



PERFECT HEAT.

THE PROFESSIONAL 30" BGB GRILL

Use and Care Guide



INSTRUCTIONS BEFORE PROCEEDING
and/or remove the top grate cover before
turning the knob to "OFF".
Turn the gas supply on.
Turn off gas supply and call for service.

IGNITION INSTRUCTIONS
Push the ignition button, turn the selected burner knob
to the desired setting. If the burner does not light in
4 to 5 seconds turn knob "OFF" and try again.

To Light Rotisserie
• Push and hold the ignition button. Turn the control knob to "Hi".
• Hold the safety valve button in for about 4 to 5 seconds or until the burner remains lit.
• Once lit, turn control knob to desired setting.
• If the burner does not light within 4 to 5 seconds, release the safety valve button and turn the control knob to "OFF" and wait 5 minutes before trying again.
• If burner fails to light, see Use and Care Manual for match lighting instruction.

Hold in 10 SEC. WHILE LIGHTING

MODELS:
BGB30-BQR



A MESSAGE TO OUR CUSTOMERS

Thank you for selecting this DCS Professional "BGB" Series Grills. Because of these appliances unique features we have developed this Use and Care Guide. It contains valuable information on how to properly operate and maintain your new appliance for years of safe and enjoyable cooking.

To help serve you better, please fill out and submit your Ownership Registration Card by visiting our website at www.dcsappliances.com and selecting "Customer Service" on the home page and then select "Ownership Registration" or submit the enclosed Ownership Registration Card to the address below. In addition, keep this guide handy, as it will help answer questions that may arise as you use your new appliance.

For your convenience, product questions can be answered by a DCS Consumer Service Representative at 1-888-281-5698, Fax: 714-372-7004, email: support@dcsappliances.com, or by mail:

DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647



WARNING

Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this equipment. For outdoor use only.

FOR YOUR SAFETY

- 1. Do Not store or use gasoline or any 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.*

FOR YOUR SAFETY

IF YOU SMELL GAS:

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

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SAFETY PRACTICES & PRECAUTIONS

IMPORTANT SAFETY NOTICE:

Certain Liquid Propane dealers may fill liquid propane cylinders for use in the grill beyond cylinder filling capacity. This "Overfilling" may create a dangerous condition.

"Overfilled" tanks can build up excess pressure. As a safety device, the tanks pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

1. When you have your tank filled, be sure you tell the supplier to fill it to no more than 3/4 (75%) of its total capacity.
2. If you own or use an extra spare tank, or have a disconnected tank, you should NEVER store it near or under the grill/cart unit or heat box, or near any other ignition or heat source. A metallic sticker with this warning is attached to the grill to remind you, your family and all others who may use your BBQ grill of these safety precautions.

Do not remove this sticker.



WARNING:

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

This Grill is for outdoor use only.



WARNING:

Push and hold the igniter button, turn the selected burner knob to "HI". If burner does not light in 4 to 5 seconds turn knob "OFF" and wait 5 minutes before trying again for any accumulated gas to dissipate.



- Begin by insuring proper installation and servicing. Follow the installation instructions provided with this product. Have your grill installed by a qualified technician. Have the installer show you where the gas supply shut off valve is located so that you know where to shut off the gas to the grill. If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the "ON" position and this must be done by a qualified technician.
- Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. When in use, portions of the grill get hot enough to cause severe burns.
- Do not store items of interest to children around or below the grill, in the cart or masonry enclosure. Never allow children to crawl inside a cart or enclosure.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Always use a covered hand when opening the grill lid and only do so slowly to allow heat and steam to escape.
- Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignition button when you attempt to light the grill.

SAFETY PRACTICES & PRECAUTIONS

- When using the grill, do not touch the grill burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pan. Clean often.
- Do not use aluminum foil to line drip pans or grill racks. This can severely upset combustion air flow or trap excessive heat in the control area. The result of this can be melted knobs or damaged ignition components.

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, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

! WARNING:

Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill components and making it unsafe to operate.

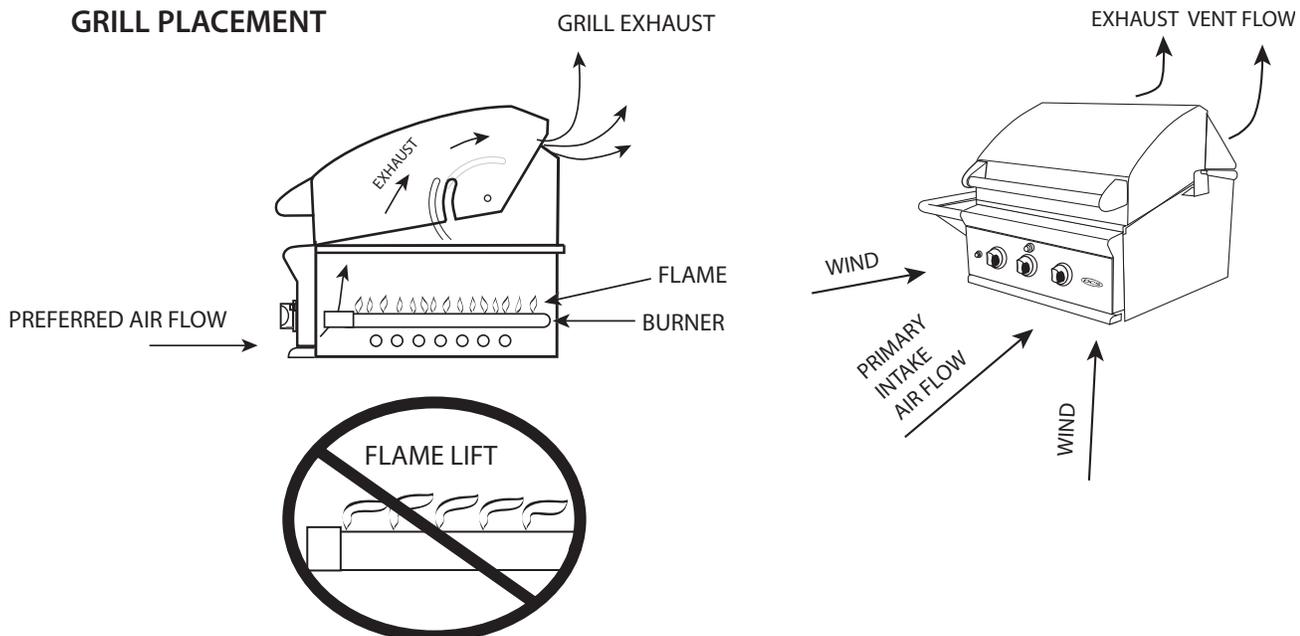
! WARNING:

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

! WARNING:

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed.

GRILL PLACEMENT



SAFETY PRACTICES & PRECAUTIONS

- When using the open top burners always use flat bottomed utensils which are large enough to cover the burner. Adjust the flame so that it heats only the bottom of the pan to avoid ignition of clothing. Position handles inward away from open edges of the unit to avoid burns associated with unintentional spillovers. Hold the handle of the pan to prevent movement of the utensil when turning or stirring food. For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance.
- Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.
- Never grill without the drip pan and grease 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 hazard.
- Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeway or other such enclosed areas. This unit is for outdoor use only.
- If a cart unit is stored indoors ensure that it is cool, fold the side shelf down, then push, never pull, the grill. If LP, the cylinder must be unhooked and the LP cylinder stored outside in a well ventilated area, out of reach of children.
- Do not use charcoal in the grill.
- Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill and water (pools, fountains, puddles).
- Never use a dented or rusty LP tank. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or burner grate.
- **CALIFORNIA PROPOSITION 65-WARNING:** The Burning of gas cooking fuel generates some by-products which 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.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

GRILL MODELS



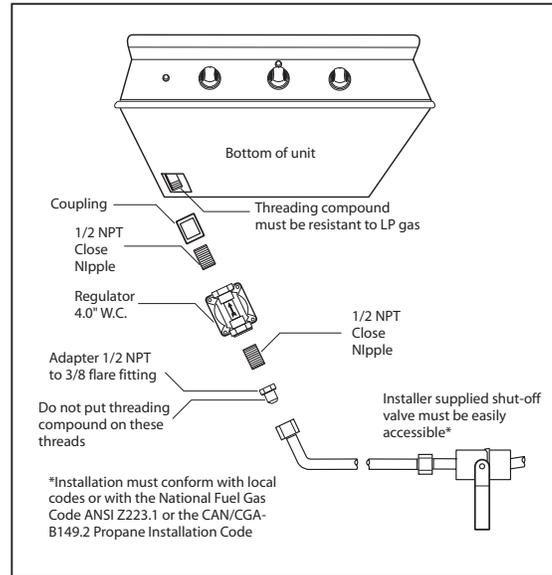
BGB30-BQR

GAS REQUIREMENTS

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located on the inside back wall of the Grill. Never connect an unregulated gas line to the appliance.

An installer supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to 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, and 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.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the national fuel gas code ANSI Z223.1. Gas conversion kits are available from the factory. When ordering gas conversion kits have the model number, and the type of gas (natural or LP) from your grill.



TOTAL GAS CONSUMPTION OF THE GRILL WITH ALL BURNERS ON HI:

BGB30-BQR - 50,000 Btu/hr

The appliance and its individual shut off 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 PSIG (3.5 kPa.). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.). 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/CGA-B149.2 Propane Installation Code and local codes.

NATURAL GAS HOOK UP: (This type of connection should be performed by a certified or licenced technician only.)

Connection: 1/2" NPT male with 3/8" flare adapter. **Operating pressure:** 4.0" W.C.

Supply pressure: 5" to 14" water column. If in excess of 14" W.C. a step down regulator is required. Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of LP gases.

TO HOOK-UP THE FITTINGS SUPPLIED WITH THE GRILL:

Assemble as shown (Fig.01). Use threading compound on male threads only. Do not use threading compound on the male end of the 1/2 NPT to 3/8 flare adapter. Use a second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill. Ensure that the regulator arrow points in the direction of gas flow towards the unit, away from the supply. Do not forget to place the installer supplied gas valve in an accessible location.

GAS REQUIREMENTS

LP GAS HOOK UP (TYPE 1 OR QCC1 REGULATOR):

Grills orificed for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included.

Connection: 1/2" NPT male with a 3/8" Flare adapter (included). LP Hose with a quick disconnect and fittings are included. **Operating pressure:** 10.0" W.C.

To connect the LP regulator/hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve (Fig.02) after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn to the black coupler clockwise until the coupler tightens up. **Do not overtighten the coupler.** Turn the main tank valve on and turn the burner control valves on the unit to the "HI" position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage, remove the inlet from the tank valve opening if it has not already done so when it disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

LP TANK REQUIREMENTS:

A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. 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 CAN/CSA-B339) and designed for use with a Type 1 system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. 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 the reach of children.

NOTE: When an LP unit is directly attached into an LP house system, the step down regulator MUST be used to reduce the supply pressure to a max. 14" W.C. and min. 11" W.C. to the grill regulator.

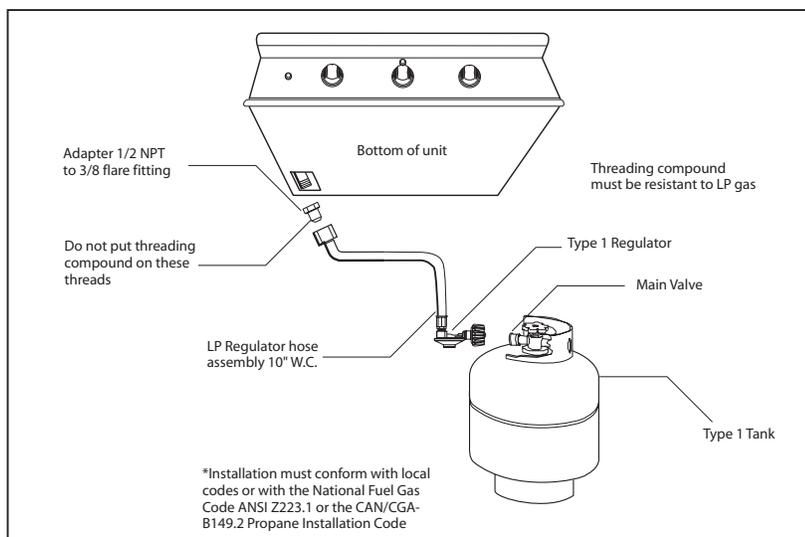


FIG.02 LP Gas

LOCATING GRILL/BUILT-IN CLEARANCES

INSULATED JACKET:

Do not install the Grill under overhead unprotected combustible construction. If the Grill is to be placed into a combustible enclosure use only the DCS insulated jacket which has specifically been designed and tested for this purpose and is available from your dealer.

Location:

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas or electrical supply lines as short as possible. Locate the grill only in a well ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. Ensure there is adequate area for it to dissipate.

IMPORTANT :

Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

Clearances to Combustible Construction:

A Minimum of 12" from the sides and a minimum of 12" from the back must be maintained from the Grill above and below the cooking surface to adjacent vertical combustible construction. (Fig. 03) Do not install under unprotected combustible construction.

Clearances to Non-Combustible Construction:

A minimum of 3" clearance from the back of the grill to non-combustible construction is required for the purpose of allowing the lid to open fully. It is desirable to allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space. If you'll be using the rotisserie option, the space is essential for motor and skewer clearance. The Grill can be placed directly adjacent to non-combustible construction below the cooking surface. (Fig. 03)

! WARNING :

Failure to maintain required clearances creates a fire hazard that may result in property damage or serious personal injury.

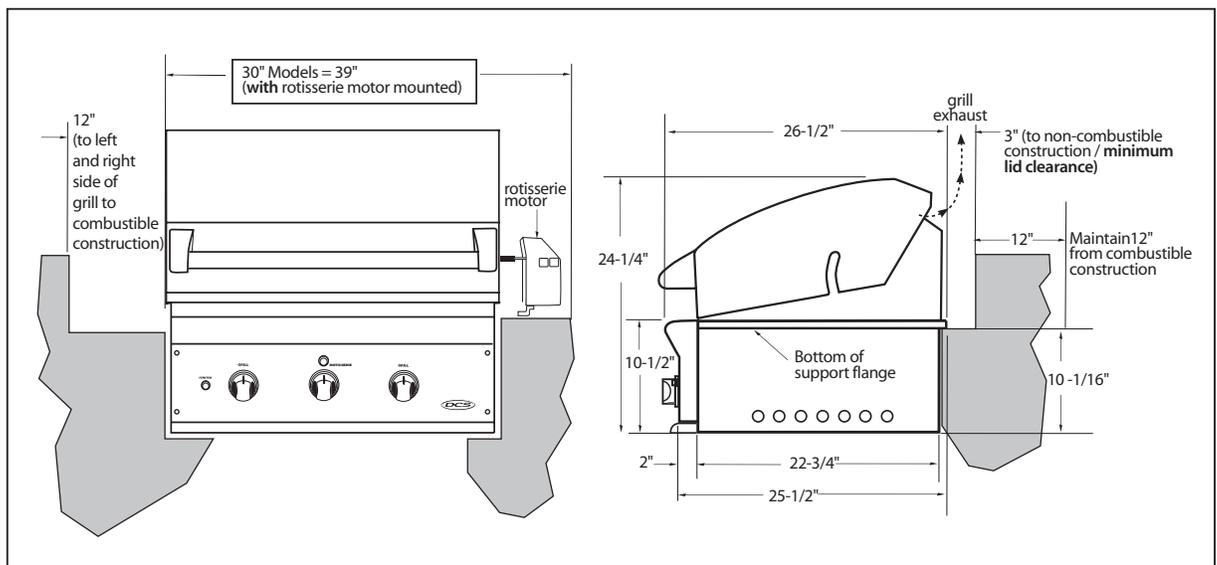


FIG.03

LOCATING GRILL/BUILT-IN CLEARANCES

IMPORTANT:

It is recommended that a minimum of 10 sq. inches of ventilation opening be provided for both the left and right sides, as well as the back of enclosure (fig. 3A). In order to safely dissipate unburned gas vapors in the event of a gas supply leak.

! WARNING:

Note specific built in enclosure ventilation requirements. See text and fig 3A.

GENERAL

The Grill is designed for easy placement into masonry enclosures. For non-combustible applications the grill drops into the opening shown in (Fig. 04) and hangs from its side flanges. A deck is not required to support it from the bottom. When using the insulated jacket in a combustible enclosure application, see the bottom of Fig. 04. The jacket assembly must be supported from the bottom by a ledge on each side or a solid deck beneath the entire grill or insulated jacket.

Review the detail drawing shown (Fig. 04) and take into account the provisions shown for gas line hook-up clearance in the right rear corner. The supporting ledges or deck must be level and flat. The counter should also be level.

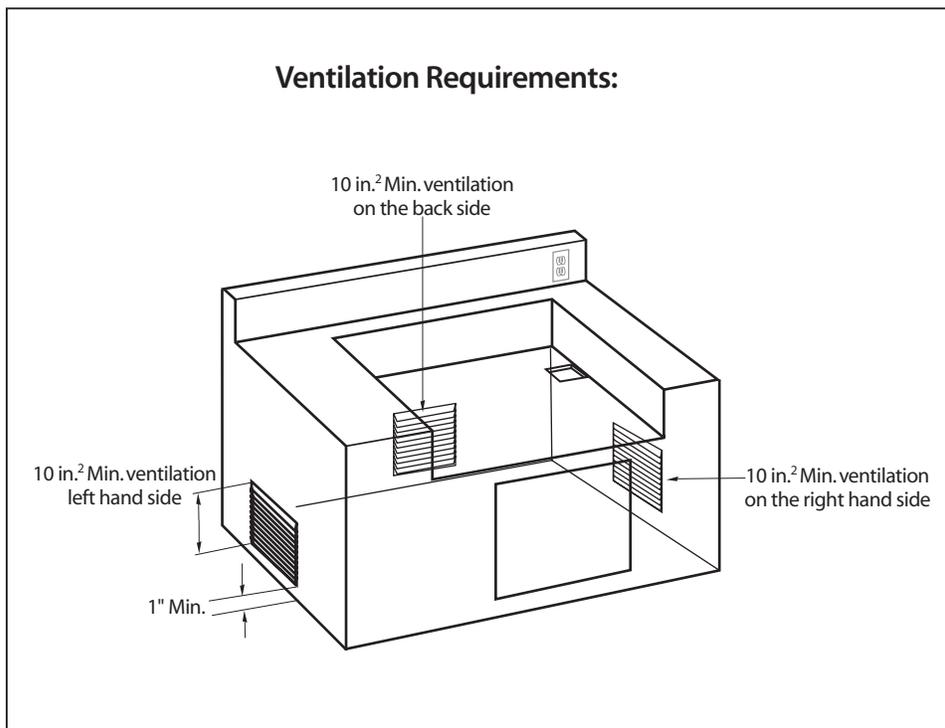
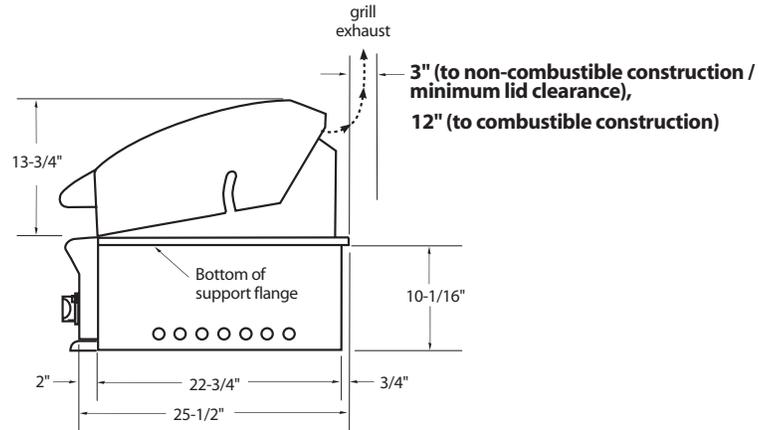
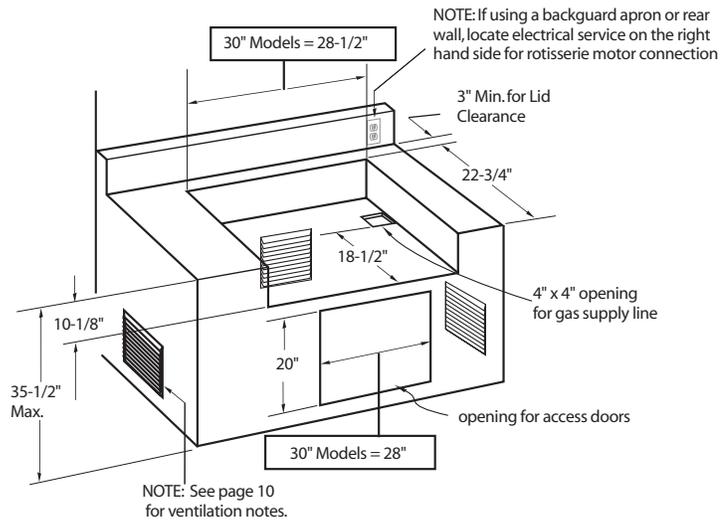


FIG.3A

BUILT-IN CONSTRUCTION DETAILS



Standard layout for non-combustible enclosure:



Layout for insulated jacket only - combustible enclosure:

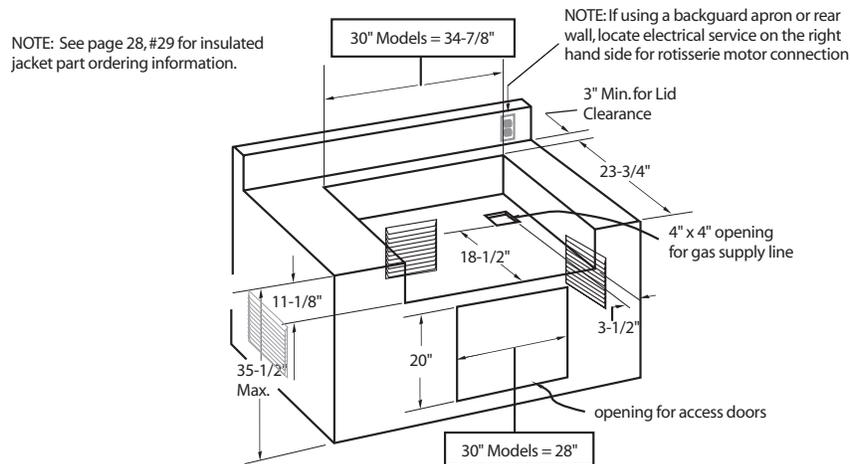


FIG.04

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 due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

Before Testing:

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution 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. For LP units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. Remove the knobs and the safety valve knob, then remove the 4 screws which fasten the valve panel to the unit (you will need a torx head for this). Pull the valve panel outward and unplug the wires from the ignition module and the back of the ignition button. Remove the screws which hold the service panel in place.

To Test:

Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection, valve, tubing and end of the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe.

To check rotis burner and safety valve the burner must be lit, then leak test the connections located behind the service panel. If you cannot stop a gas leak turn off the gas supply and call your local gas utility, or the dealer you purchased the appliance from. Only those parts recommended by the manufacturer should be used on the Grill. Substitution can void the warranty.

WARNING :

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

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply valve. Spray all the fittings. Bubbles indicate leaks. (Fig. 05 & 06)

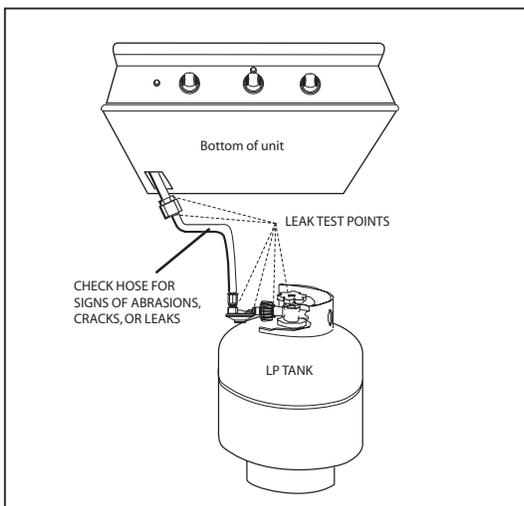


FIG.05 LP Gas

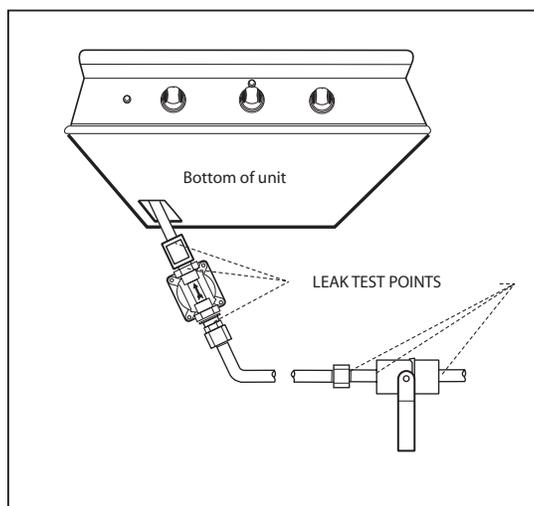


FIG.06 Nat. Gas

INSTALLER CHECKLIST/BURNER ADJUSTMENTS

INSTALLER FINAL CHECKLIST:

- | | | |
|---|---|---|
| <input type="checkbox"/> Specified 12" clearances maintained to combustibles. | <input type="checkbox"/> Air shutters adjusted. | <input type="checkbox"/> User informed of gas supply shut-off valve location. |
| <input type="checkbox"/> Verified proper enclosure ventilation. | <input type="checkbox"/> Adjustable low setting satisfactory. | <input type="checkbox"/> All radiants are assembled (see page 15) and put in place. |
| <input type="checkbox"/> Nylon straps removed from burners. | <input type="checkbox"/> Drip pan in place properly and sliding freely. | <input type="checkbox"/> PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER. |
| <input type="checkbox"/> All internal packaging removed. | <input type="checkbox"/> Pressure regulator connected and set for 4.0" W.C. Natural, 11.2" W.C. LP gas. | <input type="checkbox"/> USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. |
| <input type="checkbox"/> Knobs turn freely, bezels centered. | <input type="checkbox"/> Manual shut-off valve installed and accessible. | |
| <input type="checkbox"/> Each burner lights satisfactorily, individually or with adjacent burner lit. | <input type="checkbox"/> Unit tested and free of leaks. | |

GRILL BURNER FLAME HEIGHT:

To access the grill burner air shutters first remove the valve panel by removing it the same way as described on page 12, section "Before Testing". With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions below.

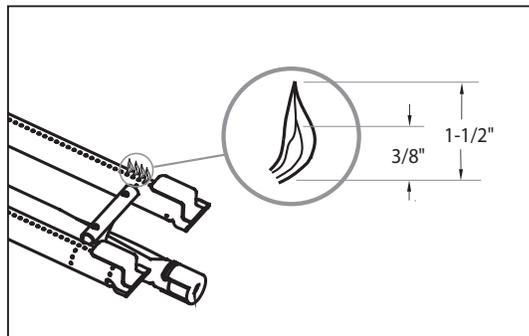


FIG. 07 Burner Flame Height

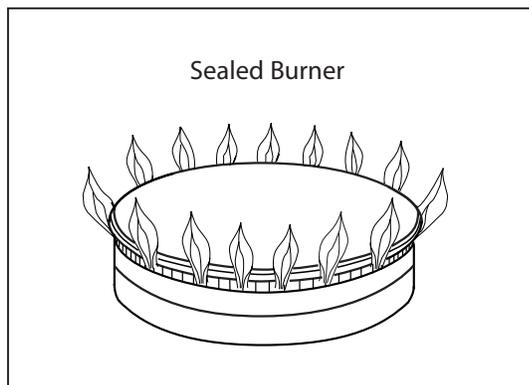


FIG.09

GRILL BURNER ADJUSTMENTS

Grill Burner Air Adjustment:

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply or a conversion from one gas to another may make it necessary to adjust the burners. The flames of the burners (except the rotisserie burner) should be visually checked and compared to that of the drawing in Fig.07 and Fig. 09. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. Proceed with air shutter adjustment. The amount of air which enters a burner is governed by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.

Note: Side burner has no flame adjustment.

To Adjust:

1. Be careful as the burner may be very hot.
2. If the flame is yellow, indicating insufficient air, turn the airshutter counterclockwise to allow more air to the burner.
3. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.
4. Once adjusted turn the burner off and reverse steps to reassemble.

LOW SETTING ADJUSTMENTS:

The valves on the grill feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to increase or decrease gas flow in the low position. We do not recommend adjusting the infrared rotis burner.

To Adjust:

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counter-clockwise).
3. Remove the knob.
4. While holding the valve shaft with pliers, insert a thin, flat tipped screwdriver into the shaft and while viewing the burner adjust to a minimum stable flame (Fig. 10).

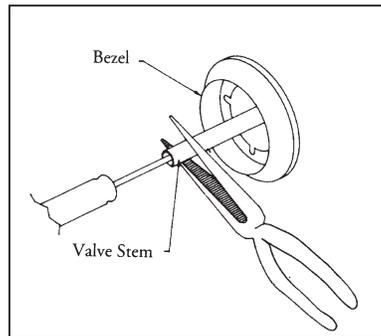


FIG.10 Low Setting Adjustment



WARNING: IMPORTANT!

Before lighting, inspect the gas supply piping or hose prior to turning the gas "on". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

USING THE GRILL

GRILL:

Each grill section consists of a large stainless steel burner, stainless steel heat baffles, a series of ceramic rods encased in a stainless steel rack, and a stainless steel heat retaining grate. Each burner is rated at 25,000 Btu/hr. Below the burners there is a stainless steel heat baffle which reflects usable heat upward into the cooking area and reduces temperatures of the drip pan below. Above the burners are stainless steel radiants which encase the ceramic rods and protect the grill burner ports from blockage.

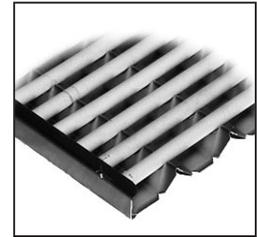


FIG.11

RADIANT ASSEMBLY INSTALLATION:

1. Unpack ceramic rods and remove radiant (Fig. 12) from the unit.
2. Unlock radiant end cap by pushing it up with two fingers (Fig. 13).
3. Place 18 ceramic rods on the radiant (Fig. 14).
4. Lock radiant end cap (Fig. 15).
5. Place the assembled radiant in the unit (Fig. 16).

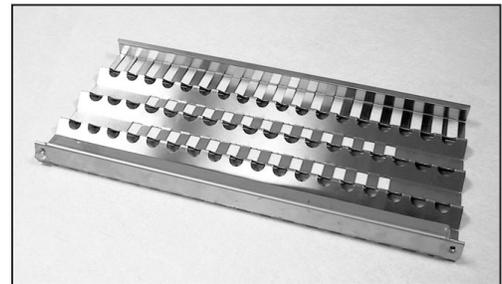


FIG.12

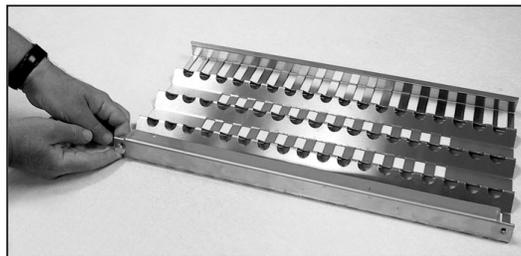


FIG.13

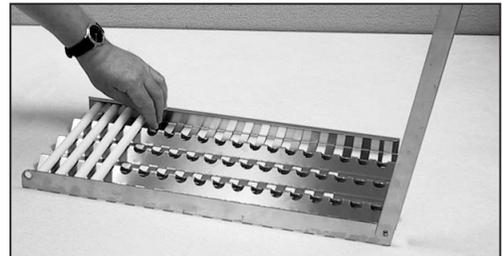


FIG.14

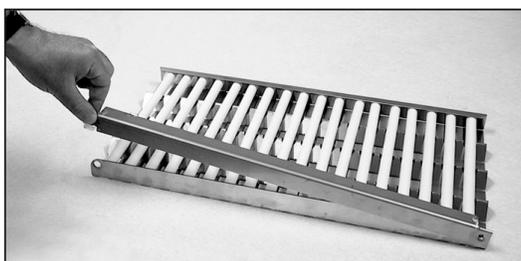


FIG.15



FIG.16

NOTE: In case a ceramic rod breaks:

- a) **Unlock radiant end cap by pushing it up with two fingers (Fig. 13) or pliers may be used.**
- b) **Replace broken ceramic rod.**
- c) **Lock radiant end cap.**

The Grill is supplied with radiant ceramic rods. Because of the porosity of ceramic rods, performance is superior in the rods' ability to capture heat as it rises from the grill burners. They also possess the thermal mass needed for results. Flare ups are controlled because our radiant ceramic rods keep grease from getting to the flames and igniting. The intense heat produced by this system produces true grilled flavor as fats and juices are brought to the surface of the food and caramelized. Discoloration is normal after use.

USING THE GRILL

REPLACEMENT OF REGULATORS AND HOSE

The pressure regulator and hose assembly supplied with the unit must be used. The replacement pressure regulators and hose assembly must be the type specified by the manufacturer. Do not use the grill if the odor of gas is present. If the unit is LP, screw the regulator into the tank and leak check the hose and regulator connections with a soap and water solution before operating the grill. Turn all knobs to "OFF" then turn on the gas supply. If LP, is there gas in the tank?

- Always keep your face and body as far away from the grill as possible when lighting.
- DO NOT leave the grill unattended while cooking.
- Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.
- Do not attempt to "LITE" the grill if the odor of gas is present.
- Wait 5 minutes before relighting a hot grill.

IMPORTANT - USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "MEDIUM" heat setting for the entire cooking time. However, when grilling large 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.

1. Check to be certain the drip pan and grease tray are in place.
2. Light the grill burners using the instructions in Use and Care Manual.
3. With the grill lid open, turn the control knob to "HI" to light. Preheat the grill for 5 to 10 minutes.
4. 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 "LO" - most grilling is between "MED" and "LO".
5. Allow grill to cool and clean the grates, drip pan and grease tray after each use.

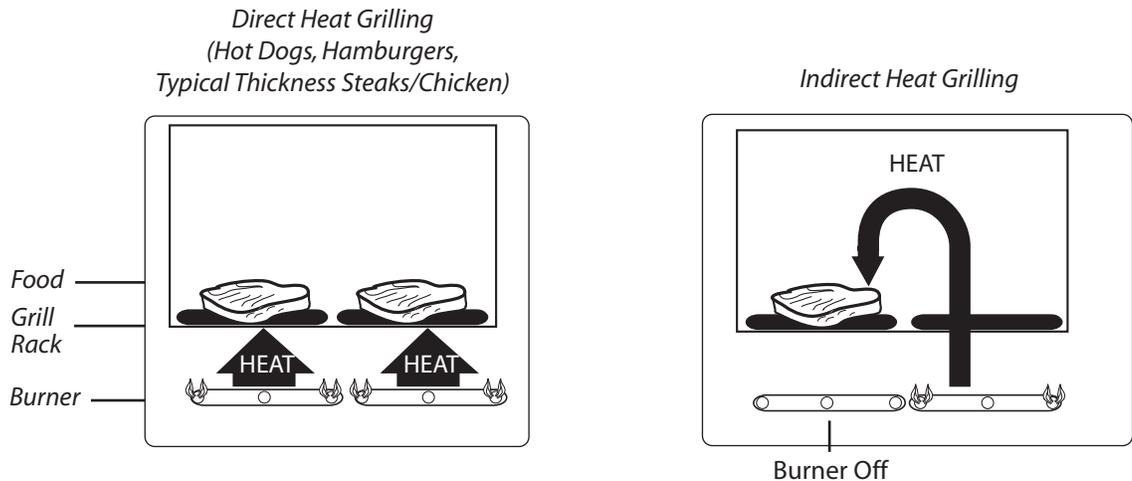
Note: *If using LP gas, your preheat time may be shorter than recommended. To prevent overcooking or burning you may want to lower heat settings.*

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, the size and 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 in general yields a juicier cut of meat. Use a spatula instead of tongs or a fork to turn the meat, as 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.

USING THE GRILL/LIGHTING INSTRUCTIONS

Grilling Method Note: Indirect cooking method is a popular alternative to direct heat grilling. Indirect cooking uses heat from adjacent burners to cook food and in many cases, reduces the possibility of overcooked or overly browned food. Foods most appropriate for indirect grilling included breads, thicker pieces of chicken or steaks.



TO LIGHT THE GRILL BURNER:

NOTE: *Open the grill lid and/or remove the top grate cover before lighting. Turn all knobs to "OFF". Turn the main gas supply on. If you smell gas, shut-off gas supply and call for service.*

Push and hold the ignition button, turn the selected burner knob to "HI". If burner does not light in 4 to 5 seconds, turn knob "OFF" and wait 5 minutes before trying again for any accumulated gas to dissipate.

Match Lighting:

If the burner will not light after several attempts then the burner can be match lit. If you've just attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate. Keep your face as far away from the grill as possible and hold and pass a lit, long stem match over the hole located on the top left for burner on the left, or the right hole for the right burner (on page 18, Fig.18). Push and turn the control knob which is centered on the burner where the lit match is located, to "HI". If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

Once the left or right burner is lit, the adjacent burner(s) can be lit by the cross-lighting method. For center burners to cross light, light the adjacent far left or right burner using the standard or match light procedure. Push and turn the control knob for the desired center burner to "HI". The gas will be ignited by the adjacent burners flame. If the burner does not light in 4 seconds, turn knob off, wait 5 minutes and try again.



FIG.17

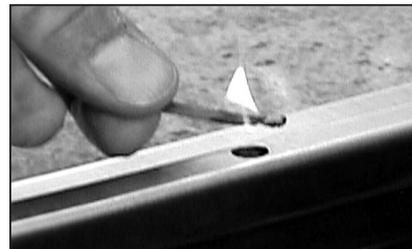


FIG.18

USING THE ROTISSERIE

The grill rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allows the placement of the rotis basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices. Hams are especially good with the addition of pineapple slices and brown sugar to the basting pan. The rotisserie burner is an infrared type which provides intense searing radiant heat. Preferred by chefs over other methods, this intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meat.

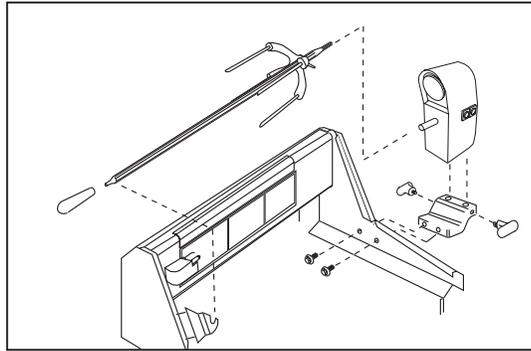


FIG. 22

Once lit, the rotis burner will reach cooking temperatures in about 1 minute. The orange/red glow will even out in about 5 minutes.

The rotis motor is equipped with metal gears and is capable of turning up to a 25 lb. cut of meat or poultry. The rotis motor on the grills is secured down to a cast rotis block with two black screw-down knobs. The rotis block is in turn bolted to the right side panel. The rod for the rotis is assembled into the motor assembly by placing the pointed end into the motor, and resting the handle end on the support at the left side of the grill. With the rod pushed as far as possible into the motor, the grooved rod should rest on the rollers.

To load the rod begin with the handle in place, and slide one of the meat holders (prongs facing away from the handle) onto the rod. Push the rod through the center of the food, then slide the second meat holder (prongs toward the food) onto the rod. Center the product to be cooked on the rod then push the meat holders firmly together. Tighten the L shape nut with pliers. It may also be necessary to wrap the food with butchers string or dental floss (never use nylon or plastic string) to secure any loose portions. Once the food is secure, insert the rod into the motor. If needed, remove the grill grates. Place the basting pan beneath the food. It is normal for the rod to flex when larger cuts of meat are being cooked.

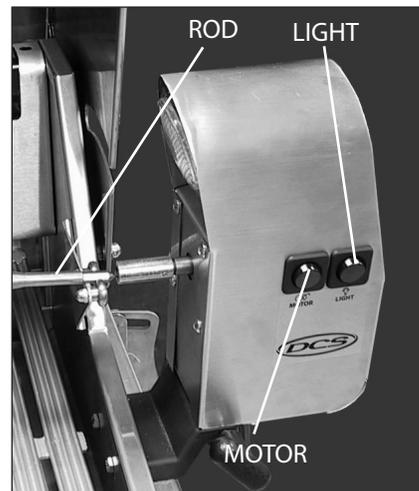


FIG. 23

Also, the motor is equipped with a halogen bulb to provide light when other sources of light are not sufficient. Use only a 50W Max. Halogen Narrow Flood replacement bulb.

CAUTION:

Halogen lamps are constructed of a glass bulb with a pressurized internal filament tube that operates at high temperatures and could unexpectedly shatter. Should the outer bulb break, particles of extremely hot glass could be discharged into the fixture enclosure and/or surrounding environment, thereby creating a risk of personal injury or fire. When replacing the bulb, let the bulb cool, and assure that power to the light has been turned off. Never allow the hot bulb to come into contact with water. DO NOT TOUCH the Light Bulb when in use. They may be hot enough to cause injury.

USING THE ROTISSERIE

IMPORTANT:

Never have the grill burners (bottom burners) on during Rotisserie cooking. It will burn your meat and make it very dry. Use only one thing on at a time, grill or rotisserie.

PREPARATION

Recommended:

Dental floss or butcher string, scissors, broiler pan (bottom only), pliers, instant read thermometer, foil, and hot pads.

Working Area:

Allow enough space to accommodate food and rotisserie rod assembly in a clean environment.

Meat Preparation:

Tie meat with butcher string or Dental floss in three areas. Buy a roast that is equally balanced from top to bottom in size. The meat will cook more evenly while on the Rotisserie. For Poultry, tie wings and legs to the body using Dental floss or butcher string to prevent flopping around while turning. (Fig. 24)



FIG. 24

1. Determine the center placement for the food, put 1st prong on Rod, turn L shape screw to tighten.
2. Center tied meat/poultry on Rod, place second prong, turn L shape screw to tighten. (Fig. 25)
3. Pick up Rod, rotate it to check for balance. If not, adjust prongs and food to balance. Take pliers and tighten the L shape screw on both sides of the prong.
4. Remove grates and top rack on the grill, place bottom portion of broiler pan on ceramic rods, so meat drippings can be caught in pan. (Fig. 26)



FIG. 25



FIG. 26

USING THE ROTISSERIE

COOKING ON ROTISSERIE

1. Place prepared rod into motor, lay across to other side in groove. (Fig.27)
2. Verify placement as shown in Fig. 28.
3. Ignite Burner, start Rotisserie Motor, and keep on High for cooking all meats on the Rotisserie.
4. To check temperature, turn off motor, turn temperature to low while using your instant read thermometer. For poultry it should read 170° in breast. Thermometer should touch the breastbone, then lift up 3/4 inch from the bone to get a more accurate temperature. Turn on motor, return heat to high if more cooking is needed. Repeat above instructions. (Fig. 29)
5. Remove Rod, using hot pads, place meat or poultry on broiler pan bottom, then remove prongs. (Fig. 30)

CAUTION:

The fork rods are very sharp. Keep hands away from tips when removing the food.

6. Cover with foil for a 15 to 20 minute waiting time. Meat will carve better and juices will go back into the meat.



FIG. 27

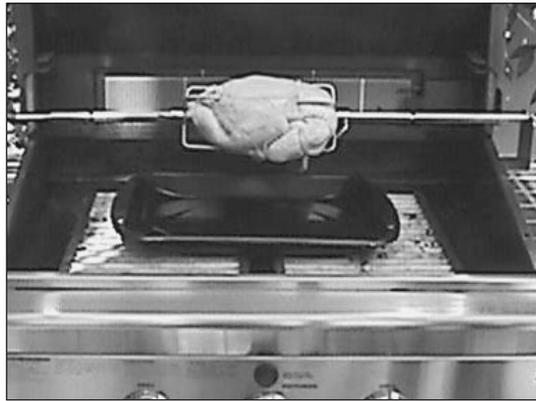


FIG. 28

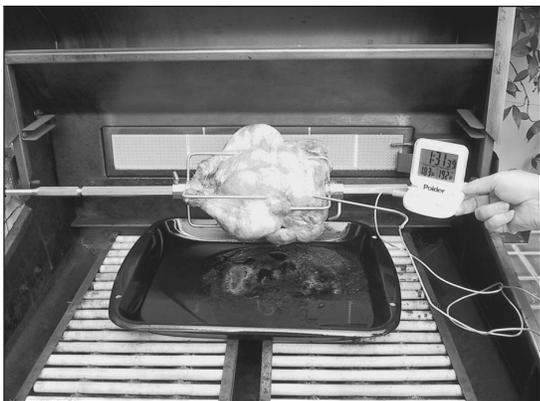


FIG. 29



FIG. 30

USING THE ROTISSERIE

TO LIGHT THE ROTISSERIE BURNER:

The location of the rotis burner makes it more susceptible to strong wind conditions, more so than the protected grill burners. For this reason you should avoid operating the rotis during windy conditions. As an added safety feature we've equipped the burner with an automatic safety valve which will not allow gas to flow to the rotis burner unless the following conditions are present with the knob on:

1. The safety valve button is pressed, and held down.
2. The safety valve thermocouple has been sufficiently heated to keep safety valve open.

Open the lid. Push and hold the ignition button. You'll hear a snapping sound. Turn the control knob to "HI". Engage the safety valve button and continue to hold until the burner is lit. Once lit, turn control knob to desired setting. If the burner does not light within 4 to 5 seconds, release the safety valve button and turn the control knob to "OFF" and wait 5 minutes before trying again.

- *If relighting a hot burner, wait 5 minutes.*
- *Never leave the control knob on if rotis is not in use.*
- *Never light a grill burner under the rotis while rotisserie burner is lit.*

MANUAL LIGHTING:

To manually light the rotisserie, place a butane lighter near the tip of the thermocouple as shown in Fig. 31. Turn the control knob to "HI". Hold the safety valve button in for about 4 to 5 seconds or until the burner remains lit. Once lit, turn control knob to desired setting. If the burner does not light within 4 or 5 seconds, release the safety valve button and turn the control knob to "OFF" and wait 5 minutes before trying again.



FIG. 31

WARNING:

Keep hands and face away from front of burner! STAND TO THE SIDE WHEN LIGHTING. ONCE LIT MOVE HAND AWAY QUICKLY.

WARNING:

Electrical Grounding Instructions: This appliance (rotisserie motor) is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

The Rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990. Keep the Rotisserie motor electric cord away from the heated surfaces of the grill. When not in use, remove and store the motor in a dry location.

CARE AND CLEANING

BATTERY REPLACEMENT:

1. Remove drip pan.
2. Open cart door.
3. Pull battery downwards (This may require use of pliers.)
4. Re-install upward and push to snap - Fig. 32. (Polarity is shown in Fig. 33).



FIG. 32

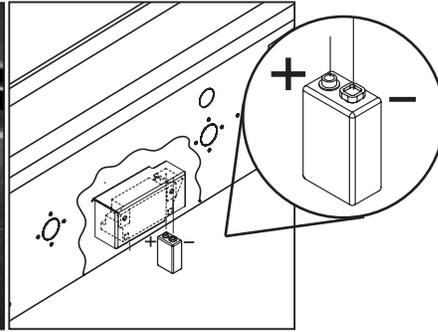


FIG. 33

NOTE: Battery condition should be checked at least once a year.

GRILL GRATES:

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a fine brass bristle barbecue brush in tap water and scrub the hot grill.

DRIP PAN AND GREASE TRAY:

The full width drip pan with grease tray will collect grease from the grill section and boil overs and spills from the power burners. Allow the pan and its contents to cool before attempting to clean. Clean grease from the pan often to avoid the possibility of a grease fire.

CERAMIC RODS:

It is not necessary to remove the ceramic rods for cleaning. They burn themselves clean during the next cooking operation. Periodically the trays holding the ceramic rods need to be turned over, and shaken free of debris for a thorough cleaning. How often you use the grill and the amount and type of food cooked will determine when it is necessary to clean the ceramic rods. If grease can be seen on the top of the tubes or if you get a lot of flare-up during cooking, the tubes need to be turned over and heated on "HIGH" for 30 minutes; longer for heavy soil.

STAINLESS STEEL:

The Grill is made from non-rusting and non-magnetic stainless steel. After initial usage, areas of the grill may discolor from the intense heat given off by the burners, this is normal. 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. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner. Always rub in the direction of the grain.

Note: Stainless steel tends to rust in presence of chlorides and sulfides specially in coastal areas. To ensure rust prevention, wash all stainless steel surfaces every 3-4 weeks with fresh water and stainless cleaner.

BURNER REMOVAL AND CLEANING

GRILL BURNER:

Remove the grill grates, then lift out the grill radiant tray. Grasp the burner, pull it up and slightly to the rear of the unit so the burner head comes off the brass orifice at the front, angle the burner sideways, and remove.

Grill burner cleaning:

Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out.

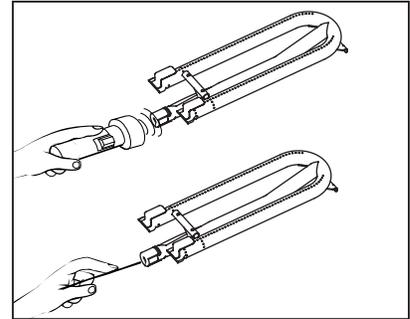


FIG. 35

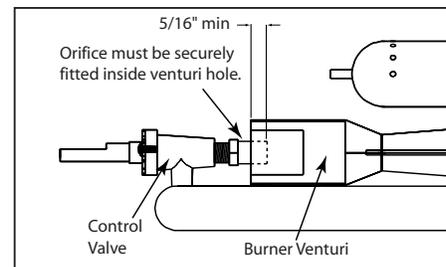
ORIFICE CLEANING:

With the burner removed, remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle. See Fig. 35.



WARNING:

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY TO PREVENT A FIRE HAZARD OR EXPLOSTION.



Be careful not to upset the air shutters' original position (unless readjusting). Lower the rear of the burner into the cutouts on the support channel at the rear of the burner box. Make sure it is level and does not rock. Light all of the burners and check for proper flame characteristics. If adjustments are necessary, refer to (page 14). Do this prior to cooking on the grill.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE:

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call. Troubleshooting is for general purposes only. If the problem persists and you feel you require service, contact your dealer or the nearest authorized agency to perform service. Only authorized agencies can perform warranty service. Call DCS Customer Service at (888) 281-5698.

Grill won't light when the ignition button is pushed:

1. Ensure the grill is cool. Remove the grill top grates and the ceramic radiant trays, watch the electrode tip. You should see a spark jump from the tip of the electrode when the ignition button is pushed.
2. If there is no spark when ignition button is pushed, check the battery condition. ***Battery condition should be checked at least once a year.***
3. Attempt to match light the burner (see page 17-18). Check to see that other burners on the unit operate. Clean ignition tip of any debris.

Burner flame is yellow or orange, in conjunction with the odor of gas:

1. Check the burner inlet for obstructions such as spider webs. Check the air shutter for proper adjustment.
2. Grill may be in a dusty area. Move to less dusty area if possible.

Low heat with knob in "HI" position:

1. If only one of the burners appears low, clean the orifice and burner, clearing ports of any obstruction (see page 25).
2. Grill may be in a dusty area. Move to less dusty area if possible.
3. Check for proper gas supply and pressure.
4. Pre-heat grill for a full 15 minutes.
5. If using LP, gas check for empty tank.

Optional Rotisserie won't light:

1. Is there is a spark at the electrode?
2. Does the rotis burner light when attempting to match light?

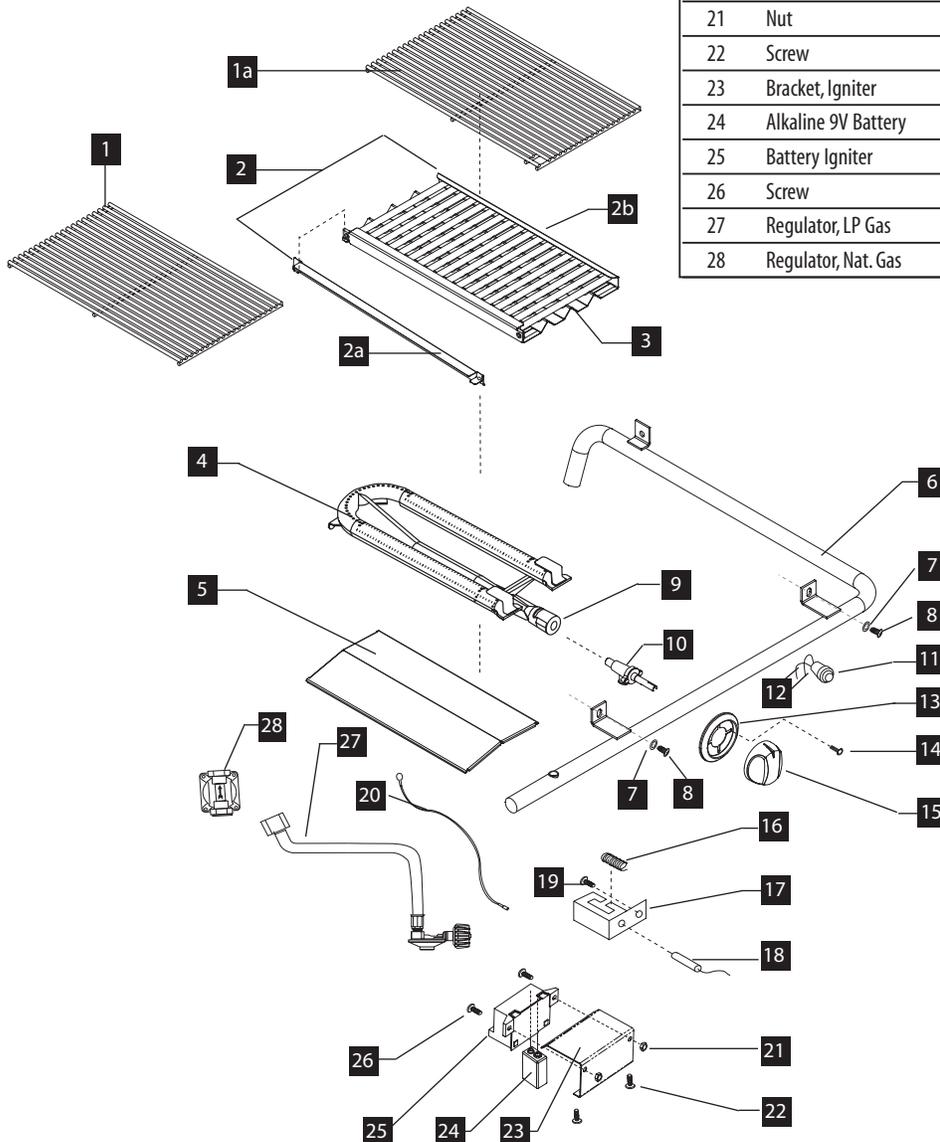
Optional Rotisserie lights, but will not hold flame once button is released:

1. Continue holding safety valve button in depressed position until burner remains lit when released.

GRILL BURNER ASSEMBLY

ITEM	DESCRIPTION	PART NO.
1	Grate BGB30	19503-01
1a	Grate BGB30	19503-02
2	Radiant Assembly BGB-30	33248
2a	Radiant Cap	33246
2b	Radiant	33245
3	Ceramic Rods 9.50	32224
4	Tube Burner	12285
5	Heat Shield, Fire Box	41190
6	Manifold Assembly	
	BGB30-BQRL	33177-01
	BGB30-BQRN	33177-02

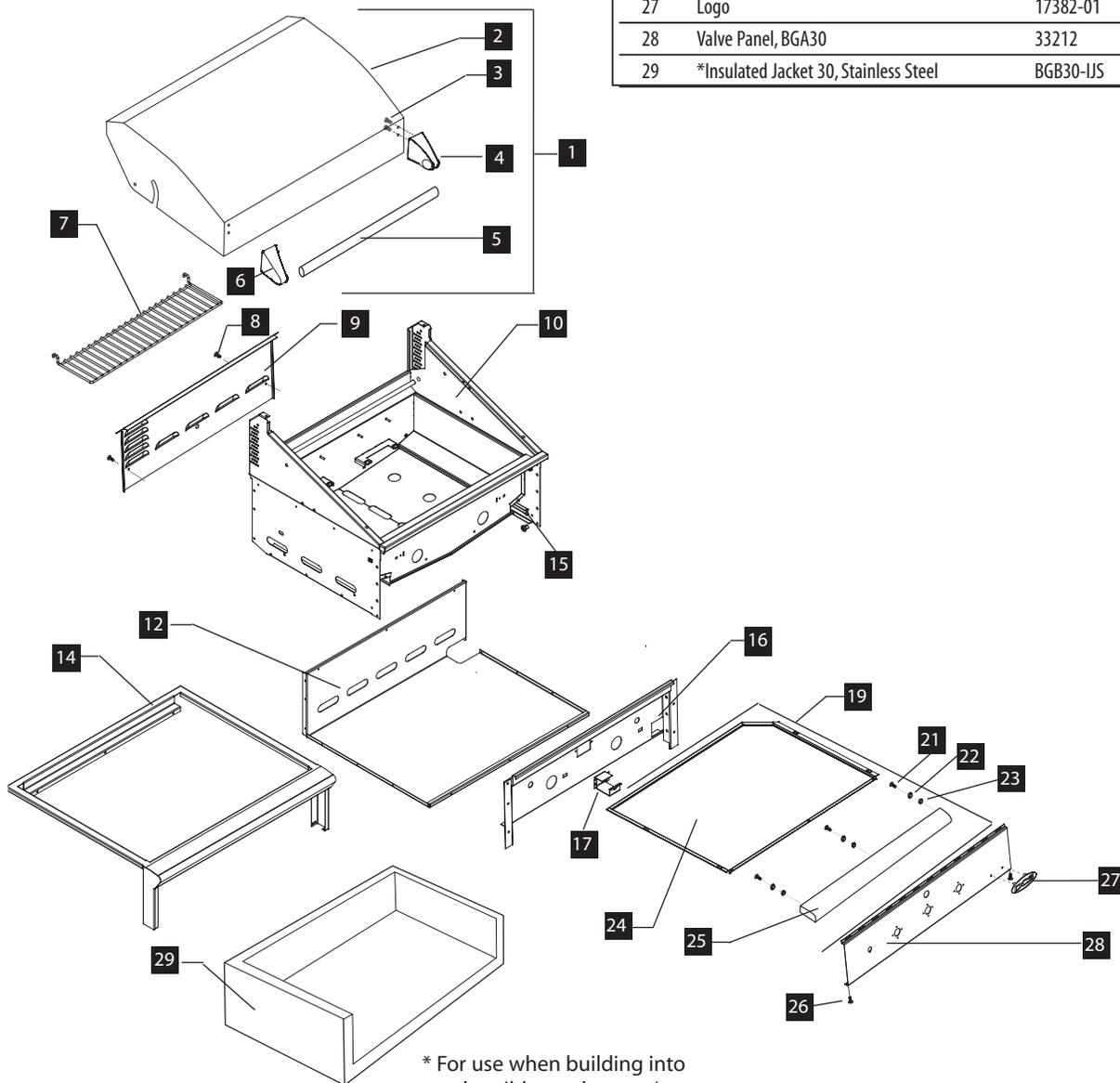
ITEM	DESCRIPTION	PART NO.
7	Washer	15005-15
8	Screw	15003-15
9	Air Shutter	12003-1
10	Control Valve	13017
11	Ignition Button	18353
12	Wire With Terminals	16438-04
13	Bezel	14006-PL
14	Screw	15001-29
15	Knob BGA	14351
16	NI-Chrome Wire Coil	32313
17	Collector Box	32801
18	Burner Electrode 14.5"	16281-02
	Burner Electrode 29"	16281-03
19	Screw	15001-23
20	Wire w/ Terminals	16438-01
21	Nut	15140
22	Screw	15001-17
23	Bracket, Igniter	33223
24	Alkaline 9V Battery	18354
25	Battery Igniter	18350
26	Screw	15002-36
27	Regulator, LP Gas	13230
28	Regulator, Nat. Gas	13035



GRILL BODY PARTS LIST

ITEM	DESCRIPTION	PART NO.
1	Lid Assembly, BGB30	33291
2	Lid, BGB30	33220
3	Bolt	15003-06
4	Stanchion, Lid Handle, R/H	18372-01
5	Lid Handle, BGB30	55773-01
6	Stanchion, Lid Handle, L/H	18372-02
7	Warming Rack, BGB30	19504
8	Screw	15001-23

ITEM	DESCRIPTION	PART NO.
9	Service Panel, BGB30	33218
10	Firebox, BGB30	33290
12	Bottom/Back Panel, BGB30	33208
14	Landing Ledge, BGB30	33207
15	Rack Roller	14197-02
16	Front Baffle, BGB30	33213
17	Safety Valve Box	33068
19	Drip Pan Assembly, BGB30	33178
21	Screw	15002-17
22	Keys Nut	15021-04
23	Nut	15004-09
24	Drip Pan, BGB30	33215
25	Handle, Drip Pan, BGB30	33214
26	Screw	15001-23
27	Logo	17382-01
28	Valve Panel, BGA30	33212
29	*Insulated Jacket 30, Stainless Steel	BGB30-IJS

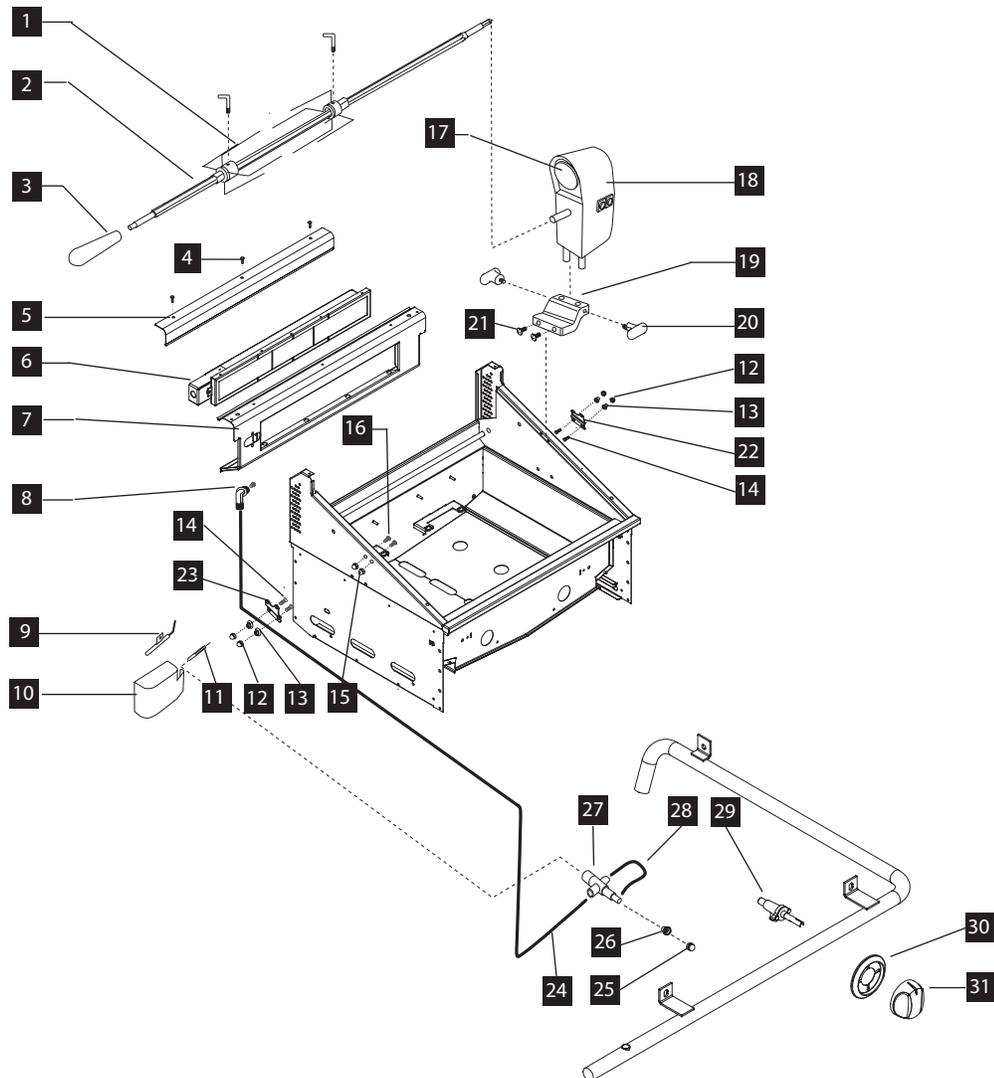


* For use when building into combustible enclosures (see page 11 for built-in details)

ROTISSERIE ASSEMBLY

ITEM	DESCRIPTION	PART NO.
1	Fork Rotisserie	19010-02
2	Rotisserie Rod, BGB30	19511
3	Handle, Rotisserie Rod	18040
4	Screw	15001-26
5	Heat Shield, BGB30	33217
6	I/R Burner, BGB30	12021-02
7	Wrapper, I/R Burner, BGB30	33216
8	Elbow	18030
9	Electrode, Rotisserie	16568
10	Electrode Housing L/H	32047-01
11	Thermocouple	13007-2
12	Acorn Nut	15019-06
13	Rack Roller	18211
14	Screw	15001-23
15	Acorn Nut	15019-07

ITEM	DESCRIPTION	PART NO.
16	Bolt	15003-21
17	Bulb	16235
18	Rotisserie, Motor Assembly	
	Right Side Mounting (Standard Configuration)	33060-01
	Left Side Mounting (Special Order)	33060-02
19	Rotis Block	14155
20	Rotis Mounting Arm	14161
21	Screw	15003-09
22	Bracket, Rotis Support R/H	33173-01
23	Bracket, Rotis Support L/H	33173-02
24	Tube Safety Valve/I/R Burner, BGB30	18526-02
25	Safety Valve Knob	14108
26	Safety Valve Bezel	14160
27	Safety Valve	91107
28	Tubing Manifold/Safety Valve	18526-01
29	Control Valve	13017
30	Bezel	14006-PL
31	Knob BGA	14351

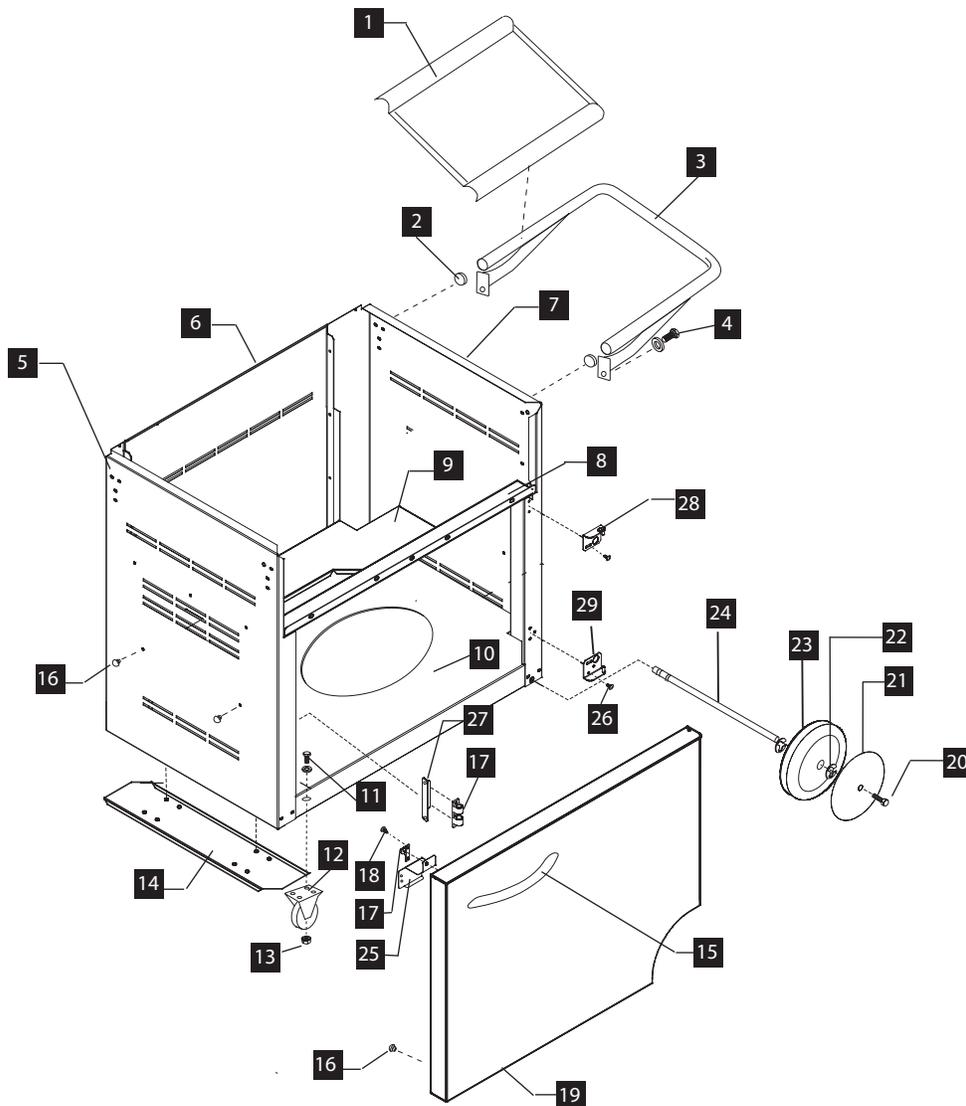


30 GRILL CART PARTS LIST

ITEM	DESCRIPTION	PART NO.
1	Side Shelf Tray	41067
2	Side Shelf End Cap	14205
3	Side Shelf Assembly	18212
4	Bolt	15003-06
5	Left Body Panel	33275
6	Rear Body Panel	33272
7	Right Side Body Panel	33330
8	Door Header	33277
9	Retainer Tank	33278
10	Frame Cart W/A	33329
11	Hex Bolt	15003-06
12	5" Caster w/o Brake	18022
	5" Caster w/Brake	18022-1
13	Nut	15021-09
14	Caster Stiffener	41126

ITEM	DESCRIPTION	PART NO.
15	Siro handle	DCS 18204-02
16	Rubber Bump	18403
17	Door Catch	14204
18	Screw	15002-50
19	Door Assembly	33326
20	M51/4-20	15002-61
21	Hub Cap	41075-02-SP
22	Retaining Ring (E-Style)	15121-01
23	8" Solid Rubber Wheel	18264
24	Axle	33282
25	Bracket Mounting Door Catcher	33327
26	Screw	15002-36
27	Door Catcher Bracket	33017
28	Top Hinge R/H Assembly	41188-01
29	Bottom Hinge R/H Assembly	41184-01

NOTE: Carts sold separately.



CART ASSEMBLY INSTRUCTIONS

IMPORTANT:

THE CART MUST BE ASSEMBLED BEFORE ANY GAS CONNECTION CAN BE MADE.

TOOLS REQUIRED (not included):

Phillips Head Screwdriver, 7/16" Wrench or Socket, Protective Gloves To Be Worn

BEFORE ASSEMBLING THE CART:

STEP 1:

Remove packaging

- a) Cut shrink wrap and banding material off.
- b) Remove top cardboard tray and cardboard corners and then cut bottom tray to allow cart to be rolled out.
- c) Recycle packaging.

STEP 2:

Remove side shelves and side trays from inside and discard bubble wrap.

STEP 3:

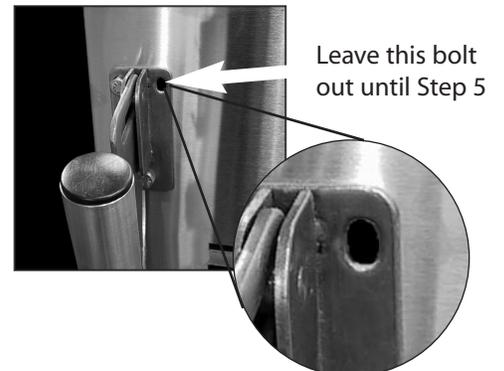
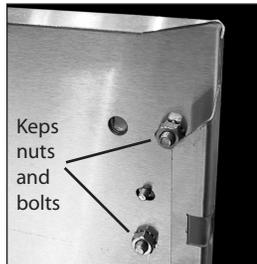
Part list included

<u>Part No.</u>	<u>Description</u>	<u>Quantity</u>
1) 10348	Bag, Hardware, Self adhesive	(1)
2) 17726	Assembly instructions BGB Cart	(1)
3) 15001-23	Machined Philip screws 10x24x1/2(Use for Step 5 and Step 6)	(5)
4) 15003-06	Hexbolt 1/4x20x1/2 (Use for Step 4)	(5)
5) 15021-09	Nut Hex 1/4-20 (Use for Step 4)	(5)
6) 15147	(1/4-20) 2" bolt (Use for Step 5)	(2)

STEP 4:

Attach the side shelf on the right side (left side is optional side burner location)

- a) Attach shelf to the right side of the cart using 1/4 nuts and bolts provided [leave out (1) bolt as shown].
- b) Do not tighten bolts (finger tight only) until completing Step 5-E.



CART ASSEMBLY INSTRUCTIONS

STEP 5:

Grill placement onto cart

- A) Remove drip tray/pan for easier handling. Place grill head on cart
- B) Slide back
- C) Ease over rear flange
- D) Secure with screws
- E) Install bolts from Step 4. After head is in place, install bolts omitted from Step #4 and tighten all bolts on bracket.

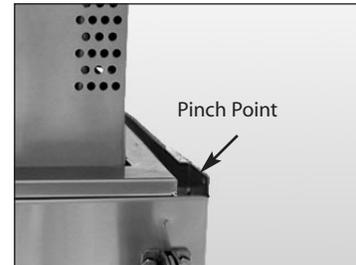
NOTE: The bolt secures the side bracket to the grill head assembly for added side shelf strength.



A) After drip tray/pan is removed, carefully place grill head on cart (2 person minimum).



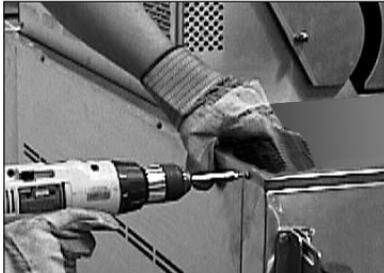
B) Once Grill rests on cart, ease grill to rear of cart as shown.



C) Lift grill over rear flange of cart (be aware of pinch points).



C-1) Grill head should rest over rear cart flange as shown on right.



D) Secure grill to rear of cart with phillips-head screws (provided).



E) Install bolts omitted from Step 4 to secure grill body to the cart side for added strength.

STEP 6:

Final assembly

Install remaining screws in front of head to cart. Slide drip tray/pan back into place. Move side shelf bars up and set trays into place.



Secure grill to the front of the cart with Phillips-head screws (provided).

CART ASSEMBLY INSTRUCTIONS

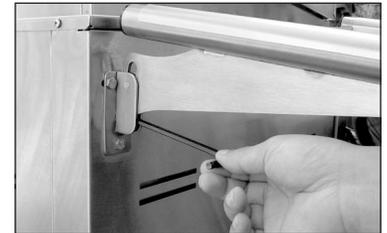
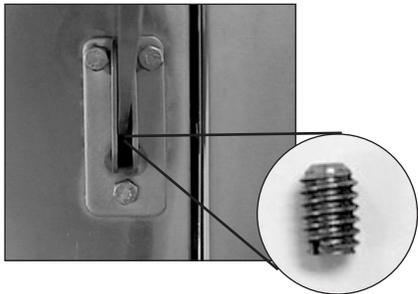
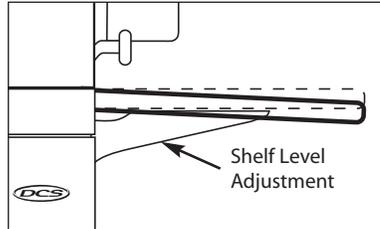
STEP 7:

A) Side tray adjustment

- 1) Take the tray and place it onto the handle at a upright position.
- 2) Make sure the tray sits snugly around the handle.
- 3) Then tighten the rest of the loose bolts that were not tightened in Step 4.

B) Side shelf adjustment

- 1) With extended use, the shelves may become unlevel and need to be readjusted.
- 2) In between the bracket where the handle slides in is a 3/8" adjustment screw. Grasping the handle as shown, raise up the shelf and hold while with other hand using a 3/32 allen wrench turn to the desired level.



STEP 8:

Gas hookup - LP hookup

Attach LP gas line connector hose assembly (as shown in "LP Gas Hookup" section - Use/Care Guide) and then connect to LP tank as shown below.



CONVENIENCES:

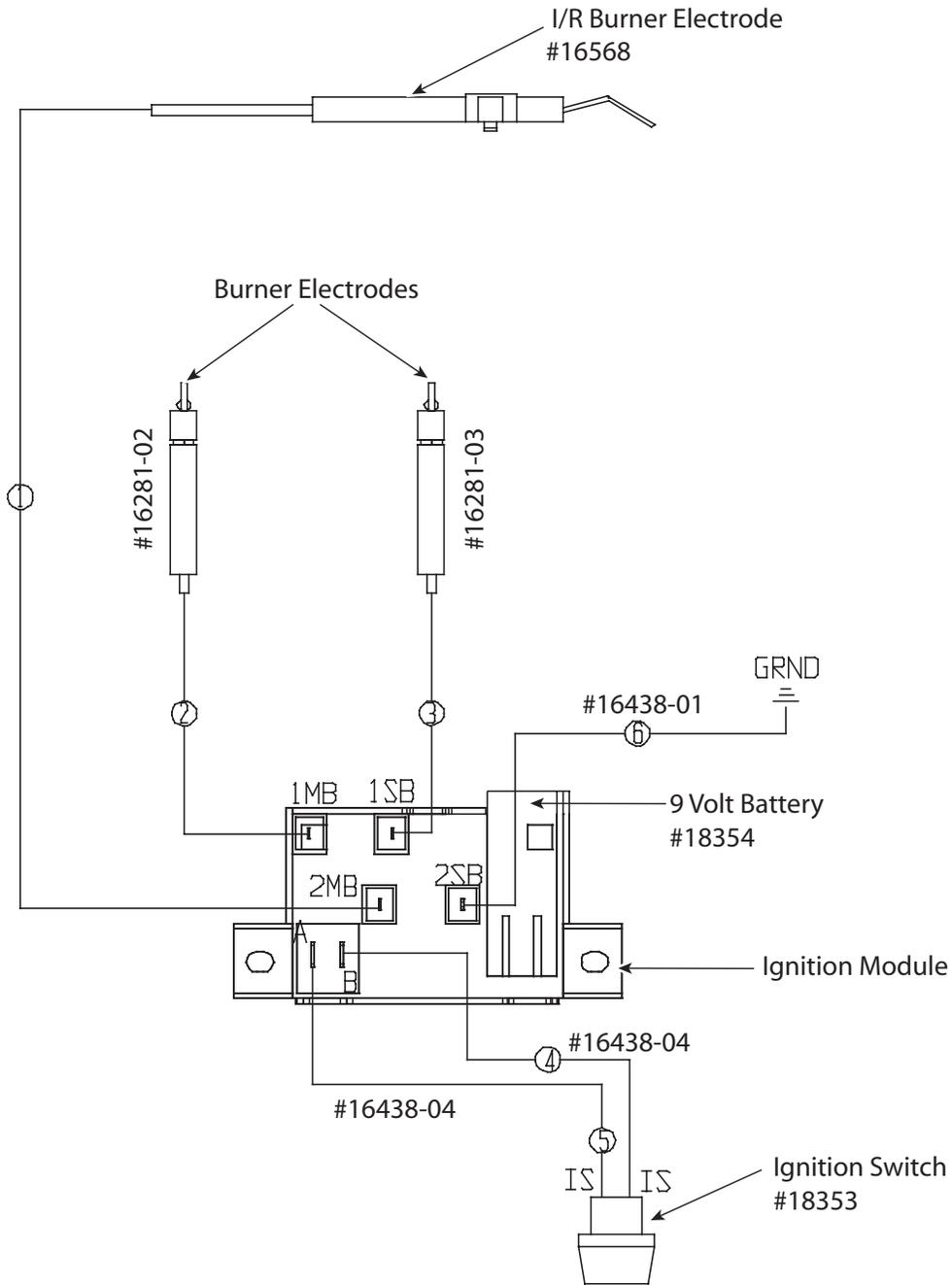


Easy lowering of side shelf

IMPORTANT

Please see Grill Use/Care Guide for proper gas hookup, testing, and safety precautions before using the Professional Grill.

WIRING DIAGRAM BGB30-BQR MODELS



Wiring Diagram
P/N # 18529

SERVICE

HOW TO OBTAIN SERVICE:

For warranty service, contact DCS Customer Service at (888) 281-5698. Before you call, please have the following information ready:

- Model Number
- Serial Number
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or fax us at:

Write:

DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647

Fax us at: (714) 372-7004

WARRANTY

Length of Warranty:

One (1) Year Full parts and Labor Covers the entire product

Five (5) Year comprehensive warranty covering the porcelainized cast iron rangetop burners, grill radiant assemblies, and drip pans. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished.

Lifetime Warranty on all stainless steel components, including stainless steel grill burners and stainless steel grill racks (excluding discoloration or surface corrosion).

DCS Will Pay For

All repair labor and parts found to be defective due to materials or workmanship for one full year "IN HOME" warranty during the first year of ownership. This does not apply if the unit was subjected to other than normal household use. Service must be provided by Authorized Factory Technician during normal working hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by DCS to be defective.

Replacement will be F.O.B. DCS, and DCS will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufactures instructions or local codes, where the appliance has been tampered with or altered in anyway or which, in our judgement, has been subjected to misuse, negligence, or accident.

DCS Will Not Pay For

- Installation or start-up.
- Shipping damage.
- Service by an unauthorized technician.
- Damage or repairs due to service by an unauthorized technician or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty is in lieu of all other warranties, express or implied, and all implied warranties, including warranties of merchantability and fitness for a particular purpose, are hereby disclaimed to the full extent permitted by law. To the extent that implied warranties may not be disclaimed, the duration of any implied warranties, including implied warranties of merchantability and fitness for a particular purpose, are limited to the duration of this express warranty. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

NOTES



PERFECT HEAT.

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Customer Service: (888) 281-5698
www.dcsappliances.com

As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.

Part No. 17711 Rev. A
Litho in USA 9/02