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CONSUMER INFORMATION.

This guide is intended to assist you in the operation and maintenance of your new Jenn-Air Grill. Please read it carefully, and keep it handy for reference.

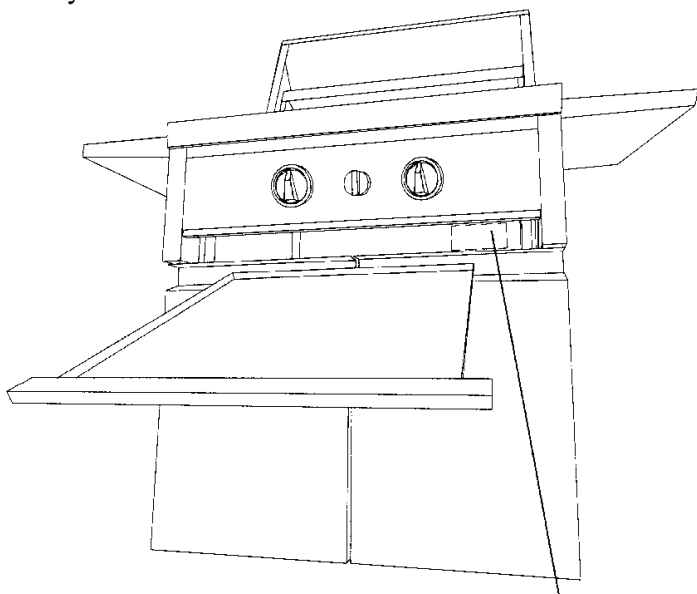
Locate the model and serial numbers.

Your new grill model and serial numbers are included on a nameplate located on the inside back wall underneath the firebox of the grill. Remove the drip tray to visually access the nameplate label from the front of the grill. Use a flashlight if lighting conditions require it (see illustration below).

NOTE: When handling the drip tray, use care to avoid scratching stainless steel surfaces.

Complete and return the warranty card.

Please take a moment to fill out and mail the Warranty Card included with your Jenn-Air Grill. Make sure you enter the model and serial numbers of your new appliance on the Warranty Card.



NAMEPLATE LOCATION:
Remove drip tray and look
through opening

For future reference, record the following information and refer to it when contacting the factory or an authorized servicer.

Model Number

Gas Type

Serial Number

Date of Purchase

Purchased From

IMPORTANT: Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.

If you have questions, write to us (include your model and serial numbers and phone number) or call:

Jenn-Air Customer Service
Attn: CAIR® Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1100 (USA and CANADA)
1-800-688-2080 (U.S. TTY for deaf, hearing
impaired or speech impaired)
(Mon. - Fri., 8 am-8 pm Eastern Time)
Internet: <http://www.jenn-air.com>

For service information, see page 13.

Before calling for service...

*Many operating problems are minor, and can be corrected without a technician. Refer to **Before You Call for Service** on page 13 before calling for service. Please have the model and serial numbers handy when calling for service.*

FOR YOUR SAFETY

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

WHAT TO DO IF YOU SMELL GAS

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

IMPORTANT SAFETY INSTRUCTIONS ♦ ♦ ♦ ♦ ♦ ♦

Please read before installing and operating your new Jenn-Air Grill

WARNING: *If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.*

- ♦ ***Installation and service must be performed by a qualified installer, service agency, or the gas supplier.***
- ♦ ***To the installer: Please leave these instructions with the consumer.***
- ♦ ***To the consumer: Retain these instructions for future reference.***

General Safety Information

Before using your grill: *Prior to turning the gas on, inspect the gas supply piping or hose. Make sure only the hose and regulator supplied by Jenn-Air are being used. If signs of abrasion, cuts, wear and tear or other damage are noticed on the hose, it should be replaced. Contact your local Jenn-Air dealer for replacement parts.*

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

The utilization of an external electrical source requires that when installed, this gas appliance be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

This outdoor gas cooking 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 1/2 psi (3.5 kPa).

This outdoor gas cooking 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 1/2 psi (3.5 kPa).

The utilization of a self-contained LP-gas supply system requires that this self-contained supply cylinder be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

California Proposition 65 - WARNING

The burning of gas cooking fuel generates some by-products that are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

Spider and Insect Warning

Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. It is a good practice to inspect the burners for blockage and clean them regularly; in addition, such inspection and cleaning is absolutely necessary if any of the following conditions exist:

- a) Smell of gas in conjunction with a yellow flame.
- b) Grill does not heat completely.
- c) Grill heats unevenly.

In case any of the above conditions are present, turn off the grill immediately; allow it to cool, inspect and clean the burners. (See page 11 of this guide.)

General Precautions

1. Your Jenn-Air gas grill should be properly installed and serviced. Refer to the installation instructions provided in this manual. Ask the installer where the gas supply shut-off is located and how to operate it. All gas lines must have a shut-off that is readily and easily accessible.
2. Be sure to connect the grill to the type of gas (LP or natural) as identified on the nameplate.
3. If you smell gas, call a qualified service technician. Do not try to fix the problem yourself.
4. **CAUTION:** To prevent fire or smoke damage, remove all packing material from the grill before operating it.
5. Before starting to cook, clean the grill thoroughly, especially the grates, with hot, soapy water. This is necessary to remove residuals and solvents used at the factory which may have remained from the manufacturing process.

IMPORTANT SAFETY INSTRUCTIONS (continued) ♦ ♦ ♦

6. In the event a burner goes out and gas escapes into the grill, turn off burner knobs, fully open the grill hood and vent all the gas out of the grill. Do not attempt to use the appliance until the gas has had time to escape. *Special care should be taken with LP gas which settles at the bottom of the grill and will need to be fanned out.*
7. Unless specifically recommended in this manual, do not repair or replace any part of the grill. A qualified technician should perform all other service. Warranty service must be performed by an authorized service agency.
8. Never grill without the drip tray in place and pushed all the way to the back of the grill. Without it, hot grease could leak downward and produce a fire or explosion.
9. If using the optional rotisserie accessory, keep electrical supply cord away from the heated areas of the grill.
10. Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required.
11. The area surrounding your Jenn-Air grill should be kept clean, and free from flammable liquids and other combustible materials such as mops, rags, brooms, etc., as well as solvents, cleaning fluids, and gasoline.
12. Do not use the grill as a storage area for flammable or plastic items, which may ignite. Do not store spare LP cylinders or flammable materials in the cart. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
13. Never line surface burners with tin foil.
14. When the unit is not in use and connected to a self-contained LP-gas supply system, the gas must be turned off at the supply cylinder.
15. When not in use, it is permissible for a self-contained LP-gas outdoor appliance, to be stored indoors only if the cylinder is disconnected and removed. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
16. Never locate this appliance under unprotected combustible construction or enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.

17. This outdoor gas cooking appliance is not intended to be installed in or on recreational vehicles and/or boats.

Precautions Regarding Children

1. Never leave children unattended in the area where the grill is being used.
2. Do not store items of interest to children around or below the grill.
3. Never allow children to sit or stand on any part of the grill.

Use Precautions

1. Never leave the grill unattended while using high flame settings.
2. Always position handles of utensils inward, so they do not extend over adjacent work areas or cooking areas. This reduces the risk of ignition of flammable materials, and spillage due to accidental contact with the utensils.
3. Do not use water on grease fires.
4. Never let clothing, potholders or other flammable materials come in contact with or too close to any burner or hot surface until the surface has cooled. Fabric may ignite and result in personal injury.
5. When using the grill, do not touch the grill rack or immediate surroundings as these areas become extremely hot and could cause burns.
6. Proper apparel is a safety consideration. Never wear loose fitting or hanging garments while using your grill.
7. Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst resulting in serious harm or damage to the grill.
8. Do not use charcoal in the grill.

Save These Instructions for Future Reference

Gas Requirements

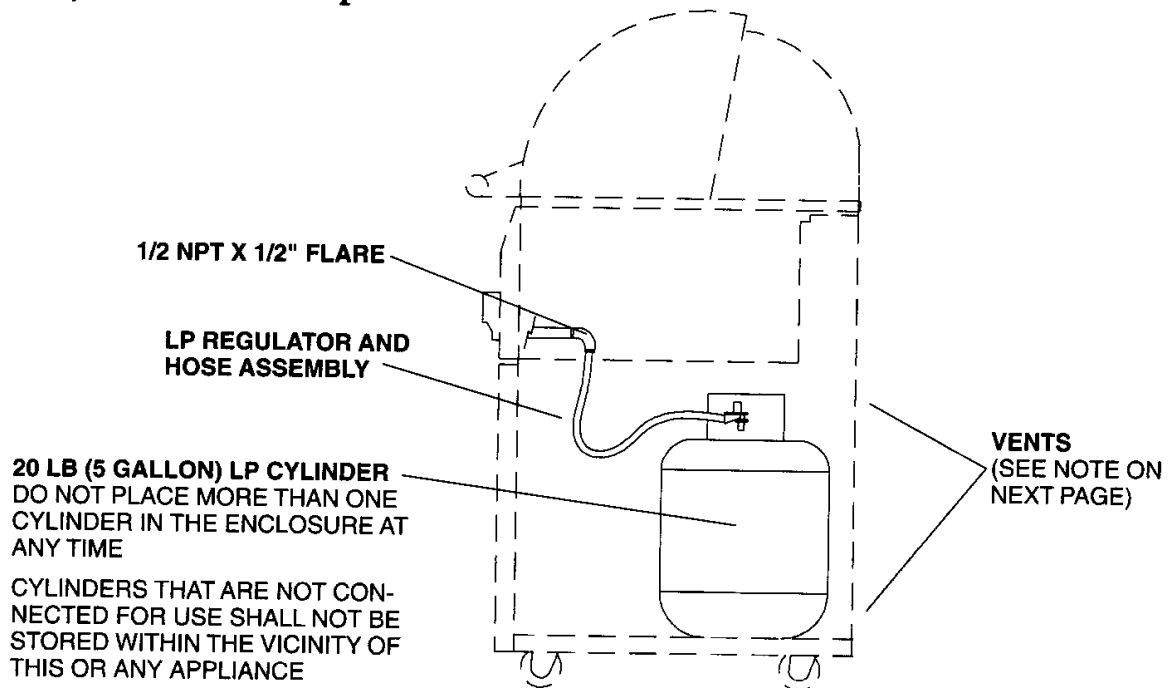
Your Jenn-Air grill is designed to work as either an LP (Liquid Propane) Gas grill or as a Natural Gas grill. Check your nameplate to make sure the gas supply you are hooking up to is the gas type for which the grill is manufactured.

An installer supplied gas shut-off valve must be installed in an easily accessible location. Only use pipe sealant that is an

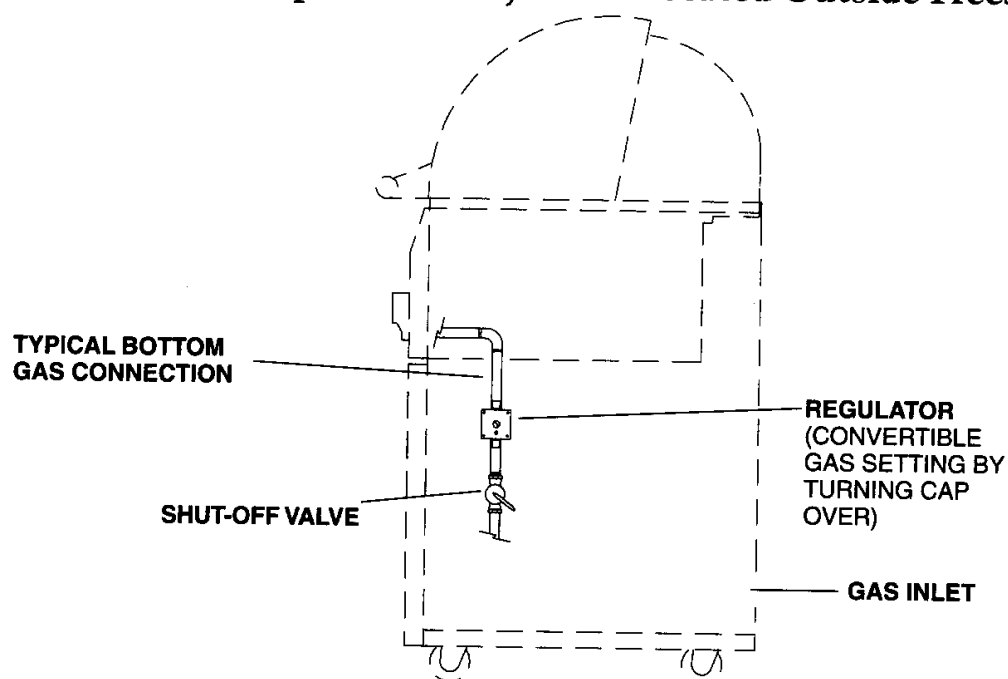
approved type and is resistant to the actions of LP gas.

IMPORTANT: Your grill is set to work on **one** of the types of gases mentioned above i.e., **either** LP or Natural Gas, and should be hooked up to the gas specified on the nameplate. The grill cannot be used with the other type of gas.

LP Gas Cylinder Hook Up



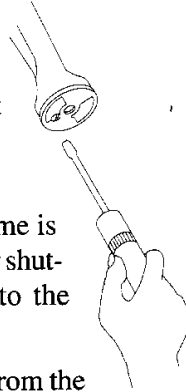
Natural or LP Gas Hook Up from LP Cylinder Located Outside Freestanding Grill



Air Shutter Adjustment

A sheet metal disk known as an air shutter governs the amount of air entering the burner. It is locked in place by a setscrew, which must be loosened with a screwdriver prior to lighting the burner.

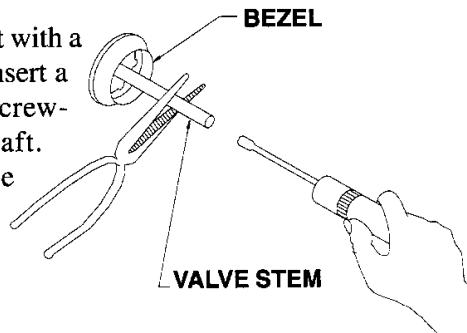
1. To access the grill burner air shutters, set all the knobs to the off position and remove them. Now take out the valve panel by first removing four screws. Pull the valve panel outwards while unplugging the cables attached to the rotary igniter.
2. With a screwdriver, loosen the lockscrew on the face of the air shutter.
3. Light the burner. For the instructions that follow, be careful as the burner may be very hot.
4. Notice the flame characteristics. If the flame is yellow, indicating insufficient air, turn the air shutter counter clockwise to allow more air to the burner.
5. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.
6. Repeat procedure for each burner requiring adjustment. Be sure to tighten air shutter setscrews when finished.
7. Once adjusted, turn the burner OFF and reverse steps to re-assemble.



Low Setting Adjustment for Burners

The valves on your Jenn-Air grill feature an adjustable low setting. Due to fluctuations in gas pressure or heating value of gas, you may feel it necessary to increase or decrease gas flow in the low position.

1. Begin by lighting the burner.
2. Turn the control knob to the lowest setting, all the way counterclockwise. The arrow will stop between MED and LOW.
3. Remove knob.
4. Hold the valve shaft with a pair of pliers and insert a thin, flat tipped screwdriver into the shaft. While viewing the burner, adjust to a minimum stable flame.



5. **WARNING!** Look for stability in the low flame setting. A very small burner flame may go out or be extinguished easily. Unburned gas can then escape creating a hazardous condition.

NOTE

♦ It is normal to hear a popping sound when the burners are first turned OFF

Leak Testing

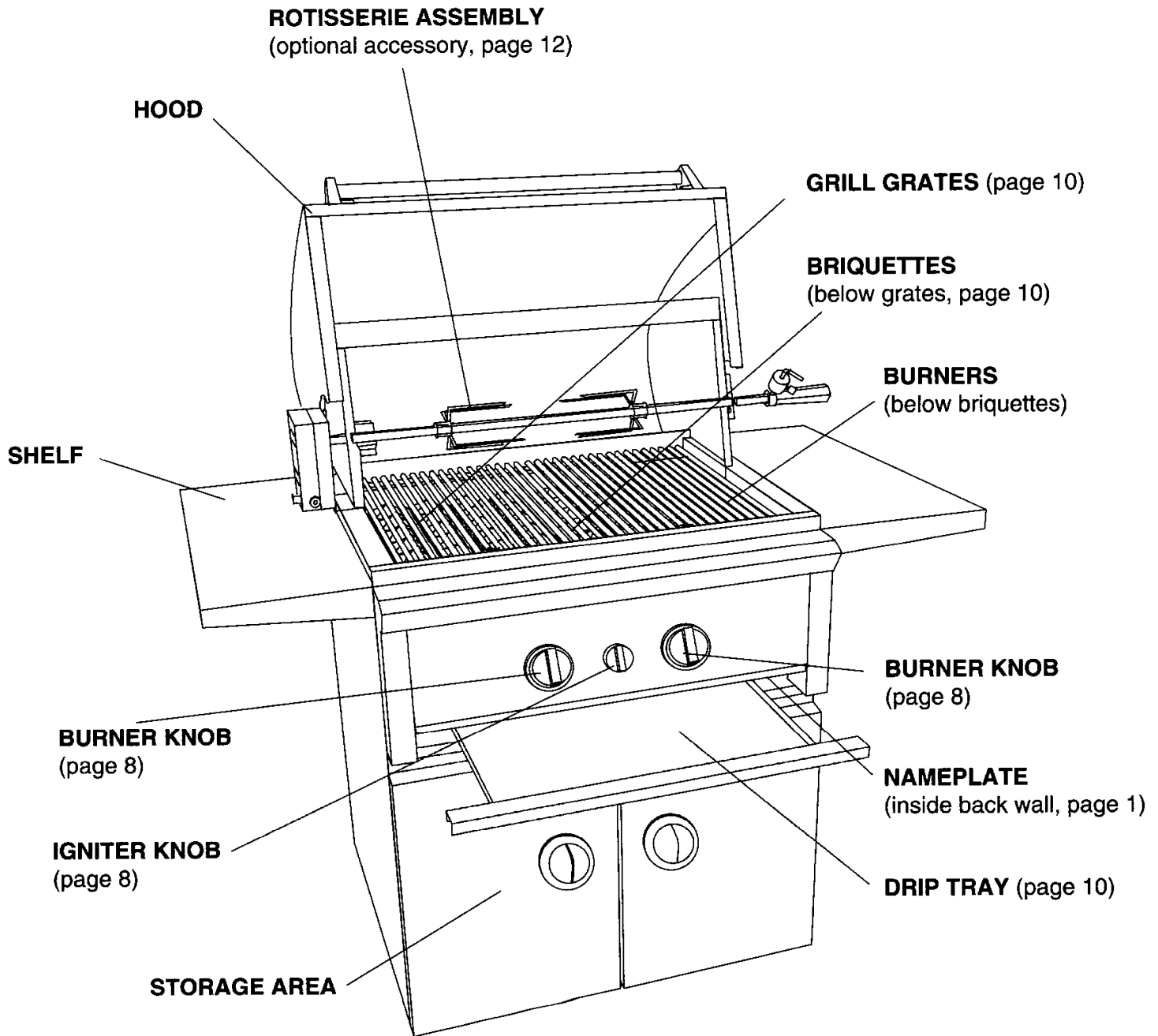
Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct the leak testing. This applies to LP gas as well as natural gas.

As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use only a leak testing solution as specified below.

Leak Testing Procedure

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle half liquid soap and half water.
2. Check that all the control knobs are OFF.
3. Turn cylinder valve knob counterclockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
7. If you are unable to stop a leak, shut off gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance servicer or LP gas dealer. Do not use the appliance until the leak is corrected.
8. Push in and turn any control knob to release pressure in the hose and manifold.
9. Turn off the control knob.

Grill at a Glance ♦



Using Your Grill ♦

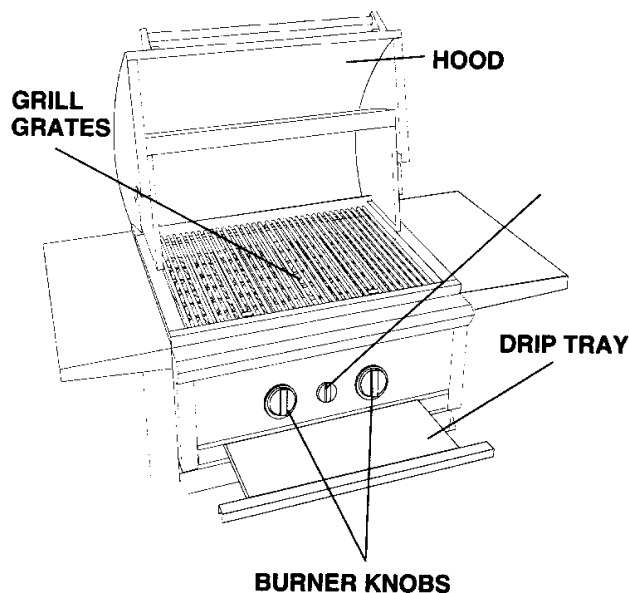
Your Jenn-Air grill consists of a set of burners, a bed of ceramic briquettes and heat retaining cooking grates. Each burner is rated at 25,000 BTU (6,300 kcals). The grill burners, encompassing the entire cooking area, are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel trays which support the ceramic briquettes and protect the burner ports from blockage.

Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present.

For LP units, check the connection with a soap and water solution after attaching the hose. Make sure there is gas in the tank and it is sitting upright.

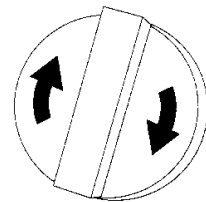
Grilling

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



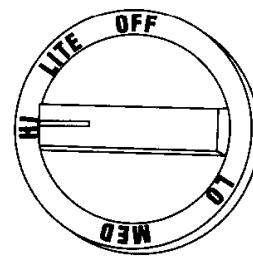
Lighting and Operation

1. Make sure the drip tray and grill grates are in place. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Push in and turn the gas control knob counterclockwise to the LITE position. Either burner may be lit first.



ROTARY IGNITER KNOB

4. Rapidly rotate the rotary igniter knob next to the control knob. A multiple clicking noise should be heard from the igniter indicating a spark is being provided to the burner.
5. Listen for the "Woosh" sound. If the burner does not light on the first try, repeat immediately.
6. If the burner does not light after 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
7. Repeat the procedure or try "Manual Lighting" procedure, page 9.
8. Upon successful lighting, repeat the process on the other burner if you wish to light it.
9. Turn the control knob to HI and preheat the grill for 15 minutes. The top hood cover is to be closed during the appliance pre-heat period.
10. Open the hood cover and place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LOW. (See Grilling Chart, page 9.)
11. To shut off burners push in knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.
12. Allow the grill to cool and clean the drip tray after each use. (See Cleaning Section, page 10.)



Using Your Grill (continued) ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦

Manually Lighting The Grill Burners

1. Open the hood.
2. Remove the grates over the burner(s) you wish to light.
3. If you have just attempted to light the burner with the rotary igniter knob, allow 5 minutes for any accumulated gas to dissipate.
4. Keep your face as far away from the burners as possible.
5. Pass a lit, long stem match through one of the small briquette tray holes and position it near the burner ports.
6. Push in and turn the control knob clockwise to the LITE position.
7. Listen for the "Woosh" sound. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts see **Before You Call for Service** on page 13.
9. Upon successful lighting, repeat the process on the other burner if you wish to light it.
10. Replace grates.

Grilling Hints

- ♦ The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.
- ♦ The cooking time is affected by the kind of meat, also by the size and the shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.
- ♦ When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.
- ♦ Use a metal spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.
- ♦ To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.
- ♦ Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.
- ♦ Do not leave the grill unattended while cooking.
- ♦ Occasionally there may be flare-ups. This is normal. Use a long-handled spatula to move food to another area until flames subside.

Grilling Chart <i>Preheat grill on HI for 15 minutes with the cover closed before grilling.</i>				
Food	Weight/ Thickness	Control Setting	Total Cooking Time*	Tips
Hamburgers	1/2-3/4 inch	MED.	8-15 min.	Sear on HIGH 1 min. per side. Turn once after searing.
Steak	1 inch	MED.	10-15 min.	Trim excess fat. Sear on HIGH 1 min. per side. Turn once after searing.
Boneless, Skinless Chicken Breasts	-----	MED.	15-25 min.	Brush with barbecue sauce 5 min. before done, if desired.
Pork Chops	1/2 inch	MED.	10-15 min.	Trim excess fat. Turn once.

* Times are based on grilling with cover closed. Times may vary because of weather, or the amount, size and shape of the food.

Cleaning & Maintenance

As with any piece of fine equipment, your Jenn-Air Grill must be kept clean and properly maintained to maximize its performance and longevity.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. Clean the entire grill once a year.

To assure safe and proper maintenance, we recommend you follow these directions carefully.

Cleaning the Grill Grates

IMPORTANT: DISCONNECT ELECTRICAL SUPPLY (OPTIONAL ACCESSORY) BEFORE CLEANING ANY PART OF THE GRILL

The easy way to clean the grill grates is to scrub them immediately after you have finished cooking and turned off the flame.

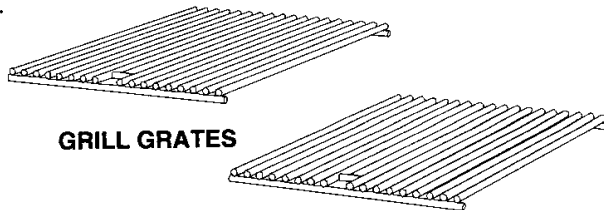
Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in this tap water.

Steam, created as water makes contact with the hot grill, assists the cleaning process by softening any food particles. The food particles will fall onto the briquette tray and burn or fall into the drip tray.

If the grill is allowed to cool before cleaning, the removal of those residual particles from food will be more difficult.

If desired, when completely cool, remove the grill grates for thorough cleaning. Use soap and water for this cleaning.

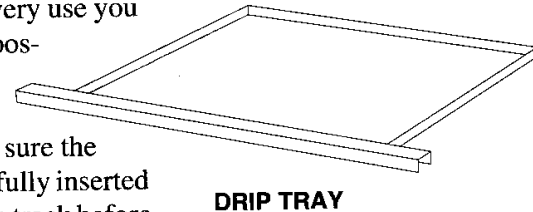
Specks of grease can gather on the surface of the stainless steel and bake on to the surface grate and give the appearance of rust. For removal use an abrasive pad (like Scotch Brite) in conjunction with a stainless steel cleaner. This needs to be done in extreme cases only, or before storing the grill for an extended period.



Cleaning the Drip Tray

The full width drip tray will collect grease from the grill section. It should be emptied and cleaned out after every use. Allow the pan and its contents to cool before attempting to clean. Slide out the tray and wipe it clean.

By cleaning the grease from the pan after every use you avoid the possibility of a grease fire. Make sure the drip tray is fully inserted back into its track before using the grill.



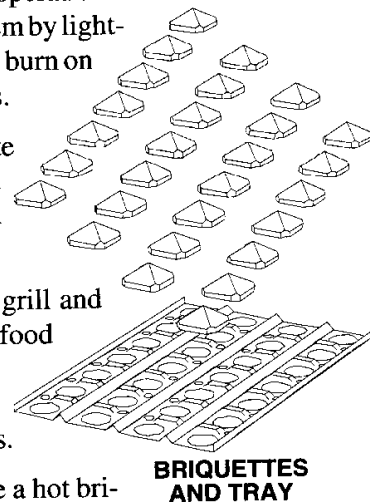
Cleaning the Ceramic Briquettes and Radiant Trays

It is not necessary to remove the briquettes from the radiant trays for cleaning. They burn themselves clean during the next cooking operation or if desired you can clean them by lighting the grill and letting it burn on HI for about 30 minutes.

Periodically the briquette trays should be removed and any debris cleaned out.

How often you use the grill and the amount and type of food cooked will determine when it is necessary to clean the briquette trays.

Never attempt to handle a hot briquette tray.



Cleaning & Maintenance (continued) ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦

Cleaning the Stainless Steel

Your Jenn-Air grill is made of stainless steel. This is a non-rusting and non-magnetic stainless steel.

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrub in the direction of the grain; use more harsh methods only when necessary.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain.

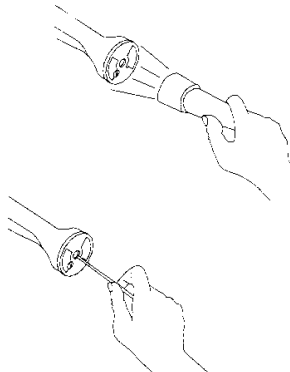
Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad (like Scotch Brite) in conjunction with a stainless steel cleaner.

Never use steel wool to clean the grill and never clean the stainless when it is hot. Be especially careful when cleaning the polished highlights on your grill and scrub only when absolutely necessary.

Cleaning the Grill Burners

The grill burners should be cleaned thoroughly before using your grill after long periods of storage and monthly during regular use.

1. Be sure the gas supply is off and the knobs are in the OFF position. ***Make sure the grill is cool.***
2. Remove the grill grates and the briquette trays complete with the briquettes.
3. Grasp the burner and lift it up and slightly to the rear of the unit. Angle the burner sideways carefully clearing the orifice and the opening at the front. Remove the burner.
4. Repeat steps above with each of the burners in your unit.
5. Clean the exterior of the burner with a brass bristle brush. Clear any clogged ports with a straightened paper clip. Shake out any debris through the air shutter.
6. Using a flashlight, as shown, inspect the interior of the burner for any blockages. If any are found, remove them with a straightened metal wire coat hanger as shown. Again shake out any debris through the air shutter.

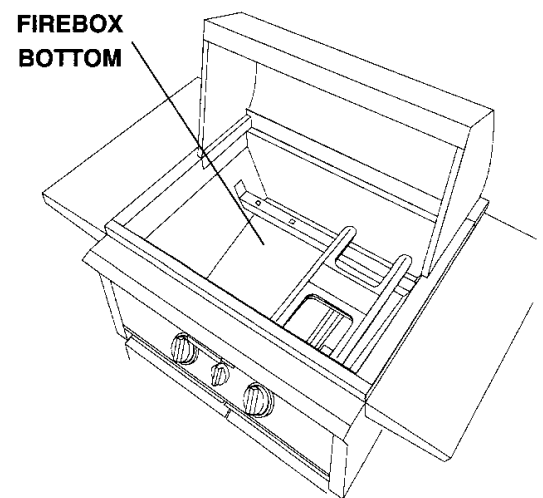


7. Before replacing the burners, check grill bottom for any accumulation of grease, carbon and burnt food. Clean bottom as described in **Cleaning Firebox Bottom**.
8. Replace the burner by sliding the air shutter over the orifice, centering the burner on the orifice hole. When properly centered, the burner rear legs will fit into the square mounting holes of the burner support rail. ***It is extremely important to properly center the burner on the orifice.*** Be careful not to disturb the air shutter position. Lower the burner on to the support rail making sure it is level and does not rock.
9. Replace the briquette tray and briquettes, again making sure the tray is level and stable.
10. Replace the grill grates.
11. Light all burners and check for flame characteristics as described on Adjustments and Efficiency section on page 5.

WARNING: Never spray aerosol cleaners onto or around a hot grill; The aerosol propellant or cleaner may ignite or explode causing serious injury.

Cleaning Firebox Bottom

Before you put back the grill burners in step 8 of Cleaning the Grill Burners, look to see if you have an accumulation of carbon and burnt food on the firebox bottom. If so, use a spatula or scraper and push all the carbon to the front and into the drip tray to collect and dispose.



12

Before You Call for Service ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦

Check these points if . . .

Grill will not ignite when the rotary igniter is turned.

- ♦ Remove the grill grates and the briquette tray. Watch the igniter tip as you turn the igniter knob. You should see a spark jump from the igniter tip to the burner.
- ♦ If there is a spark, is gas supplied to the burner and is the line purged of air? Can you match light the burner? Do the other burners light?
- ♦ Check the burner for blockage as described in **Cleaning the Grill Burners** on page 11.
- ♦ If there is no spark, call for service.
- ♦ Visually check the electrode and wire while turning the igniter knob. If a spark occurs anywhere but at the igniter tip, the igniter must be replaced.

Burner flame is yellow in conjunction with the smell of gas.

- ♦ Check for spiders and other insects which may have nested in grill burners. See **Cleaning the Grill Burners**, page 11.
- ♦ Check the burner for blockage as described in **Cleaning the Grill Burners**, page 11.
- ♦ Check the air shutter for proper adjustment. See **Air Shutter Adjustment**, page 6.

Low heat with knob in HI position.

- ♦ Is the fuel hose bent or kinked?
- ♦ Is there adequate gas supply available?
- ♦ Is the problem isolated to one burner? If so, proceed with burner cleaning as described in **Cleaning the Grill Burners** on page 11.
- ♦ Is the air shutter properly adjusted? See page 6 for adjusting procedure.
- ♦ Has the grill been preheated for 15 minutes with the lid closed?

Burner blows out.

- ♦ Check if burner is broken or fuel mixture is too lean.
- ♦ Check if gas supply is sufficient. Check if LP cylinder is empty.

Too much heat.

- ♦ Damaged orifice or no orifice. Unauthorized regulator adjustment.

Excessive flare-up.

- ♦ Dirty cooking grates. Overload from fatty meats or excessive cooking temperature.

NOTE: It is normal to hear a popping sound when the grill burners are first turned off.

If You Need Service

- ♦ Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Jenn-Air Customer Assistance at 1-800-688-1100, USA and Canada, or 1-423-472-3333 to locate an authorized servicer.
- ♦ Be sure to retain proof of purchase to verify warranty status. Refer to **WARRANTY** on page 14 for further information on owner's responsibilities for warranty service.
- ♦ If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-1100 or 1-423-472-3333**.
U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.
NOTE: When writing or calling about a service problem, please include the following information:
 - a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- ♦ User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.

JENN-AIR OUTDOOR GRILL WARRANTY

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Lifetime Warranty

From the original retail purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Dynachrome™ Burner**

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For **two (2) years** from the original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

The specific warranties expressed above are the ONLY warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

What is Not Covered By These Warranties:

- 1. Conditions and damages resulting from any of the following:**
 - a. Improper installation, delivery, or maintenance.**
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.**
 - c. Misuse, abuse, accidents, or unreasonable use.**
 - d. Improper setting of any control.**
 - 2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.**
 - 3. Products purchased for commercial or industrial use.**
 - 4. The cost of service or service call to:**
 - a. Correct installation errors.**
 - b. Instruct the user on the proper use of the product.**
 - c. Transport the appliance to the servicer.**
 - 5. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.**
- Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.