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## Jamestown Grill DRAKE

# Jamestown DRAKE Combination Grill Station

## USER MANUAL

Model: DRAKE | Brand: Jamestown Grill

### Introduction

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The Jamestown DRAKE Combination Grill Station offers unparalleled versatility for all your grilling needs. This robust unit integrates a gas grill, a charcoal grill, and a smoker, along with an infrared side burner, allowing for a wide range of cooking methods from direct searing to slow smoking. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your grill.



Figure 1: Overview of the Jamestown DRAKE Combination Grill Station. This image displays the full grill unit with its gas, charcoal, and smoker sections, along with side tables.

## Safety Instructions

Always prioritize safety when operating your grill. Failure to follow these instructions can result in serious injury or property damage.

- **Outdoor Use Only:** This grill is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 1 meter (3 feet) from combustible materials (e.g., walls, fences, trees).
- **Stable Surface:** Always place the grill on a level, stable, non-combustible surface.
- **Gas Safety:**
  - Check for gas leaks regularly using a soapy water solution. Never use an open flame.
  - Ensure gas hose is not kinked or near hot surfaces.
  - Turn off the gas supply at the cylinder after each use.
- **Charcoal Safety:**
  - Use only charcoal briquettes or lump charcoal. Do not use lighter fluid in the gas section.
  - Allow charcoal to cool completely before disposing of ashes.
- **Hot Surfaces:** Grill surfaces become extremely hot during operation. Use heat-resistant gloves and tools. Keep children and pets away.
- **Fire Extinguisher:** Keep a fire extinguisher or a bucket of sand readily available.

## Setup and Assembly

Before first use, ensure all components are present and correctly assembled. Refer to the detailed assembly instructions provided with your grill for step-by-step guidance.

1. **Unpacking:** Carefully unpack all parts and verify against the parts list.
2. **Assembly:** Assemble the grill frame, main body, side tables, and cooking sections according to the provided diagrams. It is recommended to have two people for assembly due to the size and weight of the unit.
3. **Gas Connection:** Connect the gas hose and regulator to the gas cylinder. Ensure all connections are tight and perform a leak test with soapy water.
4. **Initial Burn-Off:** Before cooking food, perform an initial burn-off to remove any manufacturing residues.
  - For gas section: Turn on burners to high for 15-20 minutes with the lid closed.
  - For charcoal section: Burn a small amount of charcoal for 30 minutes with the lid closed.



Figure 2: The Jamestown DRAKE grill with all lids open, showcasing the gas, charcoal, and smoker compartments, as well as the side burner.

## Operating Instructions

### Gas Grill Operation

1. **Pre-light Check:** Ensure the lid is open before lighting.
2. **Lighting:**

- Open the gas cylinder valve.
- Push and turn a control knob to the "HIGH" position.
- Press the electronic igniter button repeatedly until the burner lights.
- If the burner does not light within 5 seconds, turn off the gas, wait 5 minutes, and repeat the process.
- Light remaining burners sequentially.

3. **Temperature Control:** Adjust burner knobs to achieve desired temperature. Use the integrated lid thermometer for monitoring.

4. **Infrared Side Burner:**

- Open the side burner lid.
- Push and turn the side burner control knob to "HIGH" and ignite.
- Ideal for searing or boiling.



Figure 3: Close-up of the gas grill control panel, showing the ignition button and burner control knobs with lighting instructions.





Figure 4: The infrared side burner with its protective lid open, ready for use.

## Charcoal Grill Operation

1. **Charcoal Loading:** Place charcoal briquettes or lump charcoal onto the charcoal grate. Do not overfill.
2. **Lighting Charcoal:** Use a charcoal chimney starter or solid fire starters. Never use gasoline or alcohol.
3. **Temperature Management:** Adjust the air vents on the lid and the charcoal tray height to control airflow and temperature.

- More air = higher temperature.
- Less air = lower temperature.

4. **Charcoal Tray Height Adjustment:** Use the external lever to raise or lower the charcoal tray, bringing the charcoal closer to or further from the cooking grates for direct or indirect heat.



Figure 5: The external lever for adjusting the height of the charcoal tray, allowing for precise temperature control.

## Smoker Operation

1. **Fuel:** Use charcoal as the primary heat source and wood chips or chunks for smoke flavor.
2. **Wood Preparation:** Soak wood chips in water for at least 30 minutes before use to produce longer-lasting smoke.
3. **Temperature Control:** Maintain a consistent low temperature (typically 100-150°C or 225-300°F) using the air vents.
4. **Monitoring:** Use the integrated lid thermometer to monitor the internal temperature of the smoker chamber.



Figure 6: The dedicated smoker section of the grill, designed for low-and-slow cooking and infusing smoky flavors.

## Maintenance and Care

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

- **Cleaning Grates:**

- After each use, brush off food residue from the cooking grates while they are still warm.
- For cast iron grates, season them regularly with cooking oil to prevent rust.

- **Grease Management:**

- Regularly empty and clean the grease tray located beneath the gas grill section.
- Ensure the grease drain hole is clear to prevent flare-ups.

- **Ash Removal:** For the charcoal section, allow ashes to cool completely before removing them from the ash pan. Dispose of ashes safely.

- **Exterior Cleaning:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.

- **Storage:** Store the grill in a dry, protected area. Use a grill cover (e.g., [Jamestown Grill Cover](#)) to protect it from weather elements when not in use.



Figure 7: The pull-out grease collection tray, designed for easy cleaning and maintenance of the gas grill section.

## Troubleshooting

Problem	Possible Cause	Solution
Gas burner not lighting	No gas flow, clogged burner port, faulty igniter.	Check gas cylinder, ensure valve is open. Clean burner ports. Check igniter electrode and wire.

Problem	Possible Cause	Solution
Uneven heating (gas)	Clogged burner ports, low gas pressure.	Clean burner ports. Ensure sufficient gas in cylinder.
Excessive flare-ups	Grease buildup, too much fat on food, high heat.	Clean grease tray and cooking grates. Trim excess fat from meat. Reduce heat.
Charcoal not getting hot enough	Insufficient airflow, too little charcoal.	Open air vents fully. Add more charcoal. Ensure ash pan is not full.

## Specifications

Feature	Detail
Brand	Jamestown Grill
Model Name	DRAKE
Model Number	deshopwhites2-rz9
Product Dimensions (L x W x H)	202 cm x 60 cm x 127 cm (approx. 79.5 x 23.6 x 50 inches)
Item Weight	90.4 Kilograms (approx. 199.3 lbs)
Material	Cast Iron (grates), Stainless Steel (interior/exterior elements)
Fuel Type	Charcoal, Gas
Color	Black



Figure 8: Detailed dimensions of the Jamestown DRAKE Combination Grill Station.

## Warranty and Support

Your Jamestown DRAKE Combination Grill Station is backed by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration.

For technical support, spare parts, or warranty claims, please contact Jamestown Grill customer service. Contact information can typically be found on the manufacturer's website or on the packaging materials.

*Note: Keep your proof of purchase for any warranty claims.*