



INSPIRATION FOR CULINARY CREATIVITY

## USER MANUAL ESTATE 2.1



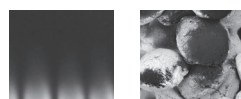
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Model: JensenGrill Estate 2.1 English 2019  
CE-2531CS-0203  
ID: 0845

2531CS-0203  
ID: 2531



# JensenGrill - Coal/briquette and gas combination grill

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## IMPORTANT! READ THIS MANUAL BEFORE USING THE GRILL

### Warnings:

- Do not let children use the grill
- The grill and parts of it can be warm so keep children away.
- Grill modifications can be riskfull.
- It is dangerous to alter the settings of the louvers on the burners
- Do not move the grill during use. Only use transport handle on the right side of the grill when moving.
- Lock the wheels before using the grill.
- Read the manual before using the grill!
- Parts sealed by the manufacturer are not to be broken by the user.
- The grill may not be used indoor.
- The grill specifications are to be found on the backside of the grill.
- Do not keep half full or empty gas cylinder by the grill.
- Keep the gas hose away from warm surfaces.
- Do not twist or bend the gas hose unnecessary.
- Check the gas hose visually for leaks, wear or damage before use.
- Never make any modifications to the connector or gas assemblies.
- Replace the gas hose, if it becomes damaged, and if national circumstances require.
- Never turn on the grill when the lid is closed.
- Do not turn on the side burner when the lid is closed.
- Never lean over the grill while igniting.
- Always empty the catch pan before use to avoid catching fire in old grease.
- Remove the gas cylinder when stored indoors. The gas cylinder must be stored in a well ventilated area outdoors.
- If the grill has not been in use for a long time, check for gas leaks and clogging of the gas burners before use. See the sections "check for gas leaks" and "first-time use or use for longer storage".
- Do not use an open flame to check for gas leaks.
- Flammable material must not come within 70 cm of the back or sides of the grill.
- If the flame turns off during lighting or grilling, turn off all gas regulator knobs, open the lid and wait 5 minutes before the gas is turned on again (refer to the instruction manual).
- If there is a flare up, remove the food from the grill until the fire has died out.
- Occasionally clean the grill thoroughly.
- Never overload the coaltrays. The maximum total amount of coal / briquettes is 0.8 kg. in each coaltray
- Use only coal briquettes, this ensures a controlled, slow burning and prevents overheating.



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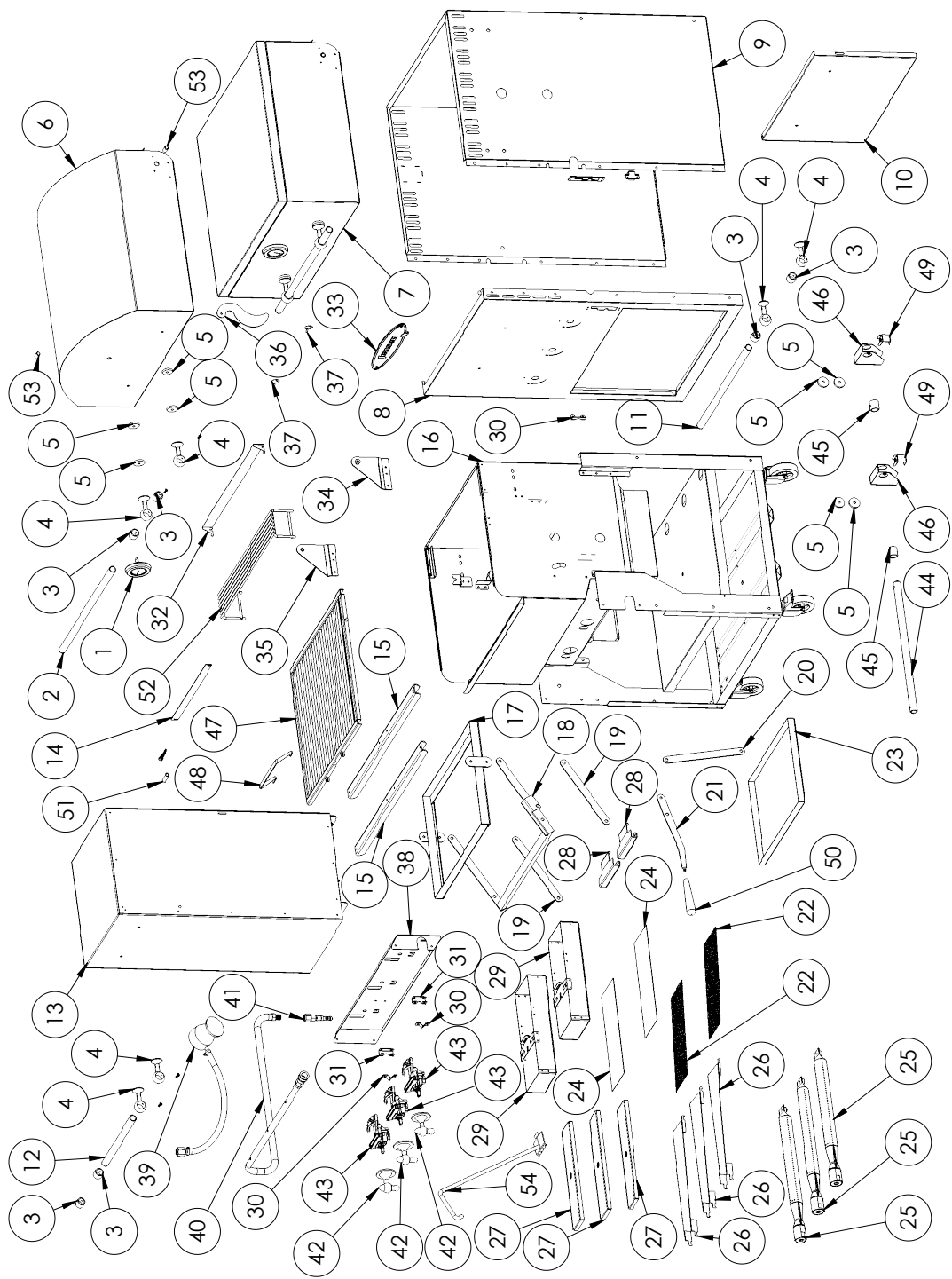
**We also refer to the individual instruction videos on the website.**

**See more at [http://www.jensengrill.com/guides\\_manuals/](http://www.jensengrill.com/guides_manuals/)**



# JensenGrill - Coal/briquette and gas combination grill

## EXPLODED DRAWING



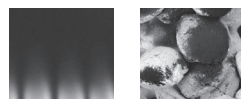
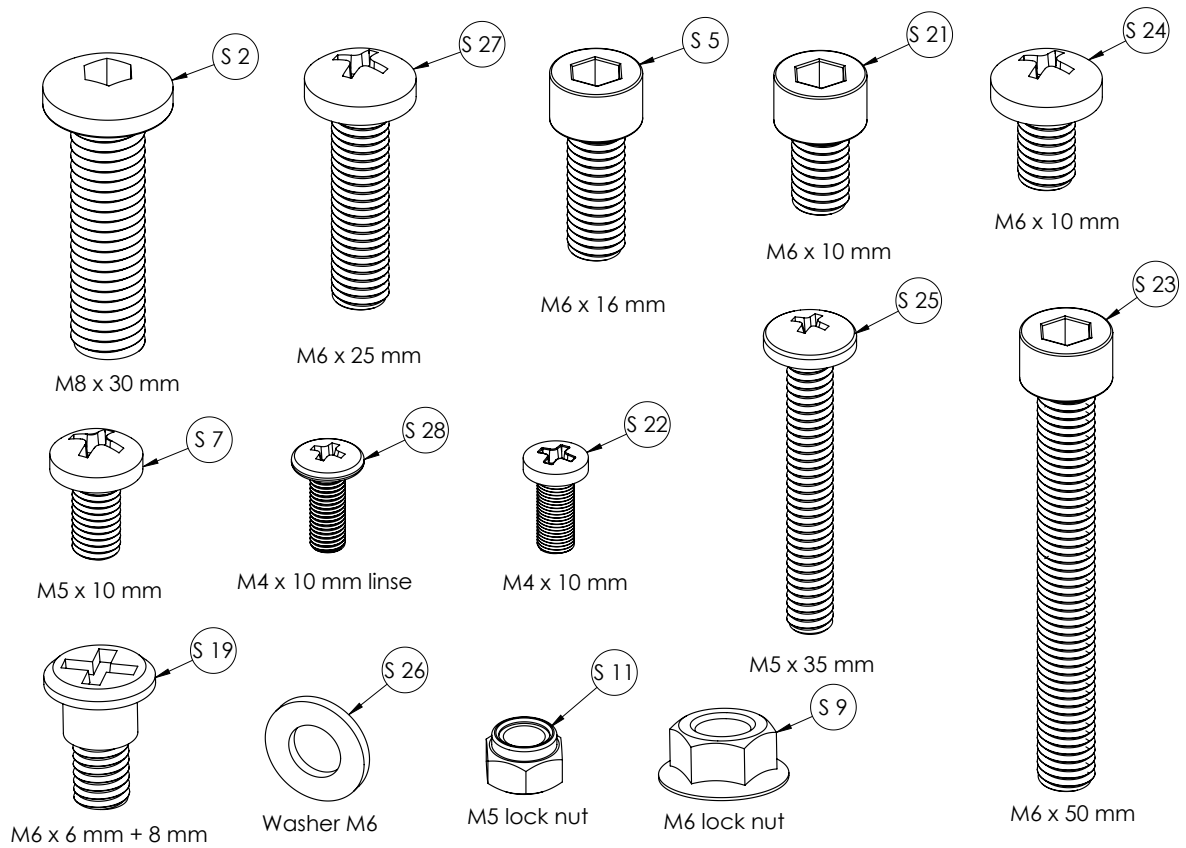
# JensenGrill - Coal/briquette and gas combination grill

## II. PART LIST

Part	Name	Pcs.-		Part	Name	Pcs.	
1	Thermometer	1		29	Coaltray	2	
2	Handle, lid	1		30	Gas tube bracket, front	2	
3	Insolation ring, handle	6		31	Gas tube bracket front (2)	2	
4	Bracket, handle	4		32	Stop for upper grate	1	
5	Insolation disc	8		33	Logo plate	1	
6	Rounded lid	1		34	Hinge lid, right	1	
7	Flat lid	1		35	Hinge lid, left	1	
8	Front panel	1		36	Rotisserie flap	1	
9	Outer panel, sides	1		37	Heating clip, lid	2	
10	Door	1		38	Heat shield, valves	1	
11	Handle, door	1		39	Gas hose w. regulator	1	
12	Handle, gas container compartment	1		40	Gas tube	1	
13	Gas cylinder compartment	1		41	European standard connector	1	
14	Gas cylinder locking pin	1		42	Gas regulator knobs	3	
15	U-profiles	2		43	Valves	3	
16	Core unit	1		44	Transport handle	1	
17	Coaltray holder	1		45	Insolation disc, transport handle	1	
18	Height adjustment u-bar (long)	1		46	Bracket, transport handle	2	
19	Height adjustment bar (short)	1		47	Grate	1	
20	Height adjustment bar, (horizontal)	1		48	Grate handle	1	
21	Lifting arm	1		49	Lock clip, transport handle	2	
22	Perforated plates	2		50	Height adjustment handle	1	
23	Catch pan	1		51	Compartment spacer	1	
24	Smoking plates	2		52	Upper grate	1	
25	Burners	3		53	Bushings, lid	2	
26	Flame tamers	3		54	Coaltray and grate cleaning tool	1	
27	Spacers	3					
28	Cross igniters	2					



## II. SCREW OVERVIEW



## III. BEFORE INSTALLATION

### Check the box for any damage

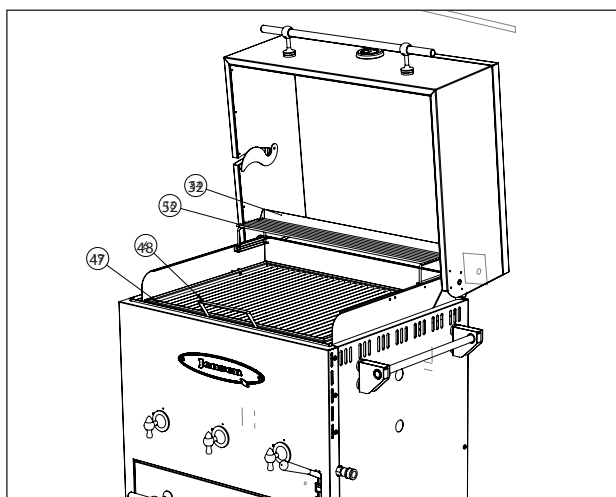
The total grill assembled consists of 1 box

Extra equipment comes in separate boxes.

- Gas cylinder compartment, 1 box
- Frying plate, 1 box
- Side burner, 1 box
- Side table, 1 box
- Rotisserie, 1 box
- Grill tool spatula or tong, 1 box
- Cover, 1 box

## IV. INSTALLATION INSTRUCTIONS

### Installation of the grill



#### Unboxing the grill

Take the top box off the grill, take off the supporters and plastic bag and pull down the box in the front with your feet, to pull/drive out the grill from the box.

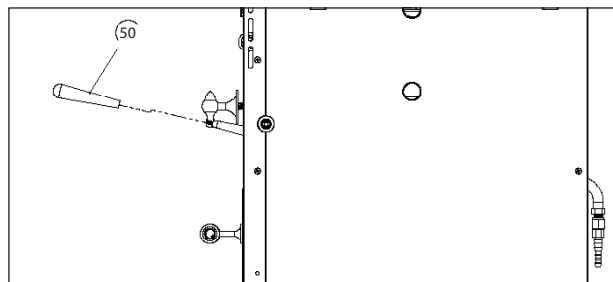
#### Open the lid and take out the box lying on the grate

#### Lift the grill grate of the grill

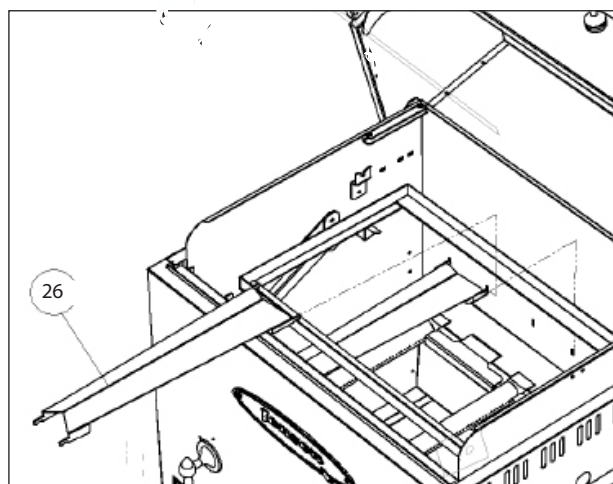
First cut all the wires holding the grate and upper grate. Set (48) in the brackets at the front of (47) then lift (47) first to the vertical position before lifting it out of the grill.

Open the box from the grate and remove the contents consisting of:

- 1 pcs. Height adjustment handle (50)
- 1 pcs. Grill grate handle (48)
- 1 pcs. Catch pan (23)
- 3 pcs. Flame tamers (26)
- 2 pcs. Coal trays (29)
- 2 pcs. Perforated plates (22)
- 2 pcs. Smoking plates (24)
- 3 pcs. Spacers (27)
- 1 pcs. Coal tray and grate cleaning tool (54)

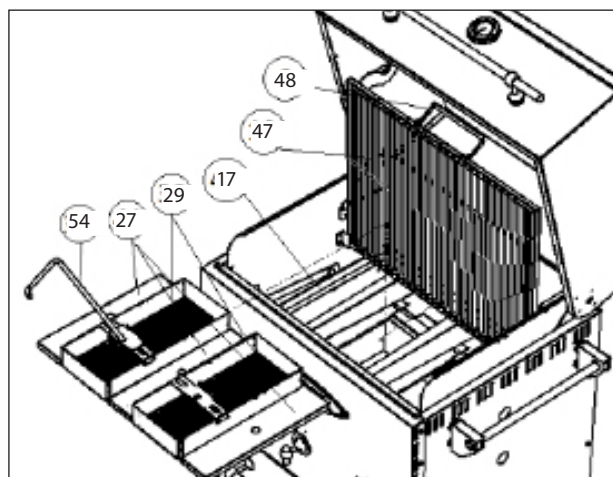


Screw (50) onto the grill and place handle in top position



#### Place flame tamers in the grill

Place (26) in the grill by sliding the ends into the recesses in the combustion chamber of each burner.

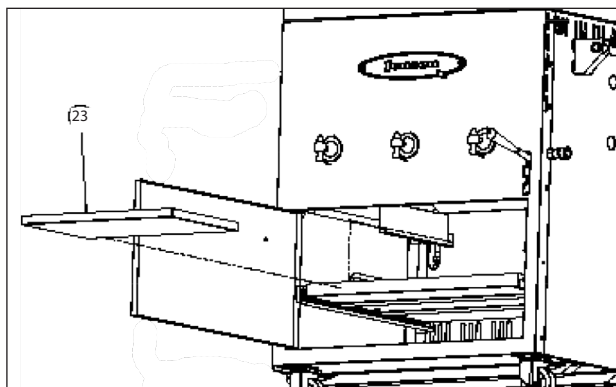


#### Place the coal trays (29) and spacers (27) in the grill

The height adjustment handle for the coal trays on the front of the grill should be in the top position, which places the coal trays (29) in the bottom position. Open (47) with (48) to the locked vertical position. Place (29) and (27) under the grate in coal tray holder (26). Do not overload the coal trays with briquettes or coal, to avoid over heating the unit. When (29) and (27) are in place, close (48) and (48) is removed.

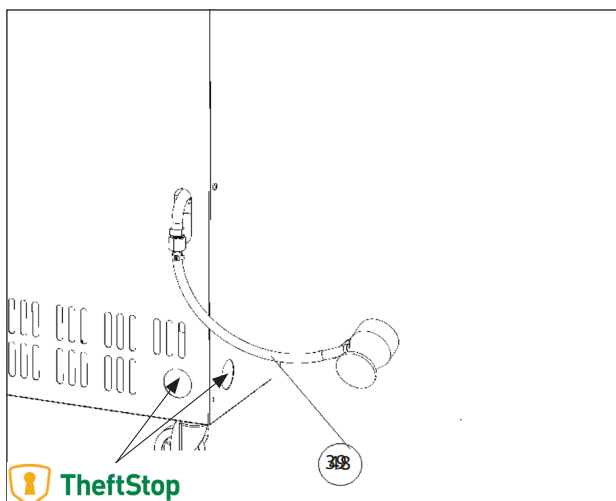


# JensenGrill - Coal/briquette and gas combination grill



## Put 23 into the grill

(23) is pushed into the two rails at the top of the cabinet.



## Fitting the gas hose and regulator (39)

Regulator, hose and connections vary from country to country. In some countries the adapter is mounted (European common connector) on the hose, which can be mounted on the grill. Moist the hose connection on the regulator and adapter, so they are easier to mount on the hose. Put the clamps on both ends and tighten.

**IMPORTANT!** The thread on the gas connectors on the grill is left thread (tighten counterclockwise).

Be aware that the regulator must be approved for the current gas pressure and gas mixture. Installation of gas hose should be in accordance with the national rules.

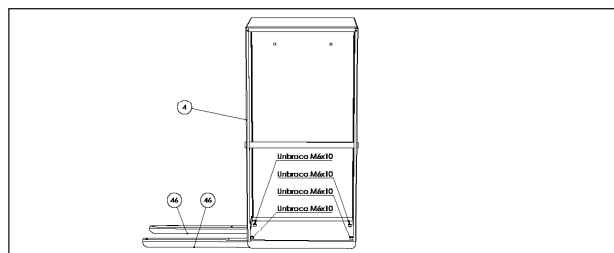


Drag a safety chain through the two holes on the back of the grill onto something solid and secure the grill with a lock, to secure against theft.

## A. INSTALLING EXTRA EQUIPMENT

### Installation of the gas cylinder compartment

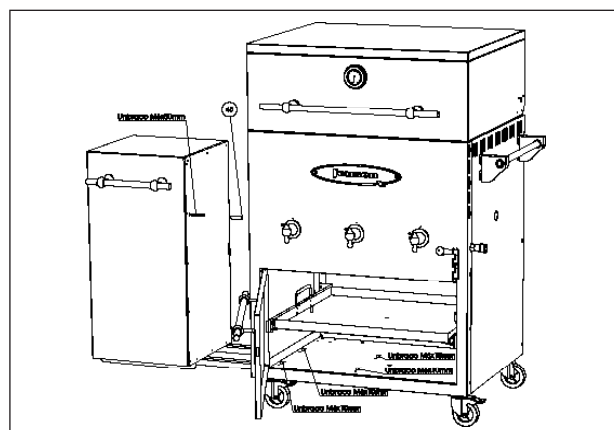
- 1 pcs. Gas cylinder compartment (13)
- 2 pcs. U-profiles (15)
- 1 pcs. Gas cylinder locking pin (14)
- 8 pcs. Screws (S21)
- 1 pcs. Gas cylinder spacer (51)
- 1 pcs. Screw (S23)



### Install u-profiles on the gas cylinder compartment.

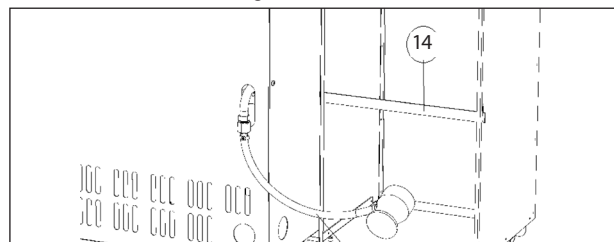
Place (13) (gas cylinder compartment) on top of (15) (u-profiles) and make sure that the four holes in the bottom of gas container compartment match with the holes in (15) (u-profiles). Secure loose u-profiles for gas container compartment with four M6 10mm screws.

Open the door on the grill and proceed the gas cylinder compartment installation,



### Installing the gas container compartment on the grill.

Place the gas cylinder compartment to the left side of the grill (front view) and shoot u-profiles into the brackets under the grill. When the gas cylinder compartment is in place, mounted on the grill by means. (15) being fitted from the inside of the cover cylinder with an M6 screw 50mm. Attach (15) (u-profiles) with four M6 10mm screws. Tighten all screws at the end.

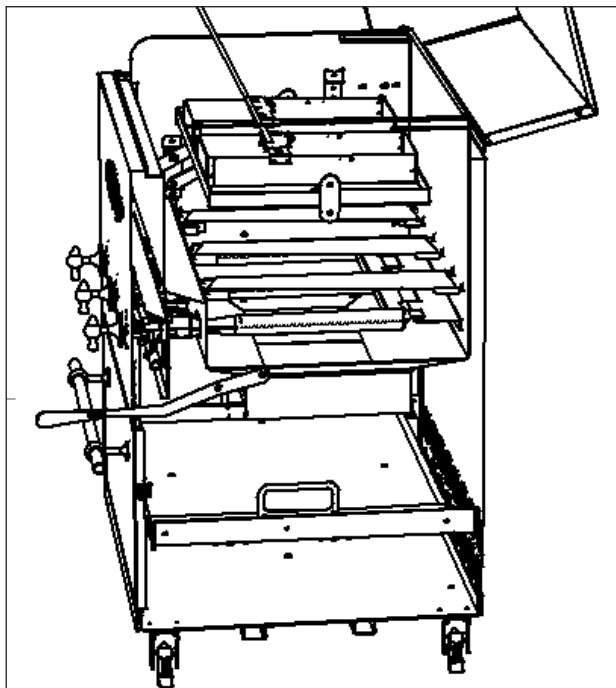


Slide (14) into the two slots on the back of the gas cylinder compartment to secure the gas container.



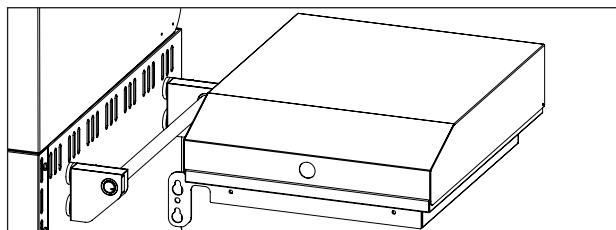
# JensenGrill - Coal/briquette and gas combination grill

## GRILL READY TO USE

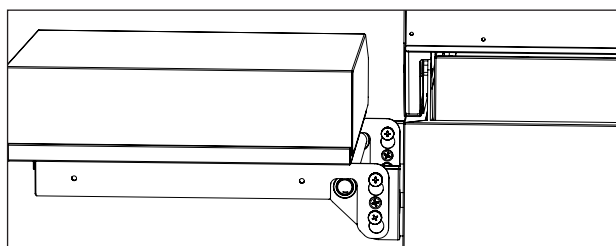


Burners, flame tamers, spacers and coal trays installed correctly.

## SIDE BURNER



Install the side burner on the right side of the grill



### Installing the side burner

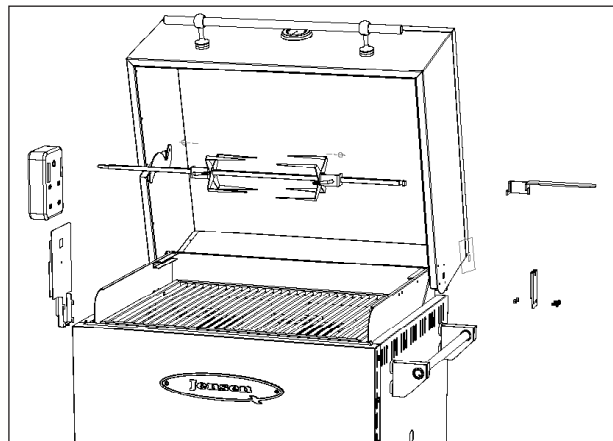
The burner is mounted on brackets to the transport handle on the right side of the grill. The screws (S17) are screwed into the upper and lower hole on the back of the brackets. The burner is then fastened on the grill by sliding the holes on the side burner over the screws (S17) and then into the fixed position. The bur-

## SIDE TABLE

### Installing the side table

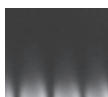
The side table is mounted on brackets to the transport handle on the right side of the grill, the same as when mounting the burner. Refer to the section "installation of side burner."

## ROTISSERIE



### Installing the rotisserie

Mount the bracket that supports the skewer on the right side of the grill using two screws (S7) and two nuts. Mount the motor bracket on the left side by sliding the bracket into the slots and turn the locking pin on the motor bracket. Slide the motor over the motor bracket. Slide the two skewer forks, locking ring and spear thrust pad into the spear. Shoot the skewer into the engine and place the skewers in the bracket on the right side. Store the motor inside when the grill is not in use.



# JensenGrill - Coal/briquette and gas combination grill

## V. INSTRUCTION FOR USE OF GAS

- Do not use this grill without using gas regulator.
- Use only gas hose and gas regulator approved in your country.
- Use the appropriate clamps to attach the gas hose.
- Please contact your local gas supplier for information about the gas category to be used, as well as information about the gas regulator and gas hose to be used in accordance with national rules. The overview in regards to types of gas and gas pressure must be used only as guidelines

### Gas standards EU

Model name	JensenGrill Estate 2.1	JensenGrill Estate 2.1	JensenGrill Estate 2.1	JensenGrill Estate 2.1
Gas categories	I3+(28-30/37)	I3B/P (30)	I3 B/P (50)	I2H(20)/I2E(20)
Gas and associated pressure	G30 butan at 28-30 mbar G31 propan at 37 mbar	G30 butan / G31 propan at 30 mbar	G30 butan/ G31 propan at 50 mbar	G20 Natural gas at 20 mbar
Used in the following countries	BE, CY, CZ, EE, FR, GR, IE, IT, LT, LU, LV, PT, RO, SK, ES, CH, GB	BG, CY, CR, CZ, DK, EE, FI, GR, HR, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR, HU, IS	DE, AT	DE, DK, NO, SE, UK
Rated power, all grill burners	13,58 KW	13,58 KW	13,62 KW	
Nozzle size	Ø 1.0 mm	Ø 1.0 mm	Ø 0.87 mm	
Total gas consumption, all grill burners G30	991,03 g/h	991,03 g/h	992,49 g/h	
Total gas consumption, all grill burners G301	972,54 g/h	972,54 g/h	973,97 g/h	
Rated power, one grill burner	4,53 KW	4,53 KW	4,54 KW	
Rated power, side burner	4.6 KW	4.6 KW	4.8 KW	
Nozzle size, side burner	Ø 1.0 mm	Ø 1.0 mm	Ø 0.90 mm	
Total gas consumption, side burner G30	335 g/h	335 g/h	350 g/h	-
Total gas consumption, side burner G31	329 g/h	329 g/h	344 g/h	-

## A. CHECK FOR GAS LEAKS

- Make a soap solution of water and detergent.
- All gas control knobs must be in the closed position.
- Turn on the gas at the gas cylinder.
- Apply soap solution to all gas connections. If there is a leak, the resolution will "bubble up". Tighten or repair any leaky connection.
- If the leak can not be stopped, switch off the gas at the cylinder. Disconnect the hose and contact your local distributor for assistance.
- DO NOT USE THE GRILL IF THERE IS A GAS LEAK.
- After the grill is examined for leaks, turn off the gas. Rinse with clean water to remove traces of soap. Soap can be slightly corrosive.

## A. GAS SAFETY PRECAUTIONS

- The cylinder must never be stored indoors. Should be stored outdoors in a well ventilated area.
- Store the gas cylinder vertically.
- Turn off the gas at the cylinder when the grill is not in use.
- The gas cylinder should not be exposed to high heat.
- Do not keep gas cylinder near flames.

- Do not store, spare gas containers near the grill.
- We recommend the following cylinders:  
Butane: > 7 kg. Propane: > 6 kg.

## VI. INITIATION OR START-UP AFTER PROLONGED STORAGE

- Read "WARNINGS" and "gas instruction" and "instructions" carefully.
- Check nozzles, valve openings and burners for clogging (see also the section on troubleshooting).
- Spiders and other insects can in some cases textile tissue or nests in the burners. This can block the flow of gas and cause an accidental flare up or "explosion" (flash back). This can cause damage to the grill and result in a dangerous situation.
- Check burner for critical cracks and corrosion.
- Check that the burners are properly in place so that they are above the valve openings.
- Check spark ignition at each burner by pressing the throttle and turn counterclockwise until you hear a click from the ignition and a spark lights a flame. (Do not touch internal parts during this test, as the spark could cause an electrical shock). If there is no spark, clean all spark electrodes and check that the cable is properly secured (see also the section on troubleshooting)
- Check whether there is gas in the gas cylinder.
- All gas regulator knobs must be in the closed position until the gas hose is attached.
- Check for gas leaks using soapy water solution (see also under "check for gas leaks").
- Before the grill is used for the first time, remove the grate and frying plate and clean in soapy water. Rinse in clean water, wipe dry and place the parts in the grill again. Then turn on the grill and "incinerate" excess oil and other particles by preheating the grill for about 10-15. minimum. (USE ONLY GAS, NOT COAL/BRIQUETTES).
- For use of the grill after the gas cylinder has been removed, the gas supply might be filled with air. The gas supply must be filled with gas in order to ensure the correct ignition. This may mean that the need for several "trial ignitions".
- Open the lid, place the gas regulator knobs on the CLOSED position and open the gas regulator on the gas cylinder.
- Press in one of the gas regulator knobs, turn counterclockwise until you hear a "click" from the ignition. This creates a gas flame, which turns on the burners. Immediately prior clicked, it opens the valve for the gas. Make the ignition a slow movement that allows the gas to flow to the igniter. Do not lean over the grill when firing up the grill.
- Check whether the burner is on. If the burner does not light, switch off the gas regulator knob and try again. If no ignition occurs after three attempts, close the gas regulator knob and wait 5 minutes before the procedure is repeated, so that any gas may disappear.
- When the gas burner burns proper (uniform blue flame), switch off the burner and repeat for the other two gas burners and maybe the side burner if connected.
- The grill is equipped with cross igniters that will light an adjacent burner if not lid proper. This is an extra safety precaution. Through the lower hole on the right side of the grill you can check all 3 burners are on.



## VII. CLEANING

### Generally

Stainless steel parts that are exposed to high heat will gradually get a slightly yellow tinge. The longer the stainless steel is exposed to high heat, the more pronounced the yellow tinge will be.

### Cleaning the grill grates, coal trays, spacers and flame tamers

The grate must be cleaned with a stiff brush. For thorough cleaning: remove the grill grates, coal trays, spacers and flame tamers and clean in warm soapy water.

(Soak for one hour). Use a stiff brush or sponge (do not use a wire brush, as this can cause rust stains or scratching the steel surface. Rinse all parts with clean water and dry).

### Cleaning the side burner

Remove the pan holder and clean the burner. Use soapy water and a soft brush or sponge. Dry with a cloth or sponge slightly moistened in clean water. Avoid getting water into the burner. Brushed stainless steel should always be cleaned parallel to the bristle direction, this in order to avoid scratching the surface.

### Cleaning surfaces

Clean the surfaces with soapy water, use a soft brush or sponge, rinse with clean water and dry. Be careful not to scratch the surface by rubbing too hard. Brushed stainless steel should always be cleaned parallel to the bristle direction. To ensure a nice and shiny surface the grill can be treated with a stainless steel cleaner, this should not be used on surfaces that come into contact with food.

### Cleaning the inside of the lid

Remove grease and food residue with a paper towel or cloth, while the lid is still warm.

For thorough cleaning, use soapy water and a stiff brush or sponge and dry with clean water.

General oven cleaner can also be used, but be aware of stains on aluminum handles. Read the instruction manual before the product is used. If it gets on the aluminum handles quickly remove with a wet cloth.

### Cleaning the inside of the combustion chamber / Firebox

Cleaning the inside of the combustion chamber

When cleaning the inside of the combustion chamber remove the grate, coal trays, spacers and flame tamers. Before cleaning wrap the burners with aluminum foil, to prevent dirt from entering.

Apply soapy water, a stiff brush or sponge when cleaning (do not use a wire brush, steel brush can cause rust stains and scratches on the surface). Rinse with clean water and dry. One can also use different oven cleaners, but be aware that of stains on the aluminum handles. Carefully read the instructions on the product before use. If it gets on the aluminum handles quickly remove with a wet cloth.

Water and dirt smoke into the drip tray. It may be a good idea to remove the drip tray and put a bucket under the combustion chamber before embarking.

Finally rinse the soap / ovenrensningsmidlet with clean water.

Remove the aluminum foil from the burners and set the different parts back into the grill.

### Cleaning the burners

Remove the burners (burners are removed by removing the pins that holds the burner in place - the pins is located at the

rear of the "combustion chamber").

Removing the burners should be done in accordance with national regulations.

Apply soapy water, a stiff brush or sponge when cleaning.

Rinse with clean water and dry. Any clogging of the burners can be removed with thin wire.

**When put back into the grill, turn on the gas burners for CA. 5 MINUTES AFTER THOROUGH CLEANING, TO EVAPO-RATE ANY LEFT WATER.**

**DEEP CLEAN AFTER THE ABOVE GUIDANCE SHOULD BE MADE AT LEAST ONCE A YEAR.**

## VIII. STORAGE

- Remove the GAS cylinder from the grill. The gas cylinder must never be stored indoors (see also the "security of gas cylinders").
- The grill should be cleaned before storing. Stains on the surfaces can lead to corrosion (see also the section on cleaning).

## IX. OPERATING INSTRUCTIONS

### General operating instructions

- Only use the transport handle on the right side (front view) of the grill when the grill is moved. The grill is fitted with four wheels. The two front wheels are lockable. Never move grill when in use.

### Visually preparing the grill:

- Check for damage to the gas line or gas connection.
- Check that the burners and flame tamers etc. are placed correctly.
- If you smell gas, turn all gas regulators knobs to OFF position and turn off the gas at the gas cylinder. Check for gas leaks (see "gas leak").
- For first time use of the grill or if the gas cylinder has been removed, the gas supply can be filled with air. The gas hose must be filled with gas before the burners turn on. It may be necessary with multiple ignition attempts. If the burners do not turn on after three attempts, turn the gas regulator knobs to OFF position and wait 5 minutes before turning on again, so that excess gas disappears.
- It is possible that insects and spiders can be clogging the gas flow and causing non-uniform burning (yellow flame or "flash back", the "explosion"). This can damage the grill and pose a risk to the user. In such cases, the gas regulator knob should be turned to the OFF position. Refer to the section on troubleshooting.

### ROUTINE INSPECTION OF BURNER AND PIPES IS RECOMMENDED.

- Heat the grill with the lid closed for 10-15 minutes before cooking begins. This ensures optimum hygiene during cooking.
- A JensenGrill is totally flexible with gas, coal / briquettes or both simultaneously.
- JensenGrill can also be used as a smoke

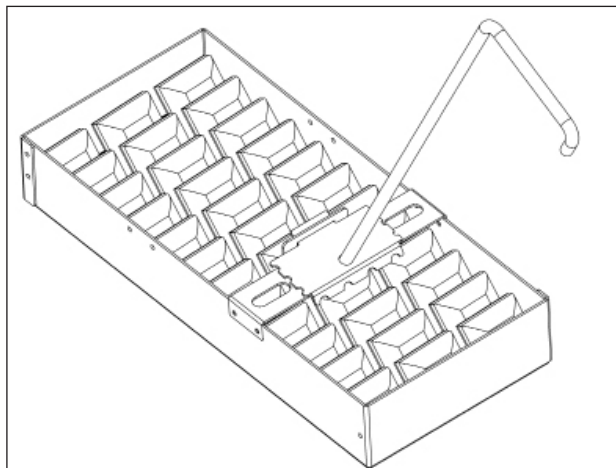


# JensenGrill - Coal/briquette and gas combination grill

## • IGNITING THE GRILL WITH CHAR COAL / BRIQUETTES AND GAS

### NEVER LEAN OVER THE GRILL WHEN IGNITING

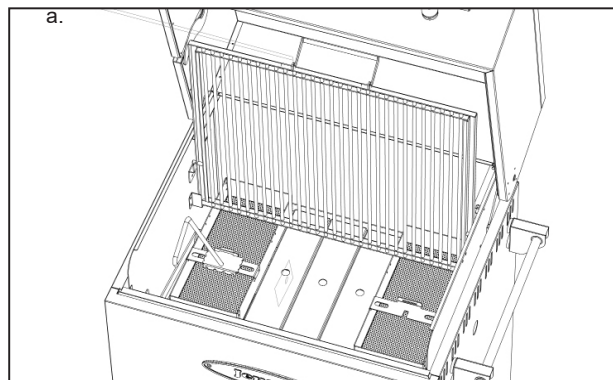
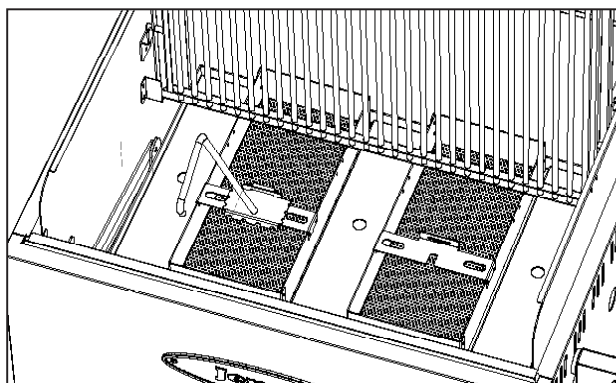
#### A. Loading of coal / briquettes



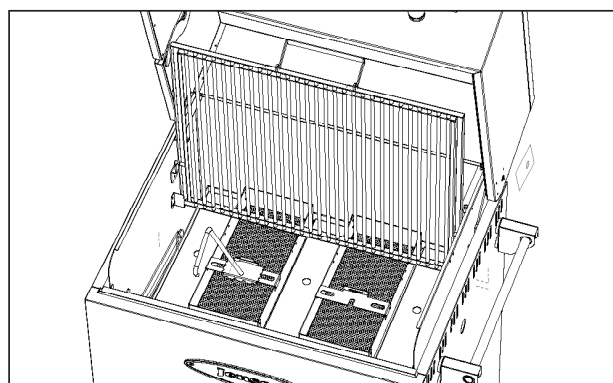
- Bring the coal trays into bottom position by setting the height adjustment handle (50) on the front of the grill in top position.
- Lock the grill grate (47) in vertical position (open).
- Lift the coal trays (47) out of the grill using the supplied coal tray and grate cleaning tool (54) (lifting and pull upward toward the front of the grill). The coal trays will "hang" at an angle that makes it easy to take them in and out of the grill.
- Fill with coal / briquettes. If required, one or both coal trays filled.
- Is there a need to replenish the coal trays during grilling, the coal / briquette can advantageously be filled remaining them in the grill.

**NEVER OVER LOAD THE COAL TRAYS. EVERY COAL TRAY MAY CONTAIN MAX. 0.8 KG COAL OR BRIQUETTES**

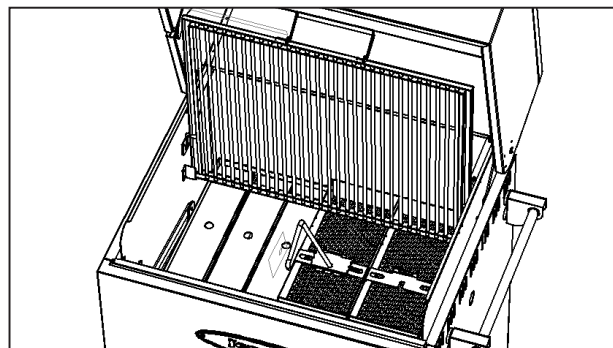
- Depending on the desired heat distribution / fill one or both coal trays with coal/briquettes.
  - Placing the coal trays.
    - Each side.
    - In the middle.
    - Overall in one side.
  - Place the three spacers by the coal trays.



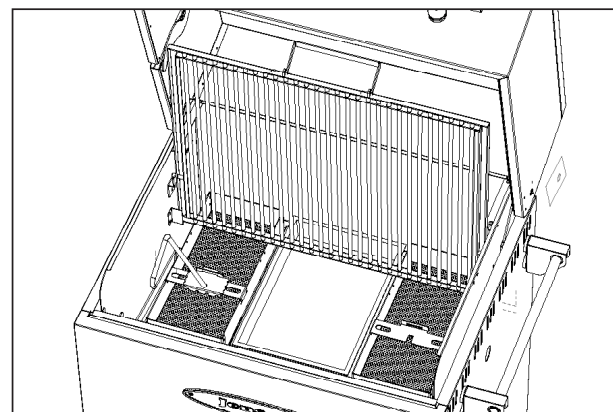
Indirect heat



Even heat



Direct heat



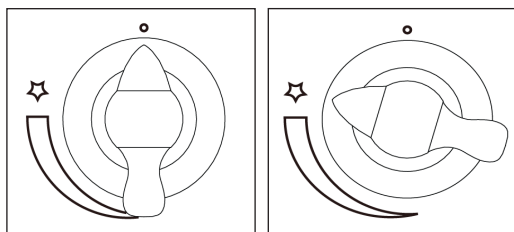
Indirect heat with aluminium drip tray





# JensenGrill - Coal/briquette and gas combination grill

- A. Close the grate.(47)
- B. Make sure the catch pan is empty, so that if necessary, fat does not ignite.
- C. Always open grill lid.
- D. During the lighting of the grill the coal trays must be placed in the top position (closest to the grate), so you can see that the gas burners ignite. This can also be checked through the inspection holes on the right side of the grill.
- E. Check that all gas regulator knobs are in the closed position.
- F. Open the gas regulator on the gas cylinder.
- G. Turn on the gas burners (the lid should always be open when the gas is turned on).



- a. Press the knob, hold it there for about three seconds and turn it slowly counterclockwise until you hear a "click" from the ignition, this creates a gas flame that lights the burners. Check that the gas is turned on, if not turn the knob back to OFF and repeat the procedure.

- H. When the gas burns proper, the coal trays are lowered back into the base position. Close the lid to ensure optimal heat generation and thus rapid ignition of coals
- I. Check the coal and gas about every 5 minutes by opening the lid or through the inspection holes on the right side of the grill.
- J. The coal / briquettes are ready after 10-15 minutes.
- K. Depending on the desired amount of heat the gas flame is regulated on the gas regulation knob. Most often, the gas is not required when the coals are ready, the gas can be switched off. NOTE: When Coal/briquettes are complemented with gas burners, raise the coal trays to the top position.
- L. When all gas regulator knobs on the grill are closed, close the gas regulator on the gas cylinder as an extra precaution.
- M. The coal /briquette heat is regulated simply by adjusting the distance between the coal trays and the grate, this is done using the height adjustment lever on the front of the grill
- N. Heat control during grilling.
  - a. Adjust the distance between the coal trays and grate (height adjustment lever on the front of the grill).
  - b. If additional heat is desired, turn on the burners on one or more gas burners (refer to points C, D, E, F and G above). If an aluminium pan is placed above the spacer plates, the fat and grease in the aluminium pan can be ignited. When switching on the gas burner below. Remove the aluminium pan if the burners are ignited.
- O. The ash from the coal trays are emptied easily. Take the coal trays out of the grill, empty the ashes into a bag by reversing the coal trays with the lid down and shake out the ashes in the bag.  
PLEASE NOTE THAT THERE MAY BE remaining embers for a very long time.  
Do not put a bag of hot ash near flammable material. It is im

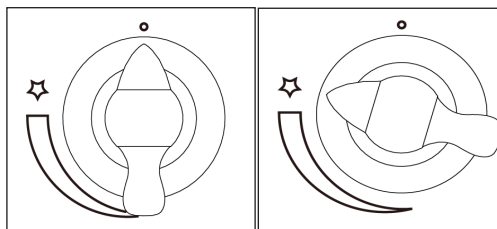
- A. portant that the ash is removed from the coal tray perforated plate as it can corrode.

## A. USING THE GRILL AS GAS GRILL

The procedure is the same as described above, when the grill is used as a conventional gas grill. The coal trays must be emptied from ash. Let the coal trays and spacers stay in the grill for optimal heat distribution, or they can be removed if desired. Grilling with maximum impact on all burners, raise the coal trays to the top position. When cooking food with a high fat content, a aluminium pan can be placed on top of the spacers to collect the fat and juice. Pour a little water, wine or beer in the aluminium pan to prevent flare up from grease. Further, the collected fat and juice can be used for sauce. Preheat the grill with the lid closed for 10-15 minutes. Adjust the gas heat on the gas regulator knobs.

## B. USING THE SIDE BURNER

- A. Open the cover/lid of the side burner
- B. Turn on the gas



- 1. Press the gas regulator knob, hold it there for about three seconds and turn it slowly counterclockwise until you hear a "click" from the ignition that produces a spark that ignites the gas.
- 2. Check that the burner is on. Otherwise, turn the gas regulator knob back to OFF and repeat the procedure.

**IF THE GAS IS NOT TURNED ON AFTER 3 TRIALS, TURN OFF THE GAS (AT GAS REGULATOR KNOB) AND WAIT 5 MINUTES BEFORE ATTEMPTING AGAIN SO THAT ANY Residues EVAPORATOR.**

**PLEASE NOTE THAT IT MAY BE DIFFICULT TO SEE THE GAS IN HEAVY LIGHT.**

- 3. If there is no spark at ignition, wait 5 minutes and check the ignition (refer to the troubleshooting section). If everything is fine except for the lack of spark, the gas can be lit with a match
- 4. When using a wok or pan, the max. can be 30 cm in diameter. Larger diameter can cause inadequate heat distribution and overheating of parts on and around the burner.

## C. USING THE ROTISSERIE

- First time use, see "installation instructions".
- Place a coal tray in each side. Place the three spacers between the coal trays. For cooking with much fat and grease, an aluminium pan can be placed on top of the distance spacers so that the fat and juices are collected. Even better, if the aluminium pan can be placed under the meat on the grate.
- Install one of the spit forks onto the rotisserie skewer.
- Put the skewer through the middle of the desired grilled item, to balance the weight.



# JensenGrill - Coal/briquette and gas combination grill

- Slide second spear fork on the skewer, push both spit forks tightly around the meat to be grilled and tighten the two screws.
- Insert the skewer in place the rotisserie motor on the left side and place the skewer in the bracket on the right side.
- Start the motor and make sure that the skewer rotates without touching the grate. If the spikes are not located at the center of the meat, the Rotisserie will rotate uneven. Reposition the meat centrally on the skewer.
- When cooking food with a high fat content, make sure the central/middle gas burner is turned off.
- After cooking the skewer is removed by using the skewer handle into the end of the skewer on its right side. The grilled item can be removed without touching the hot parts of the grill. Take the skewer out of the motor and remove the skewer from the meat.

## A. HEAT SHELF

The top shelf of the built-in cabinet acts as a heat shelf. The heat from the gas burners and the coal is reflected to the shelf and provides a temperature of about 50 degrees C above the ambient temperature. When food is prepared, it may be stored on the hot-shelf, sheltered from the wind until everything is ready to serve. Place the dishes with the cooked food on a trivet in the closet on the shelf to insulate the cold bottom.

## X. GRILL INSTRUCTIONS

There can be grilled with direct or indirect heating depending on the food to be cooked.

### A. DIRECT HEAT

Direct heating means that it be grilled directly on top of the heat source. You will often be grilling with the lid open at relatively high heat. The heat can be regulated by adjusting the height of the coal trays with the height adjustment lever on the front of the grill and / or by turning on the gas burners. If the coal trays are placed in the top position, and all the gas burners are switched on, a very high temperature will be reached.

When the lid is closed, the heat will rise rapidly. Be careful not to "burn" the food. This method is used for grilling steaks, chop steaks, burgers, etc. When grilling with direct heat the food must be turned regularly to get an even frying surface and to avoid that food gets "burned".

Be aware that grilling of food with high fat contains can cause a "flare up" when it drips into the grill. The coal trays are lowered to the bottom position, to increase the distance between coal and grill grate so the fire does not burn the food. Remove any food from the area until the fire is extinguished. If there is an "uncontrolled" flare up, turn off the gas, remove the food and close the lid. A small spray atomizer can effectively stop a flare up. In order to avoid flare ups, excessive fat should be cut away before the food is grilled.

### B. INDIRECT HEAT

Using indirect heat means that the food is not placed directly over the heat source. The grill is often at a lower temperature for a longer time with the lid closed. Indirect grilling is used for cooking large pieces of meat, fish, sausages, whole chickens, etc. When grilling with charcoal / briquettes the coal trays must be placed on the each side. Normally, the coal trays are placed in the bottom position. Using gas is generally used only with the two burners on the sides lid. The gas regulator knob should be positioned so that the desired heat is obtained.

Often, using indirect heat means longer grill time. With Jensen

Grill it is possible to turn on the gas if additional heat is desired. For the purpose of indirectly heating the heat will circulate around the food and be reflected from the lid.

Place the food in the middle of the grill and close the lid. If possible, use a meat thermometer.

When cooking large pieces of meat, it is recommended to fry the surfaces quickly by direct heat, so that the pores are closed quickly and juice stays in the meat - and then leave at indirect heat at lower temperatures.

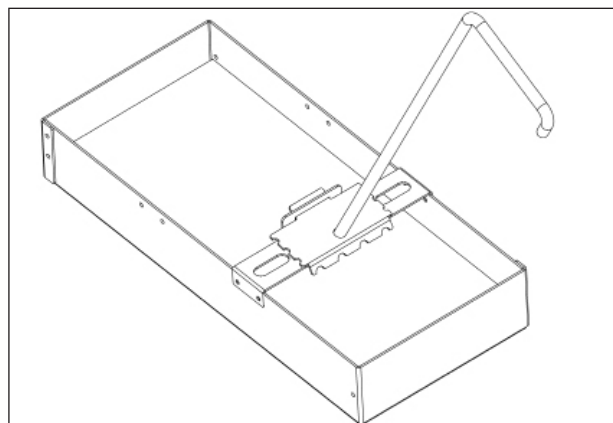
To give a crisp surface of the meat, it can be finished in strong direct heat (be careful not to "burn" the meat).

When using the Rotisserie you will normally be using indirect heat.

The use of indirect heat often means a large release of fat and juices. In order to prevent this from flare up the fat and juice is collected in a aluminium pan which is placed on top of the three spacers. Pour a little water, wine or beer in the tray when the coals are lit to avoid oil ignited. If necessary, use the juice for a sauce.

Even better if grilled in a aluminium pan placed directly on the grill. The meat is grilled in its own juices and avoids drying out. Moreover, there will be no fat dripping down and igniting.

## C. USING THE GRILL AS A SMOKER



To use the grill as smoker, you have to put the supplied smoking plates into the bottom of the coal trays and sprinkle sawdust/wood chips in a thin layer of the smoking plates and place the coal trays in the grill on each side in the lower position.

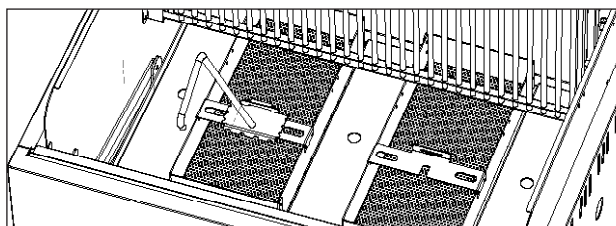
Then turn on the two outer burners on medium, close the lid and keep an eye on the grill. When the grill starts to smoke put the gas down to minimum or simply turn off the gas.

You can also use wood chips which have been soaked in water, beer or wine, or fruit branches and herbs that are added on top of the coal trays. Lower the coal trays into the bottom position and close the lid.

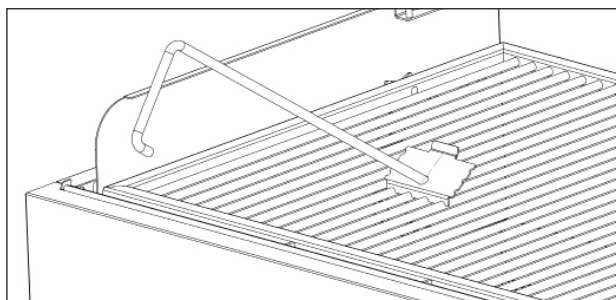
Get more guidance and watch the film on [http://www.jensen-grill.com/guides\\_manuals/](http://www.jensen-grill.com/guides_manuals/) in "Jensen Grill Summer Menu 2015"



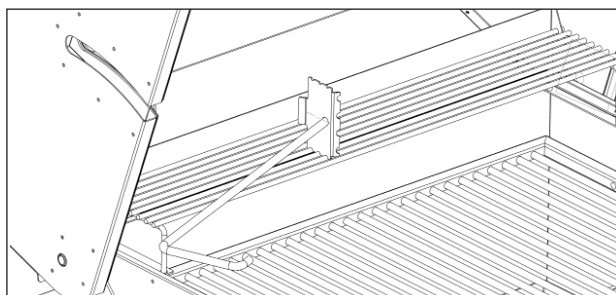
## D. HOW TO USE THE COAL TRAY AND GRATE CLEANING TOOL



Lift the coal trays out of the grill using the supplied coal tray and grate cleaning tool (lifting and pull upward toward the front of the grill). The coal trays will "hang" at an angle that makes it easy to take them in and out of the grill.



Use the tool to clean the grate, by sliding the tool on the grate in the slots



The tool can also be used for cleaning of the upper grate.

## XI. TROUBLESHOOTING PERFORMANCE ISSUES

### Visible spark, but no ignition

- Avoid smoking cigarettes while troubleshooting
- Close the gas regulator knob and turn off the gas at the cylinder.
- Check the gas regulator, gas hose and the other interconnection.
- Repeat ignition trial after 5 minutes.

### If the grill still does not work, switch off the gas regulator knob and turn off the gas at the cylinder.

Examine the following:

Is the gas container empty?

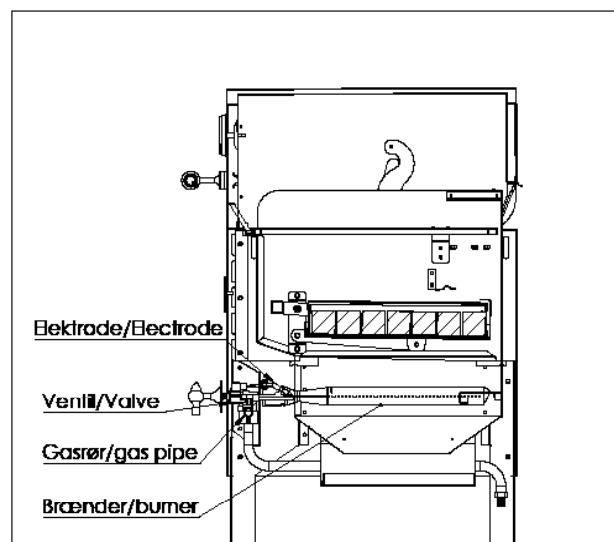
Change the gas cylinder.

Check if the regulator is installed correctly.

Pull the regulator off and reconnect it.

Reposition the lead of the flame thrower in relation to the combustion chamber.

The Flash barrow should be positioned at the bottom of the hole in the front of the firebox. Adjust as necessary by bending the electrode carefully.



Misplaced burner

Place the burner properly.

Clogging of the valve and the burner.

Remove the cotter pin located at the rear of the "firebox" that hold the burner in place and remove the burner. Check valve mouth and remove any particles with thin wire.

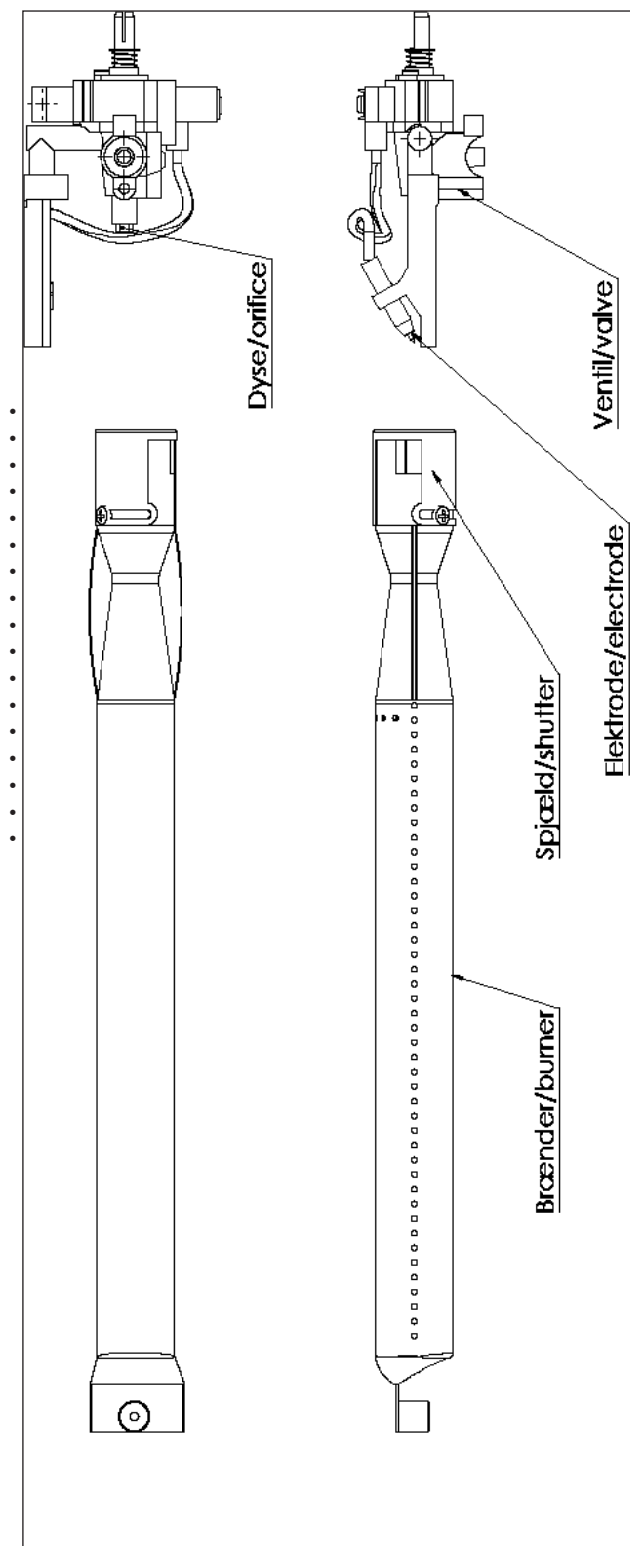
**Be aware that removing the burner should be in accordance with national rules.**

Clogging of the gas hose.

Remove the hose from the grill and open the gas cylinder regulator for 1 second to check for clogging and to allow any particles to be blown out. A safety mechanism in the regulator can close when you do this. The controller is reset by removing the controller from the gas container and refit.



# JensenGrill - Coal/briquette and gas combination grill



## If the gas burners burn unevenly, the flame is yellow or there are flare ups

Turn off the gas regulator knobs and turn off the gas at the cylinder.

Examine the following:

Misplaced burner.

Place the burner correctly across the valves.

Clogging within the burner or at the air damper on burner.

Remove the cotter pin that holds the burner in place, remove the burners and check and remove any particles in the burner tube or burner, use a piece of wire.

Clogged gas burner mouth.

Remove the cotter pin that holds the burner in place and remove the burner. Check valve mouth and clean of any obstruction. **Be aware that removing the burner should be in accordance with national rules.**

IF THE GRILL IS STILL NOT WORKING, PLEASE CONTACT YOUR LOCAL DEALER OR THE MANUFACTURER. DO NOT USE THE GRILL IF THERE IS A MALFUNCTION IN THE GAS SYSTEM.

Lack of spark for ignition of the gas

Examine the following:

Look for grease and leftovers on the ignition electrode.

Clean the electrode with a brush.

Poor wiring.

The cable for the ignition must be fitted correctly and be properly insulated. The wires must be properly connected to the voltage generator at the valves. This sits behind the front panel. There is access to the voltage generator up under the front panel. Make sure the wires are correctly using a pair of pliers.

For easy access to the valves and voltage generator remove the front panel. Pull the gas regulator knobs off the grill and screw off the height adjustment handle. Take the 4 screws PLEASE NOTE THAT THE VALVES CAN ONLY BE REPLACED BY QUALIFIED INSTALLERS. contact your local JensenGrill dealer for further information.

## XII. FOR FURTHER INFORMATION CONTACT: :

**JensenGrill A / S**

Tel. (+45) 31 32 33 72.

Info@Jensengrill.com

Fill in the subject line with "technical issues"

www.JensenGrill.com

or go to <http://www.jensengrill.com/en/contact/>

### Warranty Club:

In order to get 10 years warranty on main parts of the grill, go to [www.jensengrill.com/warrantyclub](http://www.jensengrill.com/warrantyclub) and register.