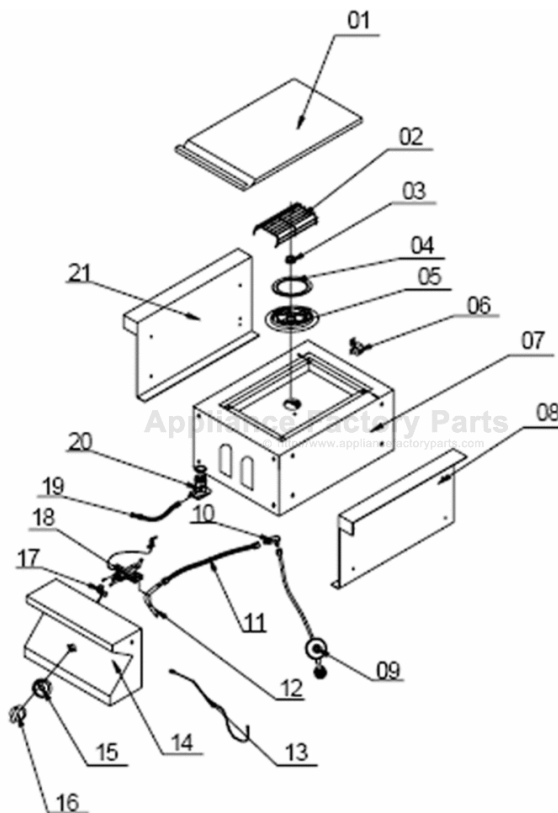


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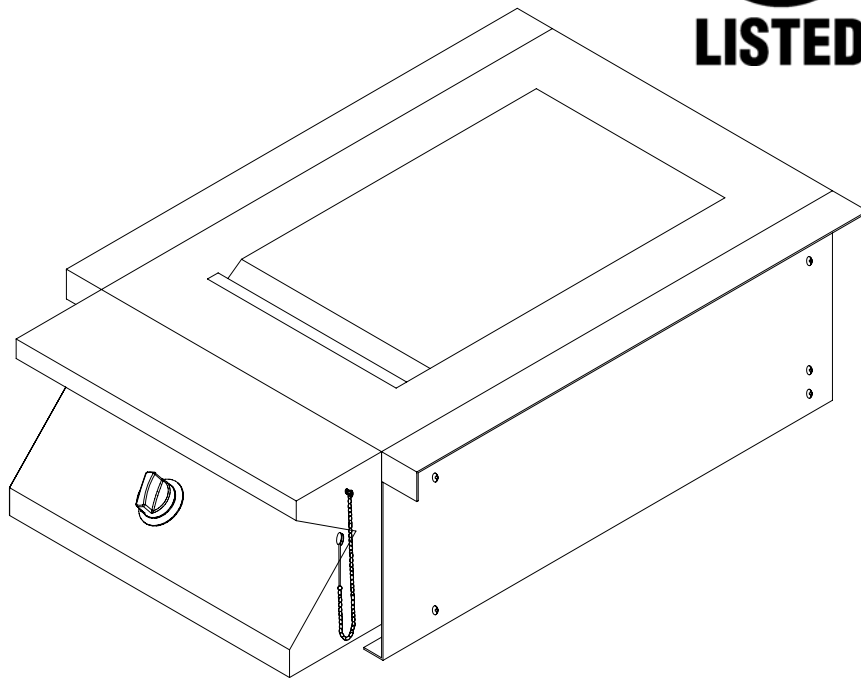
# STAINLESS STEEL BUILT-IN SIDE BURNER GAS GRILL

MODEL NO.: 710-0036-LP / 710-0037-NG

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**GAS-FIRED**  
  
**LISTED**

The UL Listed logo consists of the letters "UL" inside a circle with a registered trademark symbol, positioned between the words "GAS-FIRED" and "LISTED".

FOR OUTDOOR USE ONLY



**PLEASE CONTACT 1-800-554-5799 FOR ASSISTANCE  
DO NOT RETURN TO PLACE OF PURCHASE**

# TABLE OF CONTENT

## SECTION ONE

Important Warnings ... ..	1
Safety Instructions ... ..	2-3
Placement of the Side Burner ...	3

## SECTION TWO

Side Burner Specification ... ..	4
Island Construction ... ..	5

## SECTION THREE

LP Gas Hook-up ... ..	6
Propane Tank Assembly ... ..	7
Natural Gas Hook-up.....	8
Installation of NG Regulator ... .	9

## SECTION FOUR

Leak Testing ... ..	10
Installer Final Checklist ... ..	11
Operating Instructions ... ..	12
Lighting Instructions ... ..	13
Lighting Illustrations ... ..	14
Match Lighting the Grill ... ..	15
Care & Maintenance ... ..	16
Troubleshooting ... ..	17

## SECTION FIVE

Exploded View Model 710-0036-LP ... ..	18
Parts List Model 710-0036-LP ... ..	19
Exploded View Model 710-0037-NG ... ..	20
Parts List Model 710-0037-NG ... ..	21

## SECTION SIX

Warranty Information ... ..	22
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# IMPORTANT WARNINGS



## **FOR YOUR SAFETY**

**If you smell gas:**

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

## **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.**

# SAFETY INSTRUCTIONS



## **WARNING**

Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTIONS" section of this manual.

**TESTED IN ACCORDANCE WITH ANSI Z21.58b LATEST STANDARD and CGA 1.6b-2002 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS SIDE BURNER IS FOR OUTDOOR USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1 Natural Gas and Propane Installation Code.

## **CALIFORNIA PROPOSITION 65-WARNING**

The burning of gas fuel generates some byproducts, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the care and use manual, ensuring you provide good ventilation when cooking with gas.

## **SAFETY PRACTICES TO AVOID PERSONAL INJURY**

When properly cared for, your side burner will provide safe, reliable service for many years. However, extreme care must be used as the side burner produces intense heat that can increase accident potential. When using this appliance, basic safety practices must be followed, including the following:

Do not repair or replace any part of the side burner unless specifically recommended in this manual. All

other service should be referred to a qualified technician.

This side burner is not intended to be installed in or on recreational vehicles or boats.

Children should not be left alone or unattended in an area where the side burner is being used. Do not allow them to sit, stand or play in or around the grill at any time.

Do not store items of interest to children around or below the side burner or in the island. Do not allow children to crawl inside the island.

Do not permit clothing, potholders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Never lean over an open side burner.

# SAFETY INSTRUCTIONS

When using the side burner, do not touch the cooking grid, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the cooking grid.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the side burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the side burner with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the side burner while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.



## **INSECT WARNING**

Spiders and insects can nest inside the burner, which could disrupt gas flow. This dangerous condition could cause a fire behind and beneath the valve panel, damaging the side burner and making it unsafe to operate.

Inspect the side burner at least twice a year.

Turn off side burner controls and make certain the side burner is cool before using any type of aerosol

# PLACEMENT OF THE SIDE BURNER

## **CLEARANCE**

### **Non-Combustible Construction**

A minimum of 3 in. clearance from the side and back of the side burner to non-combustible materials are required.



## **WARNING**

Do not install this unit into combustible enclosures. There should be a minimum clearance of at least 18" from all sides to combustible materials.

cleaner on or around the side burner. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not operate the side burner under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

This unit is intended for outdoor use only.

Keep the areas surrounding the side burner free from combustible materials and fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors make sure it is cool.

Never use the side burner in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a windbreak will be required. Always adhere to the specified clearance.

## **LOCATION**

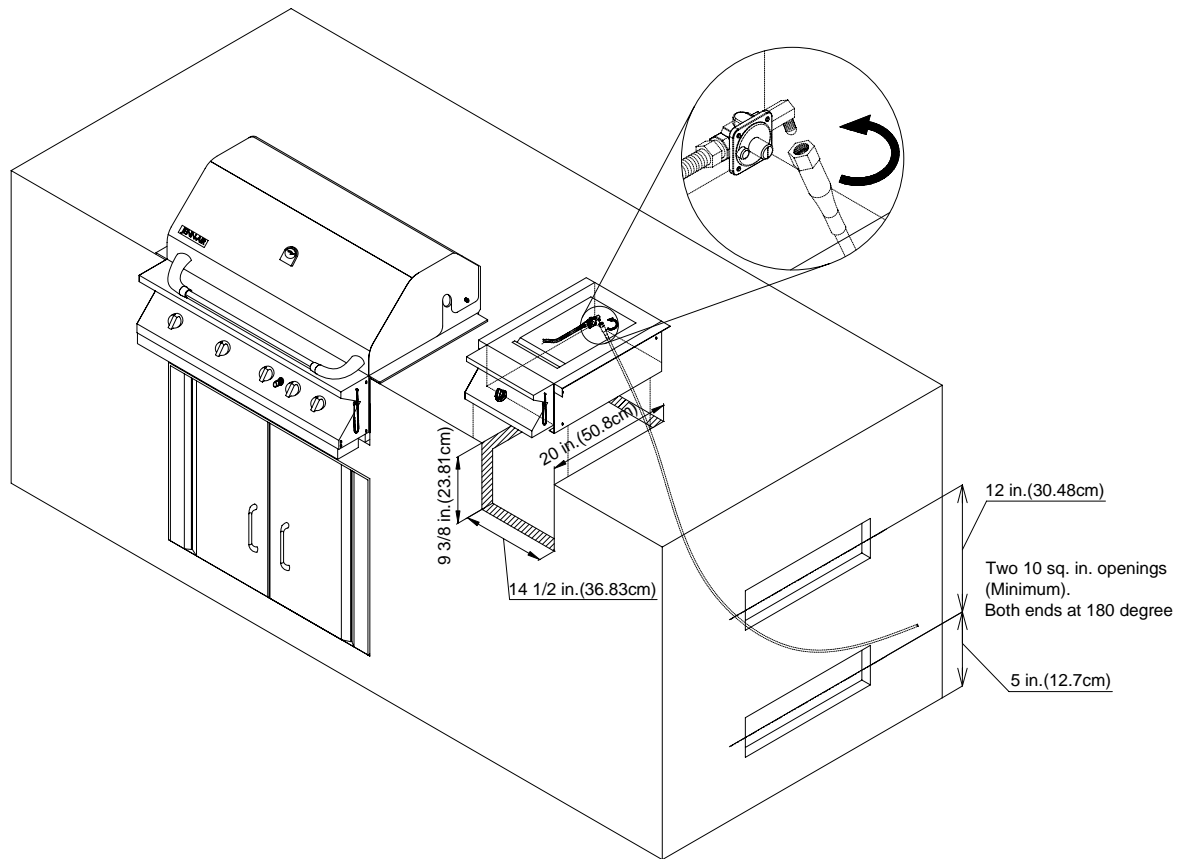
When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.

Place the side burner in well-ventilated areas. Never locate the side burner in a building, garage, breezeway, shed or other such enclosed areas.

## Side Burner Specifications

Description	<b>710-0036-LP and 710-0037-NG</b>
Cutout Width	14 1/2 in. (36.83 cm)
Cutout Depth	20 in. (50.8 cm)
Cutout Height	9 3/8 in. (23.81 cm)
Gas Requirements	Natural Gas: Standard residential 1/2c in. (1.3 cm) ID gas service line. Natural gas hose/regulator assembly included with quick-connect fitting for attachment to house natural gas line.
	Liquid Propane: Supplied with hose/regulator assembly for connection to standard 5 gal, 20 lb. liquid propane gas cylinder with Type 1, QCC-1 connection.
BTU Ratings	<u>Side burners</u> 12,000 BTU/Hr.
	Total 12,000 BTU/Hr.
Approx. Shipping Weight	22 lbs.

# ISLAND INSTALLATION



**⚠ WARNING**  
 Do not install this unit into combustible enclosures. There should be a minimum clearance of at least 18" from all sides to combustible materials.

710-0037-NG built-in side burners:

Depth 20 inches (50.8 cm)  
 Height 9 3/8 inches (23.81 cm)



# LP GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer.

The 710-0036-LP is a liquid propane configured grill. Do not attempt to use a natural gas supply.

Total gas consumption (per hour) of 710-0036-LP side burner with all burners on "HI":

Sider burner	12,000 BTU/Hr
Total	12,000 BTU/Hr.

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. Installation in Canada must be in accordance with the Standard CAN/CG A-B149.2 (installation code for gas burning appliances and equipment) and local codes.

## LP GAS CYLINDER REQUIREMENTS (20lb. Cylinder)

A dented or rusty LP gas cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT), or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.

The 20lb. cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 is the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Manifold pressure: (operating): 10" water column (W.C.), (non-operating): 11.2" water column (W.C.).

The LP gas cylinder must be fitted with an Overfill Protection Device (OPD).

## LP GAS HOOK-UP

Make sure the black plastic grommets on the LP cylinder valve are in place, and the hose does not come into contact with the grease tray or grill head.

## LP GAS SUPPLY CYLINDER CONNECTION

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. LP cylinder (18-1/4" high, 12-1/4" diameter).

To connect the L.P. gas supply cylinder:

1. The tank valve should be in the "OFF" position. If not, turn the knob clockwise until it stops.
2. Make sure the tank valve has the proper type 1 connection external male threads per ANSIZ21.81.
3. Make sure all burner valves are in the "OFF" position.
4. Inspect the valve connections, the port and regulator assembly. Look for damage or debris. Remove debris, and inspect hose for damage.
5. When connecting the regulator assembly to the tank valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully by turning the valve counterclockwise.
7. Before lighting the grill, use a soap and water solution to check all the connections for leaks.
8. If a leak is found, turn the tank valve off and do not use the grill until a local LP gas dealer can make repairs.

Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.

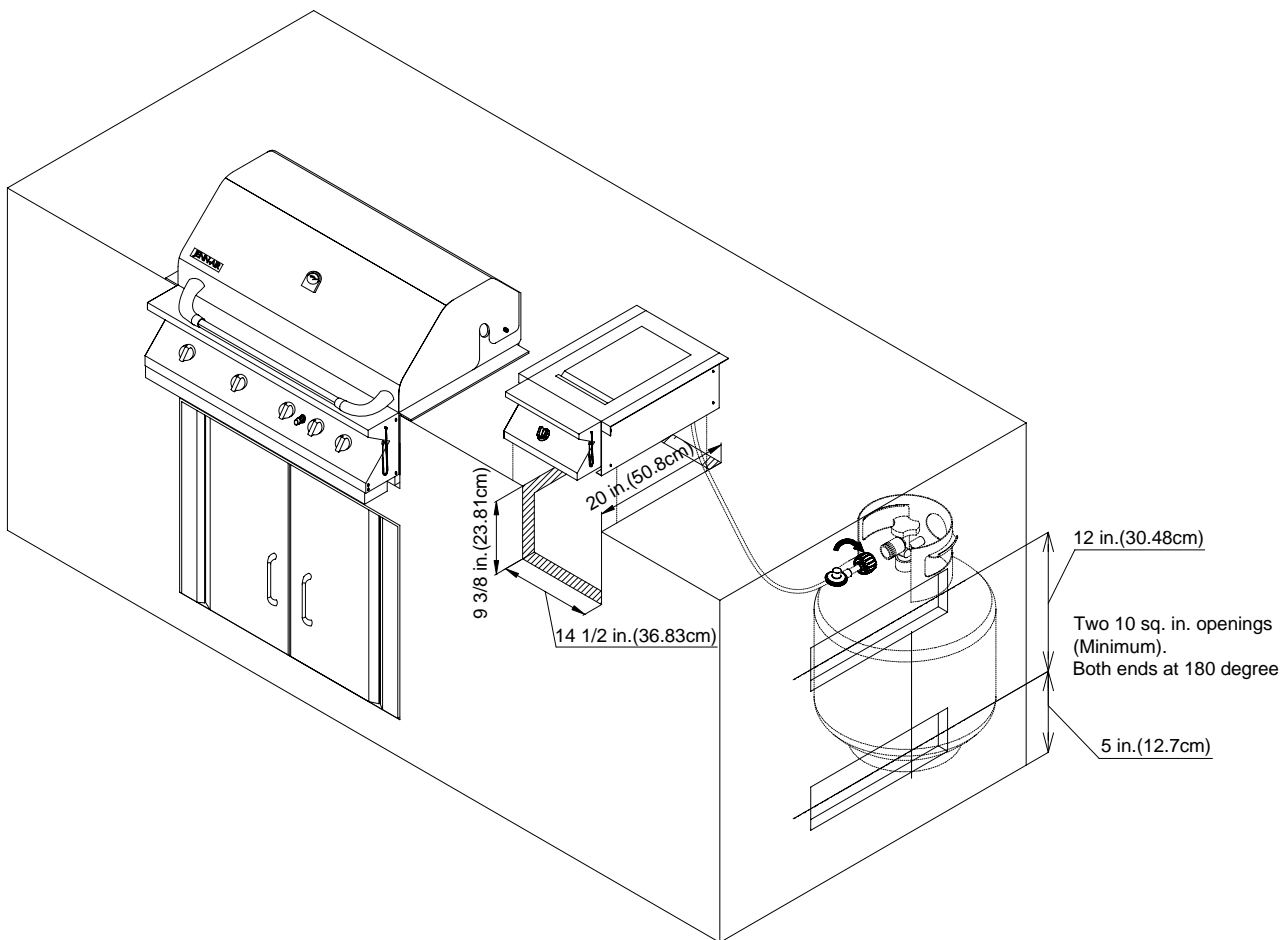
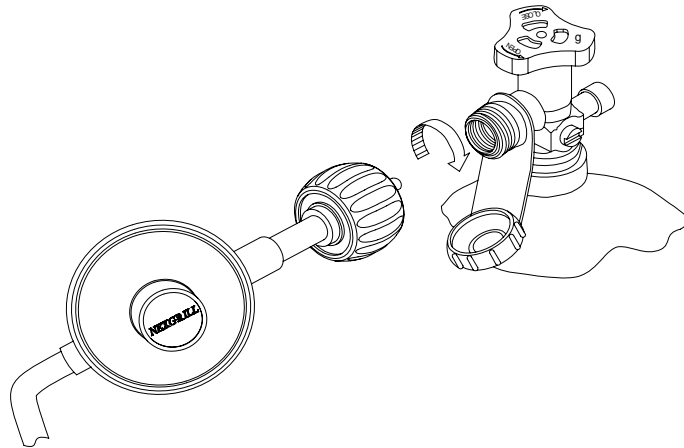
## LP GAS SUPPLY CYLINDER DISCONNECTION

To disconnect the LP gas cylinder:

1. Turn the burner valves off and make sure the grill is cool.
2. Turn the tank valve off. (Turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

# LP REGULATOR AND PROPANE TANK ASSEMBLY

1. Attach the regulator to the propane tank by turning the regulator handle clockwise.
2. Turn off the LP supply at the cylinder when the side burner is not in use.



## NATURAL GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer.

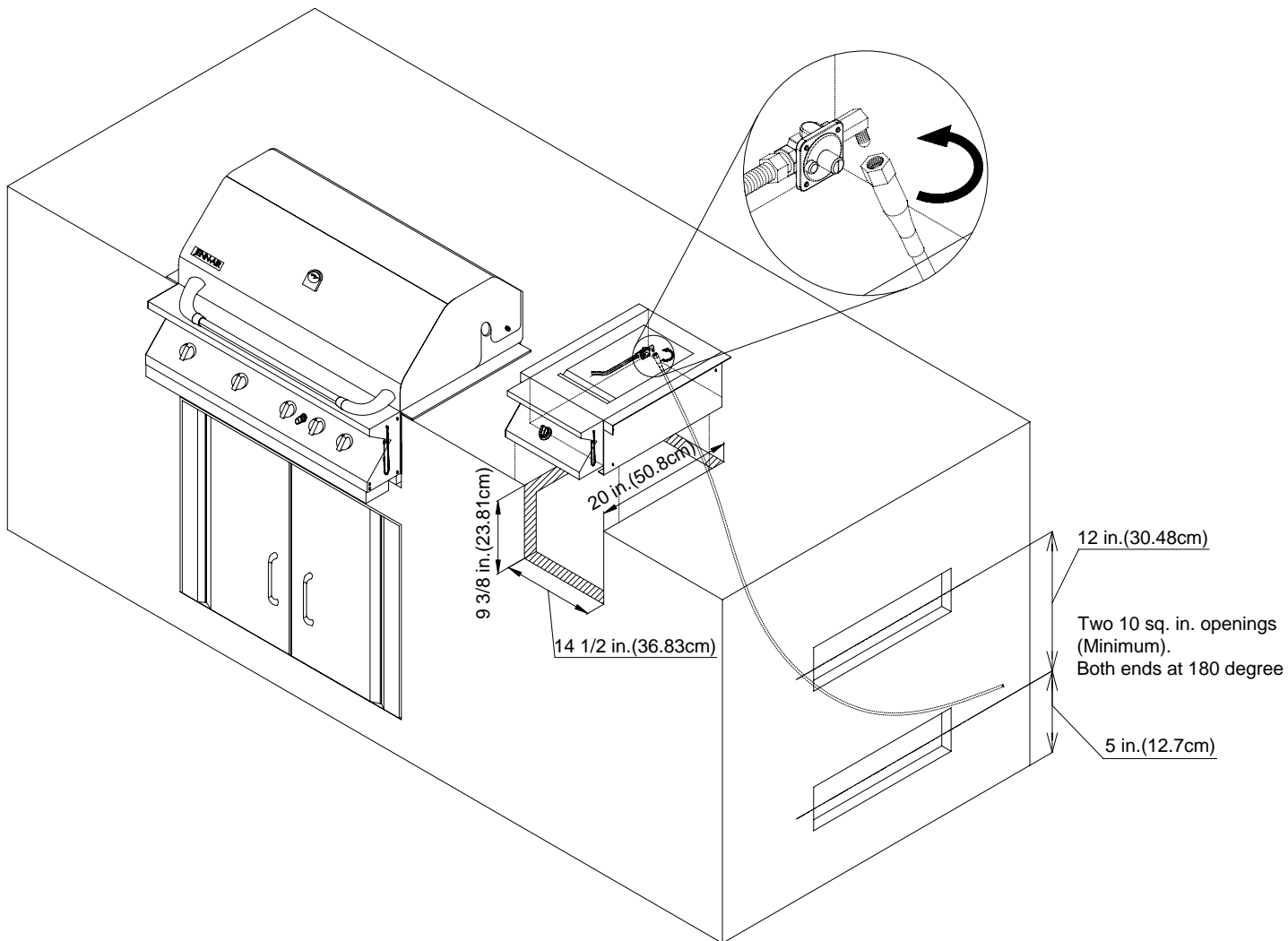
The installation of this appliance must conform with the local codes or, in the absence of local codes, with the national fuel gas code, ANSI Z223.1.

Total gas consumption (per hour) of the 710-0037-NG grill with all burners on the "HI" setting:

<u>Side Burner</u>	<u>12,000 BTU/Hr</u>
Total	12,000 BTU/Hr

# INSTALLATION OF NATURAL GAS REGULATOR

1. The Natural Gas regulator has been factory installed. Attach the PVC Gas Hose to the regulator (See drawing below).
2. Adjust the brass elbow so that it is pointing down.
3. Connect the other end of the PVC Gas Hose to the house gas line using the quick-connect fitting.



# LEAK TESTING

## GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks following the procedures listed below.

If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

## BEFORE TESTING

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.



### WARNING

Do not use the side burner until all connections have been checked and do not leak.

Do not smoke while leak testing.

Never leak test with an open flame.

Make a soap solution that consists of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings.

## TO TEST

1. Turn off all control valves, and turn on the gas supply.
2. Apply the soap solution to all pipe fittings, from the natural gas regulator and supply valve or from the L.P. cylinder up to and including the pipe that connects to the burners. Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.

5. If gas continues to leak from any of the fittings, turn off the gas supply, and contact customer service at 1-800-554-5799.

Only those parts recommended by the manufacturer should be used on the side burner. Substitutions will void the warranty.

## GAS FLOW CHECK

Side burner is tested and adjusted at the factory prior to shipment. However, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and stable with no yellow tips, excessive noise or lifting.

If any of these conditions exist, first check to see if the burner is blocked by dirt, debris, spider webs, etc.

**It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.**

Disconnected LP cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of reach of children.



### WARNING

Always check for leaks after every LP tank change.

## INSTALLER FINAL CHECK

- Specified clearance maintained 18" from combustible materials.
- All internal packaging has been removed.
- The gas supply shut off valve has been located.
- The hose and regulator are properly connected.
- The unit has been tested and is free of leaks.

### Model 710-0036-LP



#### WARNING

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information above is not followed exactly, a fire causing death or serious injury could occur.

### Model 710-0037-NG



#### WARNING

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 pressure in excess of ½ psi (3.5 kpa).

1. 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 ½ psi (3.5 kpa).

# OPERATING INSTRUCTIONS

## USING THE SIDE BURNER

Cooking requires high heat for searing and proper browning. Most foods are cooked at a “HI” heat setting for their entire cooking time.

To begin:

1. Make sure the side burner has been leak tested and is properly located.
2. Remove remaining packing materials.
3. Light the grill burners using the instructions on page 13.
4. Turn the control knob(s) to “HI” setting.
5. Place the food on the side burner. If necessary, adjust the heat setting. The control knob may be set to any position between “HI” and “LO”.



### CAUTION

Do not leave the grill unattended while cooking.

# LIGHTING INSTRUCTIONS

## BEFORE LIGHTING...

Inspect the gas supply piping prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.



### WARNING

Do not use the side burner if gas odor is present. Contact customer service at 1-800-554-5799.

Leak check the piping and regulator connections with a soap and water solution before operating the side burner (see instructions on page 10).

Only the pressure regulator supplied with the unit should be used. Never substitute regulators. If a replacement is necessary, contact customer service for proper replacement 1-800-554-5799.

## TO LIGHT THE SIDE BURNER

1. Make sure all knobs are in the "OFF" position, and turn on the gas supply.
2. The igniter is built into the valve. To ignite each burner simply press and turn the control knobs to the "HI" setting, you will hear the valve click as it sends a spark to the pilot flame.
3. If the burner does not light, wait 5 minutes for any excess gas to dissipate and then retry.



### WARNING

While lighting, keep your face and body as far from the grill as possible.

## FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment. However, variations in the local gas supply may make minor adjustments necessary.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, contact customer service.

Yellow flames indicate insufficient air. Noisy flames or flames that lift away from the burner indicate too much air. (See the "GAS FLOW CHECK" section on page 10).

Keep a spray bottle of soapy water near the gas supply valve, and check the connections before each use.



## LIGHTING ILLUSTRATIONS



1. Open lid



2. Press and turn the side burner knobs to the "HI" setting.

3. Several attempts may be required to light the burner. Please adjust the knob to the desired temperature setting.

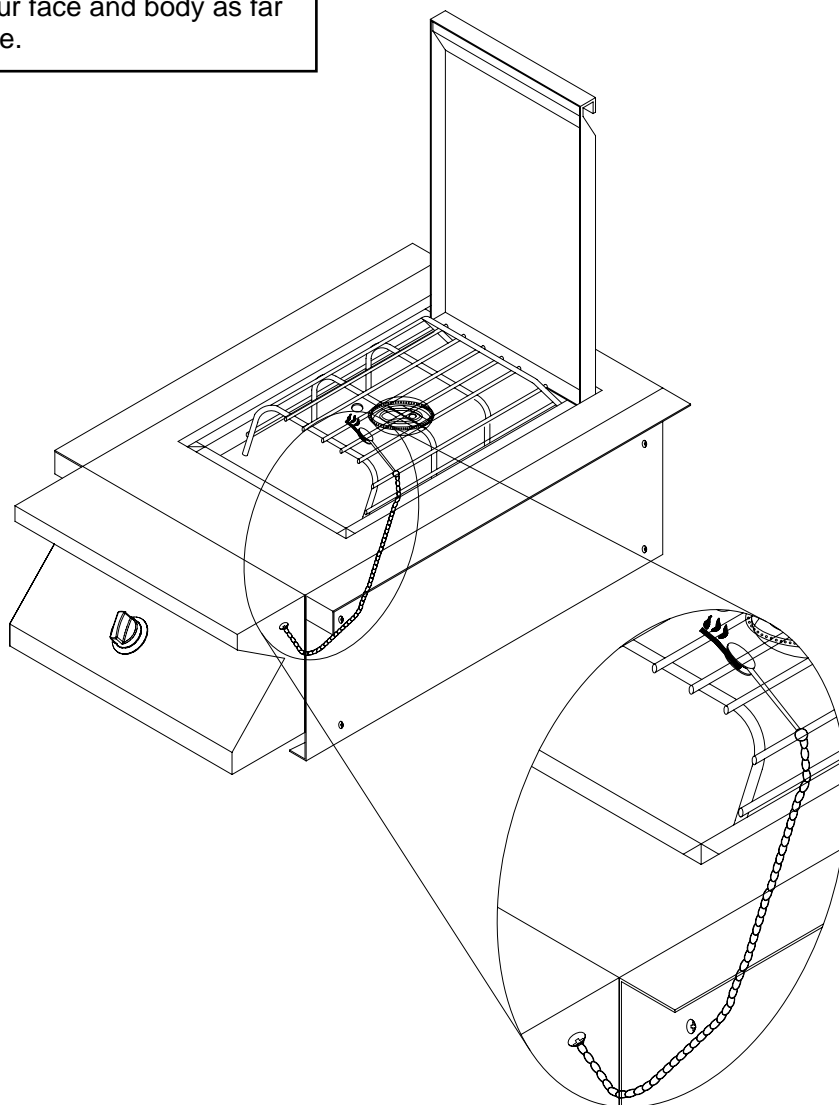
## MATCH LIGHTING THE SIDE BURNER

If the side burner will not light after several attempts using the control knobs, the burner may be lit with a match.

1. If you have already attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a lit extended match or lighter through the cooking grids to the burner.
3. Press and turn the control knob to the "HI" setting. Continue pressing the knob until the burner ignites.
4. If the burner does not ignite within 4 seconds, turn the control knob to the "OFF" position. Wait 5 minutes and try again.

 **CAUTION**

When lighting, keep your face and body as far from the grill as possible.



# CARE & MAINTENANCE

## STAINLESS STEEL

The side burner is made from non-rusting and non-magnetic stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain.

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

Grease specks can gather and bake onto the surfaces of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.



### CAUTION

Before cleaning make sure the burners are cool, and the gas supply and knobs are in the "OFF" position.

## SIDE BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the side burner. Frequency of cleaning will depend on how often you use the grill.



### CAUTION

Failure to ensure proper placement of the burner over the valve assembly can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

## SIDE BURNER CLEANING

1. Turn off the gas supply, and make sure all the knobs are in the "OFF" position.
2. Wait for the side burner to cool.
3. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains.
4. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
5. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-800-554-5799.

# TROUBLESHOOTING



## **INSECT WARNING**

Spiders and insects can nest in the burners, which could disrupt gas flow. This dangerous condition could cause a fire behind and beneath the valve panel, damaging the side burner and making it unsafe to operate.

Inspect the side burner at least twice a year.

## **WHEN TO LOOK FOR SPIDERS**

You should inspect the burners twice a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

## **BEFORE CALLING FOR SERVICE**

If the side burner does not function properly, use the checklist below before contacting your dealer for service. You may save yourself the cost of a service call.

### **PROBLEMS**

Side burner will not light when the control knob is rotated.

### **WHAT TO DO**

- Check to see if house NG valve is open.
- Check to see if LP tank is empty.
- Clean wire(s) and/or electrode with rubbing alcohol and a clean swab.
- Make sure the wire is connected to the electrode assembly.
- Check the gas orifice on the malfunctioning burner for an obstruction.

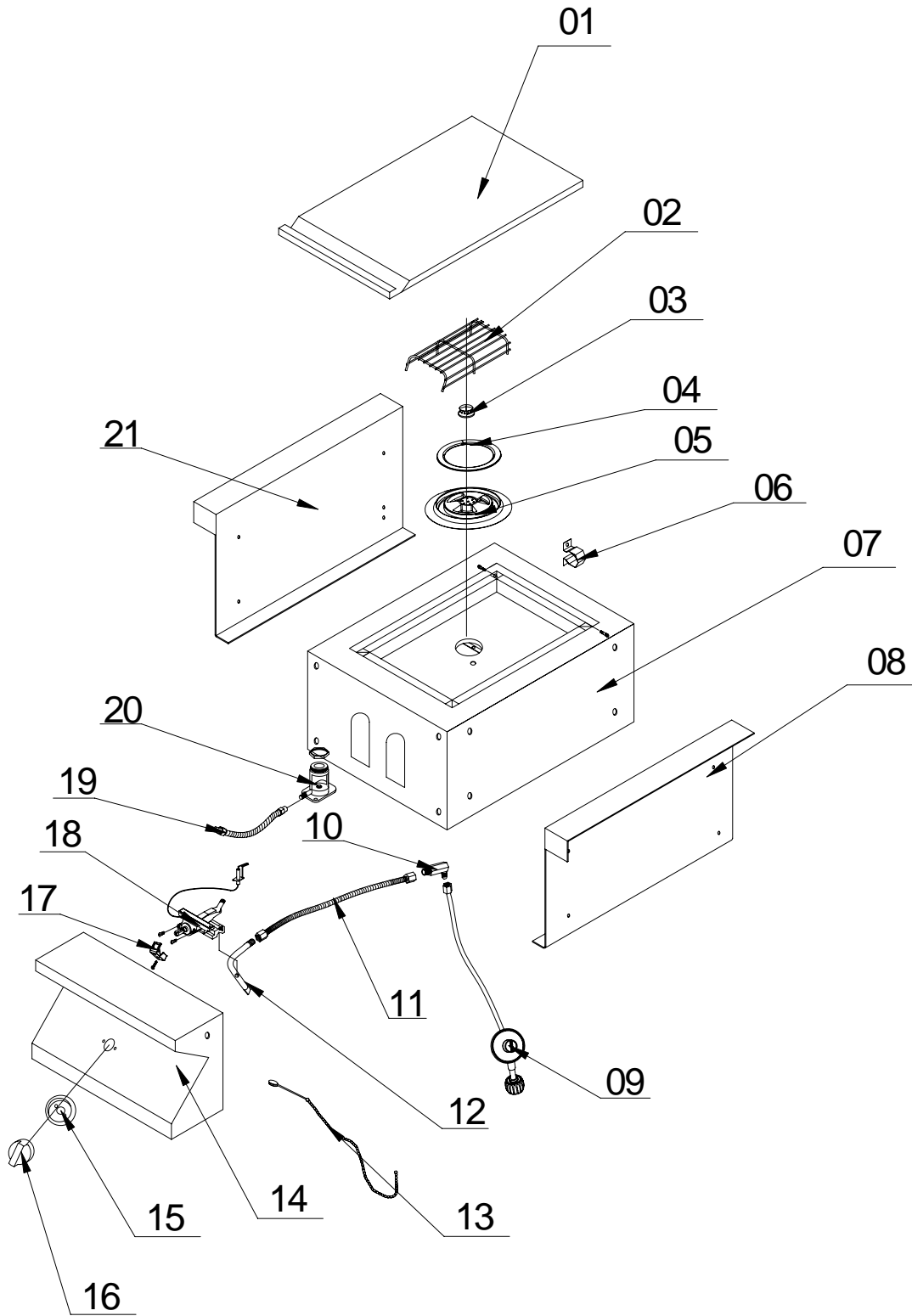
Burner flame is yellow or orange and the gas odor is present.

- Contact customer service at 1-800-554-5799.

Low heat with the knob on "HI".

- Check to see if the fuel hose is bent or kinked.
- Make sure the side burner area is clear of dust.
- Check your gas supply and gas pressure.
- Make sure the orifice or burner is clean.

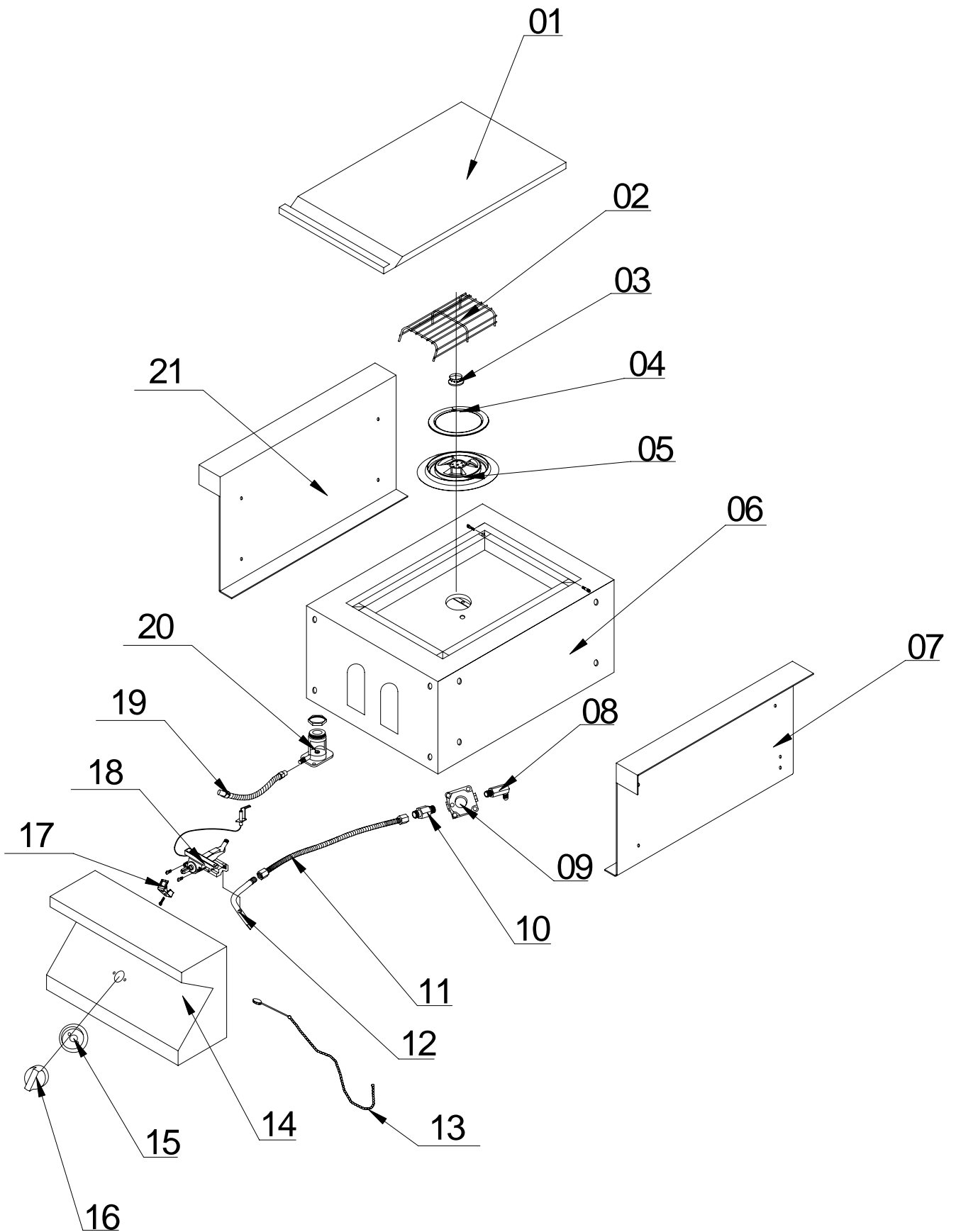
# Exploded View for 710-0036-LP



## MODEL 710-0036-LP PARTS LIST

REF#	DESCRIPTION	Q'TY	REF#	DESCRIPTION	QTY
1	Lid, Side Burner	1	12	Manifold	1
2	Cooking Grid, Side Burner	1	13	Lighting Rod	1
3	Side Burner Head	1	14	Control Panel	1
4	Side Burner Ring	1	15	Control Knob Seat	1
5	Side Burner Base	1	16	Control Knob	1
6	Hose Clamp	1	17	Manifold Retainer Bracket	1
7	Bowl Assembly, Side Burner	1	18	Gas Valve, Side Burner	1
8	Flange	1	19	Gas Valve/Burner Hose	1
9	LP Regulator	1	20	Orifice Base	1
10	Regulator Brass Elbow	1	21	Flange	1
11	Gas Pipe, Side Burner	1			

# Exploded View for 710-0037-NG



## MODEL 710-0037-NG PARTS LIST

REF#	DESCRIPTION	Q'TY	REF#	DESCRIPTION	QTY
1	Lid, Side Burner	1	12	Manifold	1
2	Cooking Grid, Side Burner	1	13	Lighting Rod	1
3	Side Burner Head	1	14	Control Panel	1
4	Side Burner Ring	1	15	Control Knob Seat	1
5	Side Burner Base	1	16	Control Knob	1
6	Bowl Assembly, Side Burner	1	17	Manifold Retainer Bracket	1
7	Flange	1	18	Gas Valve, side burner	1
8	Regulator Brass Elbow	1	19	Gas Valve/burner Hose	1
9	NG Regulator	1	20	Orifice Base	1
10	Brass Connector	1	21	Flange	1
11	Gas Pipe, side burner	1			



**LIMITED WARRANTY**  
**MODEL # 710-0036-LP / 710-0037-NG**  
**STAINLESS STEEL BUILD-IN OUTDOOR GAS SIDE BURNER**

Nexgrill Industries, Inc. warrants to the original consumer/purchaser of each Jenn-Air Outdoor Gas side Burner that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications.

<u>Component</u>	<u>Warranty Period:</u>
Cast Brass Burners:	Lifetime
Stainless Steel Cooking Grids:	Lifetime
Igniter and related Parts:	1 Year
All Stainless Steel Parts:	Lifetime

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Nexgrill Industries, Inc. under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, discoloration of the stainless steel parts, or damage resulting from any of the following: negligent use or misuse of the product, improper use of the fuel/gas supply, use contrary to the operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Product repair as provided under this warranty is your exclusive remedy. Nexgrill Industries, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranties on its products. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited by the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

**WARRANTY CLAIM PROCEDURE**

If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 7 AM to 6 PM PST Monday to Friday, 8 AM to 12 PM PST on Saturday. Our telephone number is 1-800-554-5799, FAX number 1-800-598-8829. Please direct all correspondence to: Nexgrill Industries, Inc. 145 Brea Canyon Road, Walnut, CA 91789, ATTN: Warranty Service Center.

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