



The ultimate outdoor grilling experience.

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

OWNER'S MANUAL for Versa 100



**For Portable Model:
JPG100-LP (Liquid Propane)**

Important Notice

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

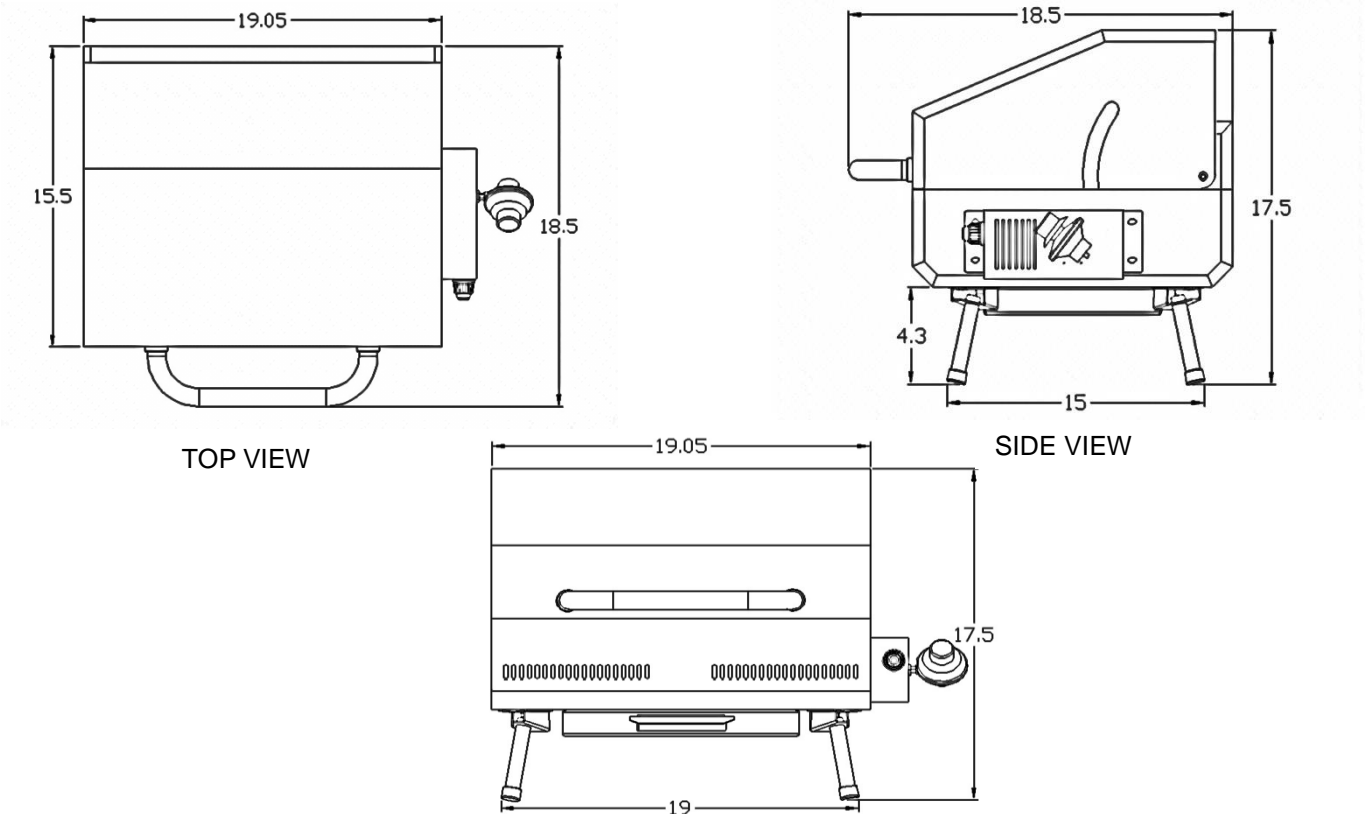


Version: AUG15

TABLE OF CONTENTS

Table of Contents; Dimensions:	2
Safety Warnings:	3-4
Clearances to Combustibles:	5
Certification & Testing:	5
Unpacking Your Grill:	5
Special Message to Owners & Warranty Registration:	6
Tools Required for Assembly:	7
Preparing Your Grill:	7
Lighting Instructions:	8
Cleaning & Maintenance:	9-10
Optional Rotisserie Kit:	11
Exploded View & Parts List:	12
Warranty:	13

DIMENSIONS



!SAFETY WARNINGS!

SAFETY FIRST:



!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.**

Please read and understand all warnings and precautions prior to operating your gas grill.

- 1 This grill is for outside use only, and shall not be used in any building, garage, enclosed area or vehicle.
- 2 This grill is set up from the factory for use with Propane Gas (LP). (Propane Cylinder /Tank not included)
- 3 Do not use gasoline, alcohol or other volatiles for lighting!
- 4 The Propane (LP) gas supply cylinder 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.
- 5 Always open the grill lid slowly & carefully as heat and steam in the grill can cause severe burns.
- 6 Always place your grill on a hard level surface away from combustible materials
- 7 Do not attempt to move this grill while lit.
- 8 Do not leave a lit grill unattended. Keep children and pets away from this grill at all times.
- 9 Do not use this grill unless it is COMPLETELY assembled and all parts are securely installed.
- 10 To prevent liquid propane from entering the regulator valve and causing a possible hazard, please ensure that the propane cylinder is at a lower level than the regulator valve/regulator when in use.
- 11 Keep grill area clear and free from combustibles and gasoline or other flammable vapors and liquids.
- 12 Do not alter this grill in any manner.
- 13 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.)
- 14 It is essential to keep the valve compartment, burners, and circulating air passages clean and free of obstructions and debris. Inspect the grill before each use.
- 15 Do not store any spare propane cylinders within 10 feet of this Portable Grill.
- 16 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.

- 17 Contact with propane gas can cause freeze burns to your skin.
- 18 Dented and rusted propane cylinders may be hazardous and should be checked by a propane gas supplier, before use.
- 19 This grill is equipped with a three-prong (grounding) plug for your protection, and should be plugged into a grounded three-prong receptacle. Do not cut or remove the ground prong.
- 20 Keep electrical supply cords away from heated surfaces.

!WARNING!

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

CLEARANCE TO COMBUSTIBLES

Keep all combustible surfaces at least 12" inches (30.24cm) away from the grill at all times.

CERTIFICATION & TESTING

This appliance has been tested by Labtest Certification Inc. (LC), and has been test to ANSI Z21.72-2000, CSA 11.2-2000 (PORTABLE TYPE GAS CAMP STOVES.), and Certified for Canada and the USA.

NOTE: The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel and Gas Code, ANSI A223.1, Storage and Handling of Liquefied Petroleum Gasses, NFPA / ANSI 58.

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. 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 "Assembling and Preparing Your Grill" (pg.6).

Fuel Source:

This grill is designed to operate with a (DOT-39 Cylinder) one pound 7-3/8" High, Disposable / 16.4 oz. propane (LP) gas cylinder. DO NOT ATTEMPT TO REFILL ANY DISPOSABLE GAS CYLINDERS!!

All propane gas supply cylinder to be used must be constructed and marked in accordance with the National Standards of Canada, CAN/CSA-B339, Cylinders, spheres, and tubes for the Transportation of Dangerous Goods. Only cylinders marked "Propane" may be used.

The propane gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the gas cylinder must be disconnected. Storage of this portable grill is permissible only if the propane cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any enclosed area.

Your cylinder must not be stored in an area where the temperature can reach over 125 degrees F. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner or burner ports.

PARTS CHECKLIST:

- 1 Firebox Complete
- 1 Handle & Black Insulators
- 1 AA Battery for Ignition Module
- 1 Propane Regulator (for Primus bottles)
- 1 Flavor Shield (Diffuser)
- 1 Cooking Grid
- 1 Drip cup (Grease Cup)
- 4 Short SS Legs
- 1 Owner's Manual



!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.

Special Message for our Customers

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 of the features of the Jackson Grill. This manual also contains important safety information and operation instructions. Please write your barbecue's serial number 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: **JPG100 Portable Modal**

***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. This can be done on-line at www.jacksongrills.com, or simply fill in the form below and mail or fax to:

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

Fax: 1-877-855-5373

Customer Service: 1 (888) 287-3333

Please complete and return within 10 days.

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: _____

Thank you for taking the time to fill out this Registration & Comment Card!

Dear Grill Owner; please keep this manual for future reference

Tools Required for Assembly:

- 1 x # 2 Phillips Screw Driver
- 1 x Small Crescent Wrench

- Please ensure all components have been supplied with this appliance before assembly or operation begins.
- Please remove all packaging materials before using this portable grill.

Assembling & Preparing Your Grill:

STEP 1:

Install the hood handle by opening the hood and placing the black hood handle insulators (flat side down) over the handle mounting holes. Place the handle on the handle insulators and screw in the bolts from the bottom. Do not over tighten and be careful not to cross thread the bolts into the handle.

STEP 2:

With the latch closed, lay the portable grill on its back and attach the four (4) legs by screwing the legs into the pre-installed brackets on all four corners of this grill.(Fig. 1)



Fig. 1

STEP 3:

Place the unit in the upright position and screw in the supplied portable regulator.(Fig. 2) Do not over tighten. Lubricate the threads of the regulator valve with petroleum jelly, insert the gas cylinder onto the regulator valve and hand tighten firmly. Disconnect the gas cylinder when the appliance is not in use. DO NOT obstruct the flow of combustion air and ventilation air to this portable grill.



Fig. 2: Screw the brass nut of the regulator into the side of the control box.

!WARNING!

Use **ONLY** the Regulator supplied with this Grill. Use **ONLY** authorized Jackson Replacement Parts.

TECH TIP

Do not over tighten the brass nut as it may crack or break; slightly tighter than finger tight is sufficient.



Fig. 3

STEP 4:

Install the supplied battery in the ignition module. (Fig. 3). To do so, unscrew the black igniter button (cap) by turning it counter clockwise. The igniter works only if the battery is installed in the correct direction.

STEP 5:

Remove cooking grid from the protective plastic bag, and install in the grill.

LIGHTING INSTRUCTIONS

1. First, install a new 1 lb Propane Cylinder. Tighten with one hand while supporting the regulator in the other. When first turning on the regulator, check for leaks at the joint between the cylinder and the regulator.

TECH TIP
Use **ONLY 1 lb** disposable
Propane Cylinders.

2. Open the lid before lighting the portable grill. Make sure there are no obstructions of air flow to the grill. Spiders and insects can nest within the burner and clog the burner, Venturi tube and the gas orifice. Clean the burner ports by using a stiff wire brush, paper clip or stiff pipe cleaner.
3. Turn the regulator valve to the highest setting (Fig.4) and depress the igniter button until burner lights (Fig. 5). After the appliance has lit, please observe the burner flame, make sure all burner ports are lit and that the flame is constant and no longer than 2" inches in length.



Fig. 5: Igniter

Fig. 4: Regulator Valve



Fig. 6: Off Position



4. If the burner does not light before 7 seconds of clicking, turn the regulator to the OFF position (Fig. 6) and wait 5 minutes for the gas to clear before trying again.

5. If the burner flame goes out while the unit is operating turn the unit OFF immediately, open the lid to clear out any gas.

NOTE: Operate the grill for the first time approximately for 15 minutes before you use the grill to cook food. This will burn off any residues from the assembly process.

CLEANING AND MAINTENANCE

CAUTION:

- Most cleaning and maintenance should be done while the unit is completely cold.
- Burning off the grill on high for about 5 minutes after each use will keep excessive food residue from building up but in no way does this replace a proper thorough cleaning.

Grease Management System:

- Your grill is equipped with a small grease cup in the front of the unit. This cup should be cleaned thoroughly after each use and before the grill is transported.
- Because the design of the inside bottom of the grill promotes flow of fats and grease into this cup the bottom of the grill needs to be scraped and cleaned on a regular basis in order for the system to work as designed.
- A small amount of sand can be added to the grease cup for absorbency.

Cooking surface cleaning:

- Clean the cooking surface with a stiff brass bristle brush after each use while burning it off will help keep the cook surface from having excess residue build up.
- The cooking surface can be washed with hot soapy water and a Scotch Brite scouring pad in order for the cooking surface to be cleaned more thoroughly. Rinse with clean hot water.

Outside surfaces cleaning:

- 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 this appliance as this will scratch the outside surface of the portable grill.

TECH TIP

Some cleaners may remove the silk screened labels on the console; use caution when applying.

TECH TIP

When cleaning heavy soiling, always polish/scrub in the direction of the stainless steel grain.

- If using the Jackson Stainless Steel Cleaner to remove any surface corrosion be sure to go with the grain of the finish in order to not make swirls in the stainless steel, this product is mildly abrasive and is should be applied with a soft cloth.
- Always rinse with clean hot water.
- Use a spray on stainless steel polish to add shine and help protect the exterior stainless steel from surface contaminants and any corrosion.

Interior firebox maintenance:

- 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.
- Use a toothbrush to loosen up grease and food residues. Rinse with clean hot water.
- Wipe out firebox with a paper towel or rag.

NOTE:

- Make sure all of the oven degreaser and other cleaners are wiped off, and rinse with clean hot water. Then let the grill air out with the lid open for 15 minutes before using.

Burner maintenance:

- Clean the exterior burner surface with a stiff brass bristle 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.
- Finally, knock out debris and residue from inside the burner. (Spider nests are a common contaminant).

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!
Grease fires are usually caused by excess grease being left in the oven or the grease cup. Clean grease accumulations regularly!

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



Remember to clean your grease cup out on a regular basis and always before you transport the grill.



(Optional)

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!
Rectangular size: 7" x 12"



OPTIONAL ROTISSERIE KIT

An OPTIONAL complete Rotisserie Kit is available for the Versa 100 Portable Grill. The kit comes complete with stainless steel brackets, heavy duty rotisserie rod, rotisserie forks, bushing, counter balance, rotisserie motor, and all the necessary stainless steel hardware.

***Please inquire with your local dealer for availability and pricing.**



Bracket Mounting Screws

■ **Optional Rotisserie Kit Installation:**

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

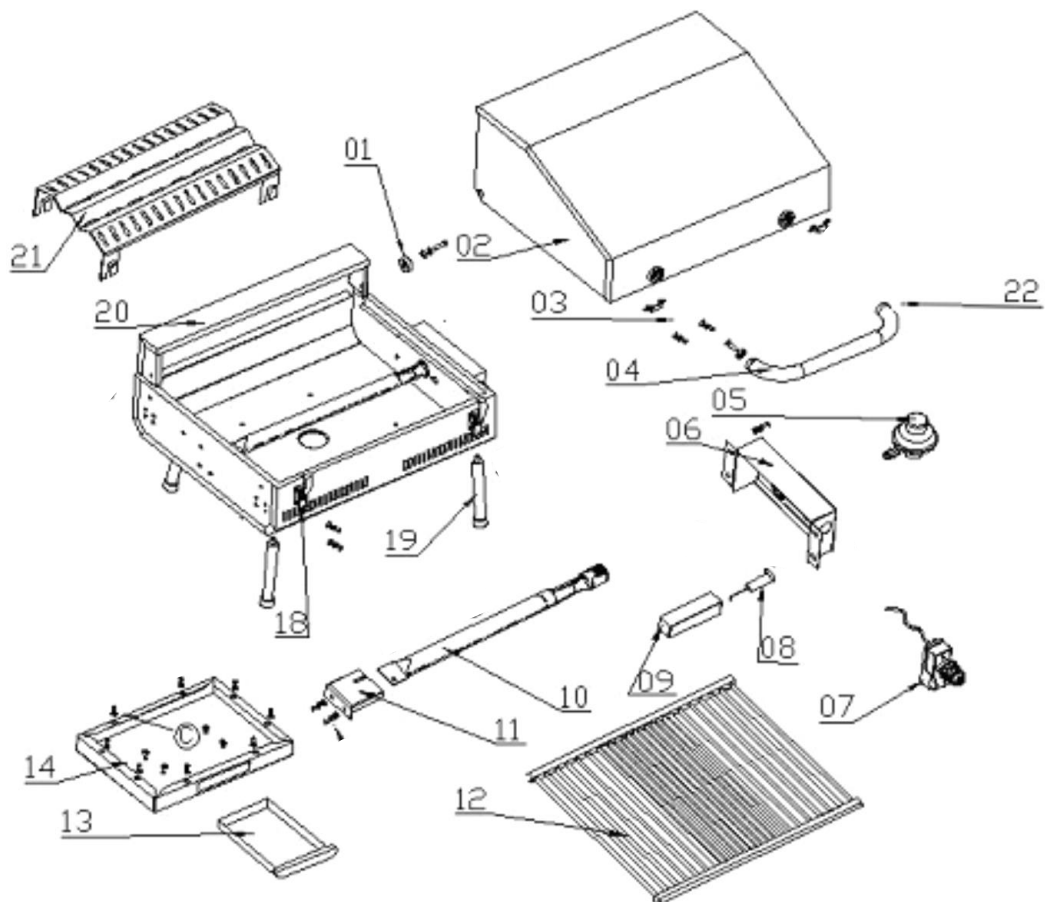
Storage: Keep your rotisserie kit in a warm and dry area when not in use. Clean all components well after every use. Leaving food products and other environmental particulate matter on the surfaces of these components can cause them to have surface rust. Talk to your dealer about polishing out surface rust if this occurs.



OPTIONAL Side Tray and Cutting Board

Parts List & Exploded View

JPG-100 Portable Grill			
	Part Number	Part Description	Qty.
01	JH-22	Hood Spacer Bushing	2
02	JH-68	Hood	1
03	JH-19 (see #18)	Hood Latch Assy. (Top & Bottom parts)	2
04	JH-87	Hood Handle	1
05	JF-51	Regulator	1
06	JH-54	Control Box	1
07	JE-03	Ignition Module AA	1
08	JE-13	Spark Electrode	1
09	JE-25	Collector Box	1
10	JB-02	Main Burner	1
11	JH-64	Burner Bracket	1
12	JG-03	Cooking Grid	1
13	JH-82	Grease Cup	1
14	JH-03	Base Mount (Marine Mounting Point)	1
15	*JH-13	Jackson Logo	1
16	*JT-08	Thermometer	1
18	JH-19	Hood Latch Assy. (Top & Bottom parts)	2
19	JH-27	Short SS 4" Legs	4
20	Call Dealer	Main Firebox (Tub)	1
21	JD-03	Flame Diffuser	1
22	JH-53	Black Insulators	2
*NOT SHOWN			



Limited Lifetime Warranty:

MODEL NO: JPG100 Portable Grill

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 burner for the first 10 years. From 11-15 years, Jackson Grills will provide 50% of the current retail price of the stainless steel 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 year 6 to lifetime, any defective part in the list below will be replaced or repaired (at our option) at 50% of the current retail price:

- Stainless steel inner & outer hood
- Stainless steel handle
- Firebox
- Flame diffusers
- Stainless steel cooking grids

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. Labor Charges incurred are not covered.

- Thermometer
- Igniter and electrode
- Accessory parts (excluding covers)

1 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. Labor Charges incurred are not covered.

- LP gas regulator for 1 lb. canisters.

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).
- 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.