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FISHER & PAYKEL BFG-30BS Owner's Manual

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THE PROFESSIONAL LIBERTY COLLECTION

Use and Care and Installation Guide



READ ALL INSTRUCTIONS BEFORE PROCEEDING

- Remove the grill 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.

LIGHTING INSTRUCTIONS

TO LIGHT GRILL

- Push, turn and hold the selected burner knob to "SEAR".
- If burner does not light in 4 to 5 seconds turn knob "OFF" and wait 5 minutes before trying again. If burner fails to light, see Use and Care Manual for match lighting instruction.
- For battery replacement, see Use and Care Manual.

TO SHUT DOWN

- Turn all knobs to "OFF". Turn main gas supply off.
- ALWAYS WAIT 5 MINUTES BEFORE RELIGHTING A HOT BURNER.

FOR OUTDOOR USE ONLY

When using an LP unit indoors, detach and leave cylinder

MODELS:
BFG-30G
BFG-30BGD
BFG-30BS



A MESSAGE TO OUR CUSTOMERS

Thank you for selecting this DCS Professional "Liberty Collection" Outdoor Appliance. Because of this appliance's unique features we have developed this Use & Care and Installation Guide. It contains valuable information on how to properly install, operate and maintain your new appliance for years of safe and enjoyable use.

To help serve you better, please fill out and submit your Product Registration by visiting our website at www.dcsappliances.com and selecting "Customer Care" on the home page and then select "Product Registration". 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 Customer Care Representative at 1-888-936-7872, or email: customer.care@fisherpaykel.com.

NOTE: Please write the Model, Code and Serial Numbers on this page for references (can be found on the inside, right side panel behind the drip pan handle. See page 7.)

MODEL NUMBER _____ CODE _____ SERIAL NUMBER _____

NOTE: Inspect the product to verify that there is no shipping damage. If any damage is detected, call the shipper and initiate a damage claim. DCS by Fisher & Paykel is not responsible for shipping damage.

DO NOT discard any packing material (box, pallet, straps) until the unit has been inspected.

WARNING!

Do not try lighting this appliance without reading the "Lighting Instructions" section of this manual. 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. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles, boats or in a non-ventilated room. For outdoor residence use only.

WARNING

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.

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Remove any covers in place over burners/griddle.
4. If odor continues, keep away from the appliance and 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 outdoor appliance beyond cylinder filling capacity. This "Overfilling" may create a dangerous condition.

IMPORTANT SAFETY NOTICE!

Be sure to remove covers from grill, griddle or side burners before attempting to light or use.

"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 a spare tank, or have a disconnected tank, you should NEVER store it near or under the outdoor appliance/cart unit or heat box, or near any other ignition or heat source. A metallic sticker with this warning is provided with the grill to remind you, your family and all others who may use your grill of these safety precautions. Install this sticker close to your barbecue grill.
3. Do not store a full tank in direct sunlight.

WARNING!

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual. This outdoor appliance is for outdoor use only.

WARNING!

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



STICKER

- Begin by insuring proper installation and servicing. Follow the installation instructions within this manual. Have your outdoor appliance 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 outdoor appliance. 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 outdoor appliance is being used. Never allow them to sit, stand or play on or around the outdoor appliance at any time. When in use, portions of the outdoor appliance can get hot enough to cause severe burns.
- Do not store items of interest to children around or below the outdoor appliance, in the cart or masonry enclosure. Never allow children to crawl inside a cart or enclosure.

SAFETY PRACTICES & PRECAUTIONS

- 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.
- Never attach or disconnect an LP cylinder, or move or alter gas fittings when the grill is in operation or is hot.
- Clean and perform general maintenance on the grill twice a year. Watch for corrosion, cracks, or insect activity. Check the regulator, hoses, burner ports, air shutter, and venturi/valve section carefully. Always turn off gas at the source (tank or supply line) prior to inspecting parts.
- After a period of storage or non-use (such as over the winter), the gas grill should be checked for gas leaks, deterioration, proper assembly, and burner obstructions before using.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Always use a covered hand when taking off the lid and only do so slowly to allow heat and steam to escape.
- Never lean over an open outdoor appliance. When lighting a burner, always pay close attention to what you are doing.
- After lighting burners, make sure burners are operating normally (see pages 21 and 22).
- When using the outdoor appliance, do not touch the outdoor appliance 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.

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 outdoor appliance use. Use of some 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 outdoor appliance, and cause the gas to flow from the front of the burner. The gas will flow from the front of the burner into the control panel. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the outdoor appliance components and making it unsafe to operate.

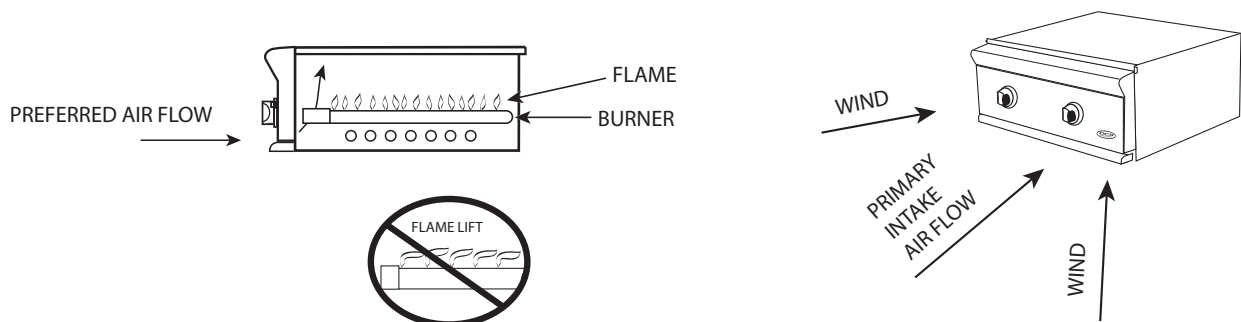
WARNING!

Keep the area surrounding the outdoor appliance 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 outdoor appliance 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.

OUTDOOR APPLIANCE PLACEMENT



SAFETY PRACTICES & PRECAUTIONS

- Do not use aluminum foil to line drip pans, grates or radiants. 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.
- When using the side burners always use flat bottomed pans which are large enough to cover the side 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 it 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 outdoor appliance with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the outdoor appliance while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Be sure all outdoor appliance controls are turned off and the outdoor appliance is cool before using any type of aerosol cleaner on or around the outdoor appliance. 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 use outdoor appliance without the drip pan and grease tray in place and pushed all the way to the back. Without the grease pan, hot grease could leak downward and produce a fire or explosion hazard.
- Do not operate the outdoor appliance under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeway, covered structure or other such over head structures and enclosed areas. This unit is for outdoor use only.
- If a cart unit is stored indoors, ensure that it is cool, fold the optional side shelf(s) down, and never push or pull on the side shelves. If LP, the LP cylinder must be unhooked and stored outside in a well ventilated area, out of reach of children.
- Do not use charcoal or lighter fluid in the outdoor appliance.
- Never use the outdoor appliance in a windy area.
- 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 outdoor appliance.
- Have an ABC rated Fire Extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
- To avoid burns when cooking, use long handled BBQ tools.
- Do not move the appliance during its use.
- **This unit is for outdoor use only!** Do not operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
- When using the grill, be sure that all parts of the unit are firmly in place and that the grill is stable (can't be tipped over).
- To put out flare-ups, adjust the controls to lower the temperature
- **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 Guide, 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, trailers and/or boats.

Note:

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

OUTDOOR APPLIANCE MODELS



BFG-30G - All-Grill



BFG-30BGD - Double Side Burner/Griddle



BFG-30BS - Double Side Burner/Sink

BEFORE USING YOUR APPLIANCE

1. Remove all packaging materials and labels from your appliance. If the installer has not set up your appliance, check that you have the following items:

■ **BFG-30G - All-Grill**

- All-Grill cover
- Grill grates (5 pcs)
- Radiant trays to hold ceramic rods (2 pcs)
- Ceramic rods (28 pcs)
- Cover hanger (2 pcs)

■ **BFG-30BGD - Side Burner/Griddle**

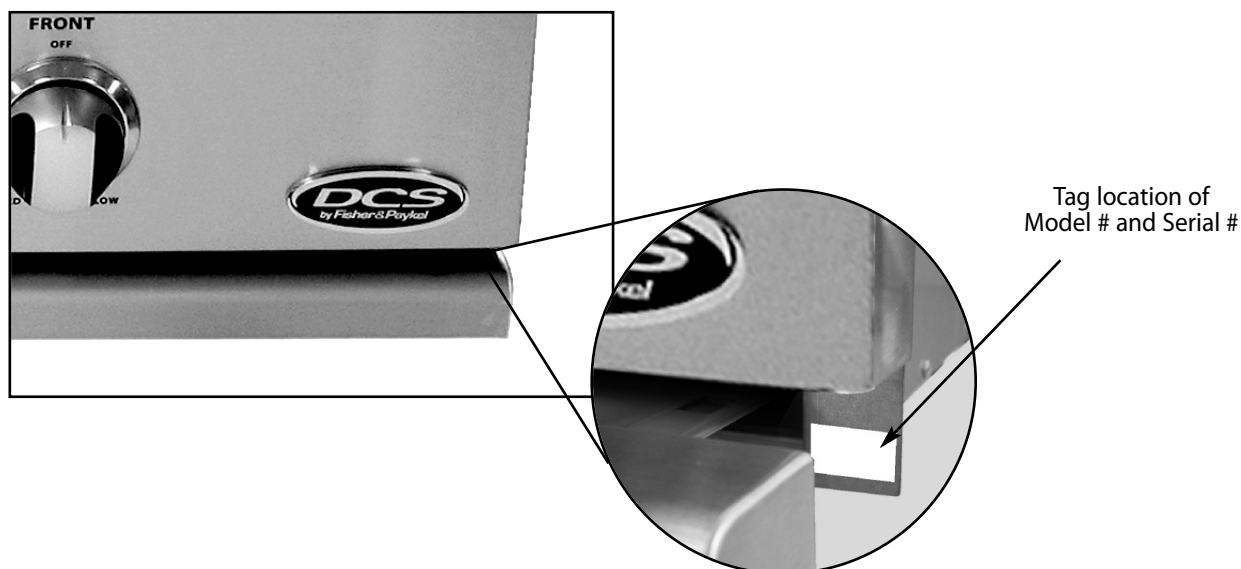
- Covers (2 pcs)
- Griddle grease cup
- Side burner grate
- Griddle flu cover
- Cover hanger (2 pcs)

■ **BFG-30BS - Side Burner/Sink**

- Covers (2 pcs)
- Faucet
- Drain plug
- Side burner grate
- Cover hanger (2 pcs)
- Burner caps (2 pcs)

NOTE:

If any of the listed items are missing, contact DCS at (888) 936-7872. Please be prepared with your Model #, Serial # and description of product you have purchased.



Read all installation instructions in this manual to see if the unit has been properly installed. If not done or done correctly, correct before using the unit.

INSTALLATION

LOCATING OUTDOOR APPLIANCE/BUILT-IN CLEARANCES

LOCATION:

When determining a suitable location, take into account concerns such as exposure to wind (If located in a windy area, a wind break must be provided to prevent poor burner performance or product damage.), proximity to traffic paths and keeping any gas or electrical supply lines as short as possible. Locate the outdoor appliance only in a well ventilated area. Do not install the outdoor appliance under overhead unprotected combustible construction. Never locate the outdoor appliance in a building, garage, breezeway, shed, gazebo, lanai or other such enclosed areas without an approved ventilation system. During heavy use, the outdoor appliance will produce a lot of smoke and flames. Ensure there is adequate area for it to dissipate.

Important!

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

Clearances to Combustible* Construction (see definition on page 9):

A minimum of 12" from the sides and a minimum of 12" from the back must be maintained from the outdoor appliance above the cooking surface to adjacent vertical combustible* construction. (Fig. 01) Do not install under unprotected combustible* construction.

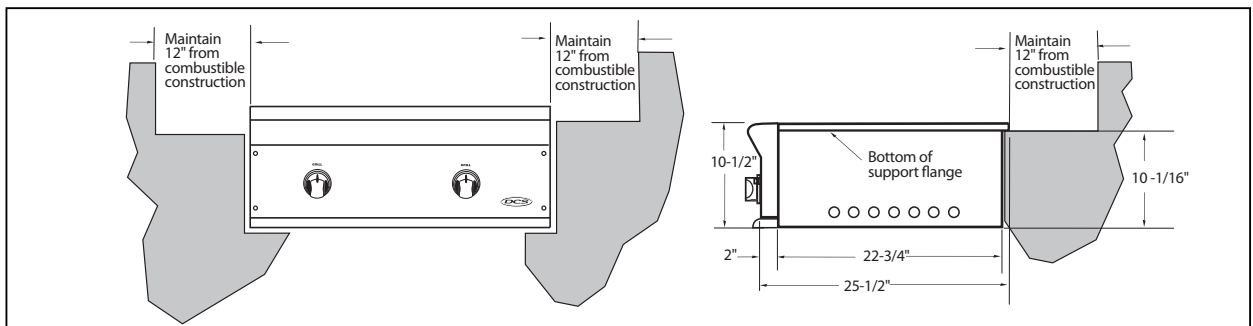


Fig. 01

Important!

All outdoor appliances must have an insulated jacket to combustible island construction.

Clearances to Noncombustible** Construction (see definition on page 9):

A minimum of 3" clearance from the back of the outdoor appliance to noncombustible** construction is required. It is desirable to allow at least 6" side clearance to noncombustible** construction above the cooking surface or counter space. The outdoor appliance can be placed directly adjacent to noncombustible** construction below the cooking surface.



WARNING!

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



WARNING!

If a Noncombustible** material such as metal is covering a combustible material such as wood, the minimum clearance distance needs to be held to the wood. The presence of a Noncombustible** material inside the clearance zone does not eliminate the minimum clearance zone to combustible material.

INSTALLATION

LOCATING BUILT-IN CLEARANCES

WARNING!

The appliances are designed to function in an open area. Recommended minimum clearances should be maintained to all surfaces (combustible* and noncombustible**) for optimum performance. Noncombustible** material within the minimum clearance area could result in discoloration or deterioration.

*DEFINITION OF COMBUSTIBLE MATERIAL - Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibers, stucco or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated, or painted surface or plastered.

**DEFINITION OF Noncombustible MATERIAL - Material which is not capable of being ignited and burned, such as materials consisting entirely of, or a combination of, steel, iron, brick, tile, concrete, slate, and plaster (which is unpainted).

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. 02), 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. 02.

GENERAL

The outdoor appliance is designed for easy placement into masonry enclosures. For non-combustible applications the outdoor appliance drops into the opening shown in Fig. 03 and hangs from its side flanges. The deck must be level and flat. A deck is not required to support the unit from the bottom. When using the insulated jacket in a combustible enclosure application, see the bottom of Fig. 03. The jacket assembly must be supported from the bottom by a ledge on each side or a solid deck beneath the entire insulated jacket.

INSULATED JACKET:

If the outdoor appliance is to be placed into a combustible enclosure, an approved insulated jacket is required and is available from your dealer. Insulated jacket is not required for BFG-30BS Side Burner Sink Model. Use only the DCS insulated jacket (p/n #70859) which has specifically been designed and tested for this purpose.

Review the detail drawing shown (Fig. 03) and take into account the provisions shown for gas line hook-up clearance in the right rear corner. It is recommended that ventilation holes are provided in the enclosure to eliminate the potential build-up of gas in the event of a gas leak. The supporting ledges or deck must be level and flat. The counter should also be level.

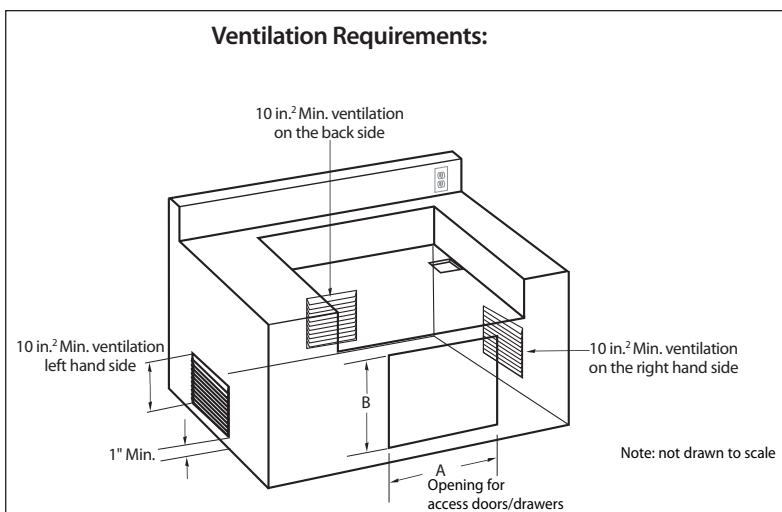


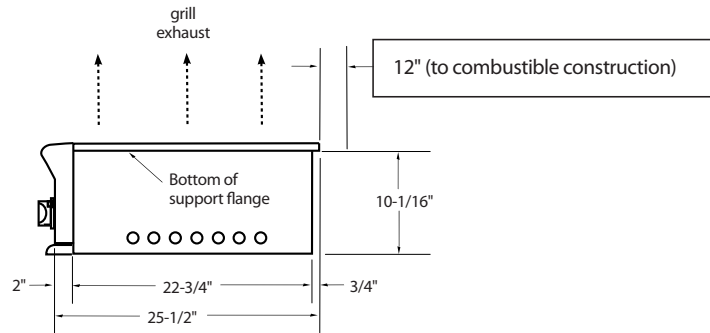
Fig. 02

CUTOUT DIMENSIONS OF MATCHING ACCESS DOORS/DRAWERS:

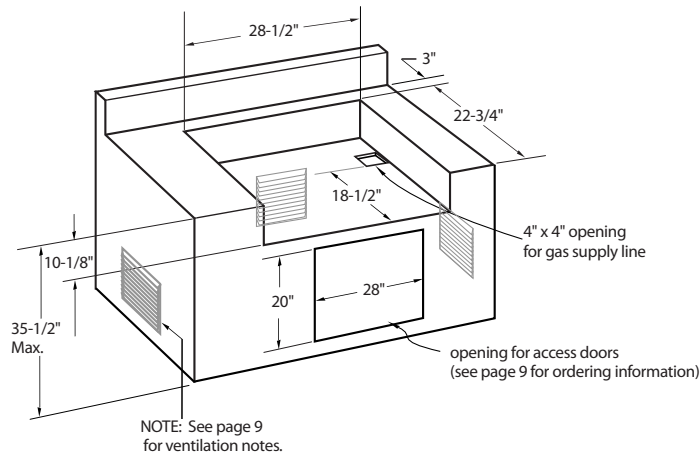
ACCESS DOOR/ DRAWER MODELS	A	B
ADN 20X24	22"	20"
ADN 20X30	28"	20"
ADN 20X36	34"	20"
ADN 20X48	46"	20"
ADR24	22"	20"
ADR36	34"	20"
ADR30	28"	20"
ADR48	46"	20"

INSTALLATION

BUILT-IN CONSTRUCTION DETAILS



Standard layout for non-combustible enclosure:



! WARNING!

If installing the grill into a non-combustible enclosure, all combustible construction must still be outside the 12 inch clearance zone. If your island is made of stucco over the top of wooden studs, the wood can not be inside the 12 inch clearance zone to combustibles, even though the stucco is what is touching the grill area.

Layout for insulated jacket only - combustible enclosure:

NOTE: See page 9 for insulated jacket part ordering information.

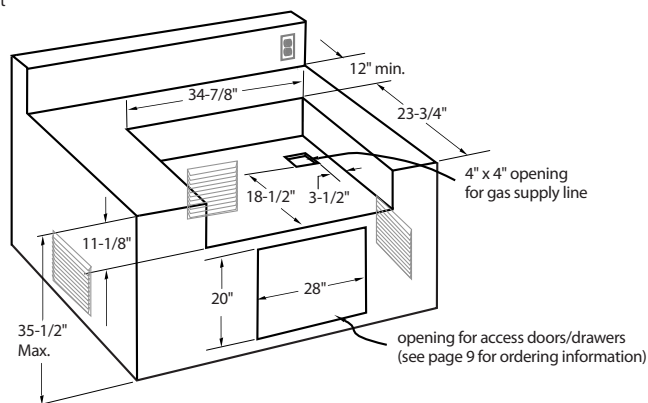


Fig. 03

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

IMPORTANT:

Read all instructions before you begin. Do not jump ahead or skip any step.

CAUTION:

Some parts have sharp edges; care must be taken when handling the various components to avoid injury. Please read safety information provided in these instructions before beginning assembly. Wear gloves when handling.

Two or more people should work together to assemble the cart and All-Grill, Double Side Burner/Sink, or Double Side Burner/Griddle.

NOTE: Avoid using optional side shelf to move cart. Push or pull cart by grasping corners of head.

LOCATING THE CART

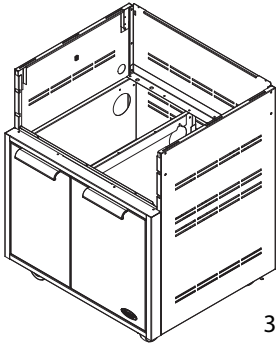

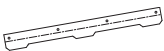



For proper use, this product should be installed/positioned on a flat ground or patio. Unevenness such as bumps, cracks and protrusions should be 1/4" or less. Refer to Fig. 04 for required flat area dimensions.

Getting Started

- Remove packaging.

Contents Included:

Your cart is packaged in one box. The box contains your 30" cart and a universal hardware kit to be used for head installation and may contain extra hardware for your convenience.

Contents	Qty.
 30" Cart	1
 Machined Phillips screws 10-24X1/2"	13
 Bracket, Tab	2
 Bolt Hex 1/4-20-1/2"	2
 Washer .313 x .750	4
 Nut Hex 1/4-20	2

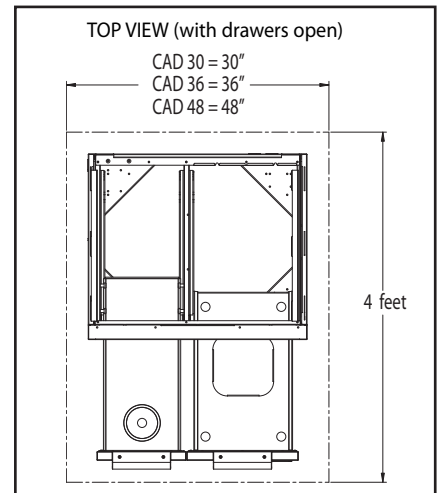








Fig. 04

Tools Required:

	Eye Goggles
	Work Gloves
	Power Screwdriver or Variable Speed Drill with Phillips - tip #2 Attachment
	5/32" Allen Wrench
	3/16" Allen Wrench
	3/32" Allen Wrench

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

Step 1

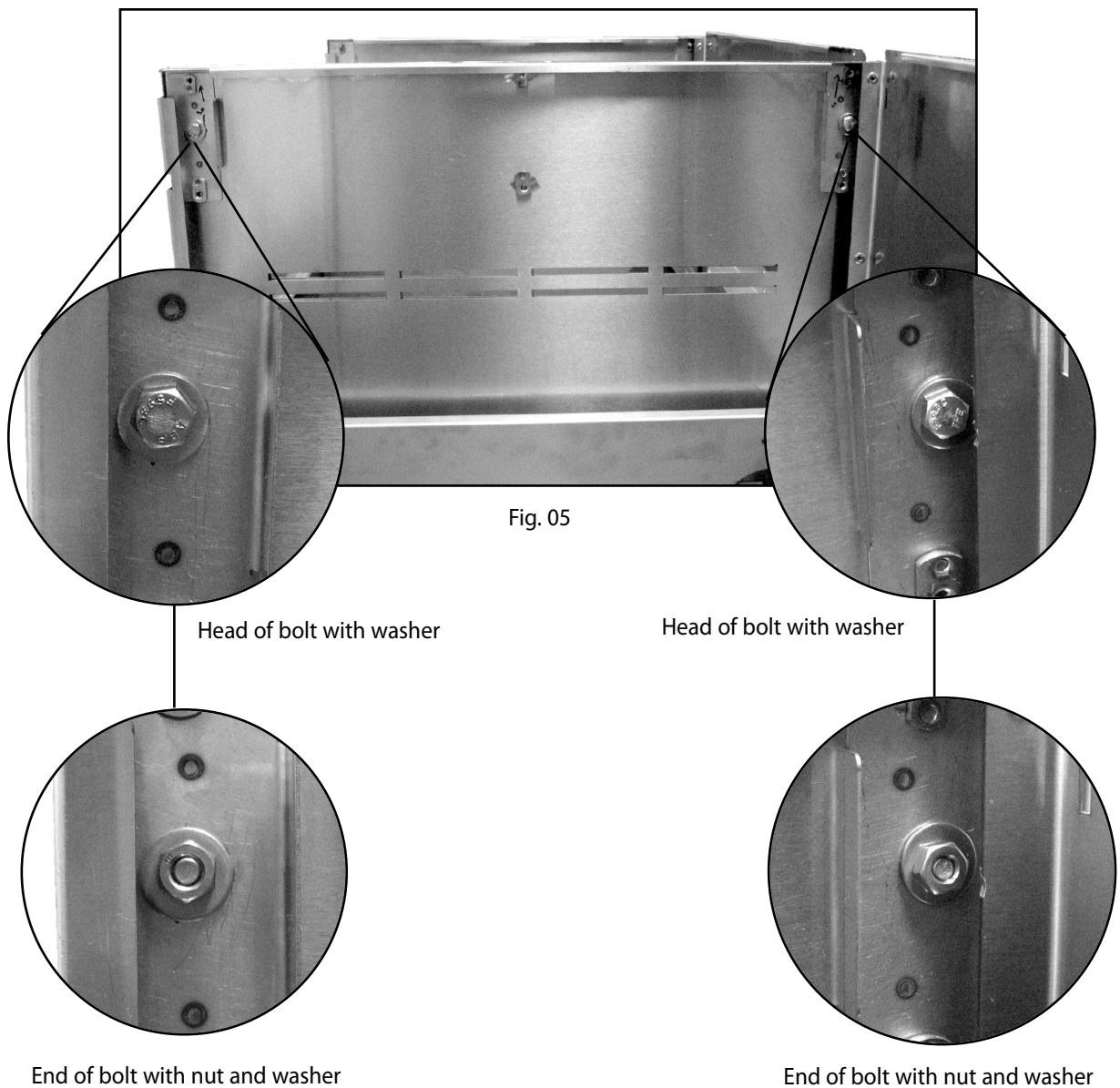
Link Carts Together (optional)

(To link two or more CAD carts, the following instructions must be done first, using the hardware provided, before installing the top modules.)

1. To link your carts together - hand tighten 2 bolts, 4 washers, and 2 nuts on the front and back sides of the carts as shown in Fig. 04. Carefully wrench tighten fasteners once carts are aligned with each other.

CAUTION:

Once the carts are linked, they cannot be moved. Moving the carts once linked could damage the carts.



INSTALLATION

CART ASSEMBLY INSTRUCTIONS

Step 2 Outdoor Appliance Head Preparation

1. First you will need to remove the angle brackets from the side of the unit and replace them with cart mount brackets (Fig. 06). Unit is shipped prepared for island installation.
2. Install the bracket tab on both sides of the appliance head using 8 of the 10-24 x 1/2" screws. Install each bracket with 4 screws on each side of the outdoor appliance head (Fig. 07 and 08).

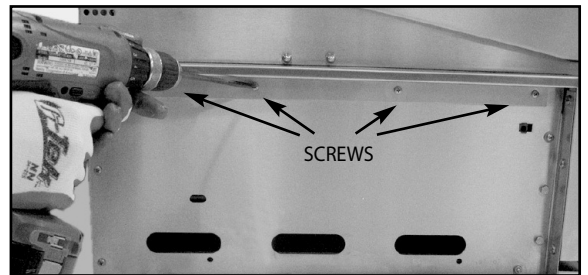


Fig. 06

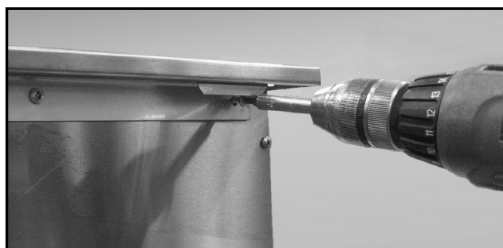


Fig. 07

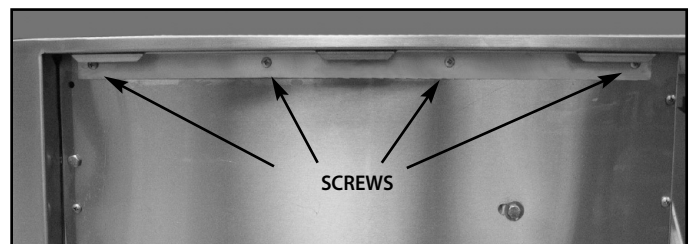


Fig. 08

Step 3 Head Placement onto Cart (2 Persons Required)

1. Remove drip tray/pan (Fig. 09) and other removable components (to lighten the load) such as grates, top burner caps and components, and griddle flue cover, radiant tray and grill burner for easier handling.
2. Two persons required to lift head (sink module shown). Placing head on cart, place rear of head over the rear of the cart first (Fig. 10). Then allow the rear side tabs to first locate in the slots on the top of the cart sides. The other tabs will locate in the middle and front slots as the head is lowered into position on the cart (Fig. 11).



Fig. 09

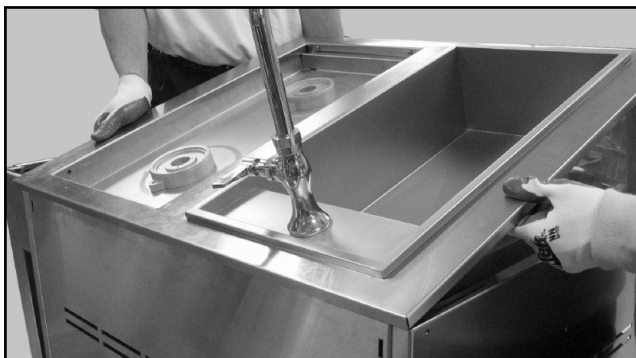


Fig. 10

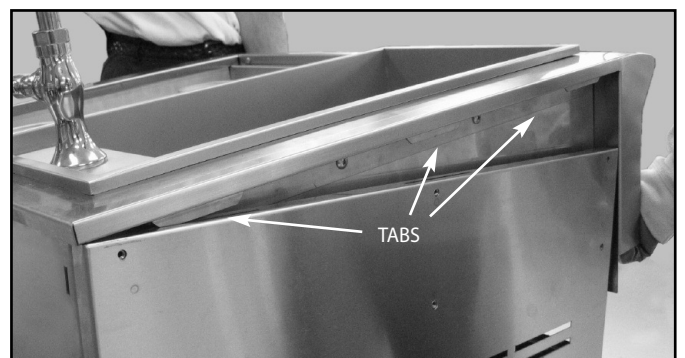


Fig. 11

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

3. Position tabs on side bracket to fit into slots on the cart (be aware of pinch points)(Fig. 12-13). When complete, the leading ledge should sit flush on the top of the cart (no gap)(Fig. 14).

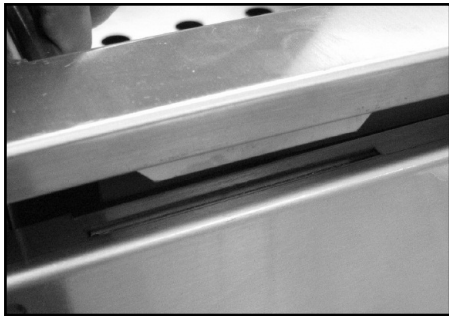


Fig. 12

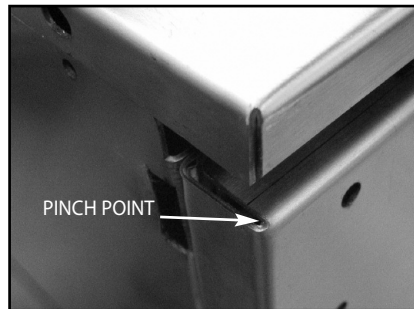


Fig. 13



Fig. 14

4. Secure the head to rear of cart (Fig. 15) with (2) Phillips-head screws provided (10-24 x 1/2").
5. Install remaining (3) screws (10-24 x 1/2") into the front of head to the cart (Fig. 16).
6. Slide drip tray/pan back into place and reinstall parts removed in Step 3, #1.



Fig. 15



Fig. 16

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

Step 4

Gas Hookup - LP

Make sure the cart assembly is stable. Open the tank drawer. Place the LP tank into location as shown in Fig. 17. Connect the regulator assembly to the tank connection with all appliances valves in the "OFF" position. Open the tank valve and test for gas leaks (Fig. 18).



Fig. 17



Fig. 18

FOR YOUR SAFETY

To prevent personal injury or damage to the drawers, do not overload them. The maximum rating of each drawer is 35 pounds.



WARNING!

Do not push down on the top of the drawers. The unit could tip forward.

COVER HANGER

To use the cover hangers provided, first place the cover hanger into the slot on the side or rear of your Cart (Fig. 19). Then hang the cover in either direction. (Fig. 20 or 21).

Note:

Do not move the cart while the covers are hung. This could cause the covers to fall off the hangers and damage the covers.

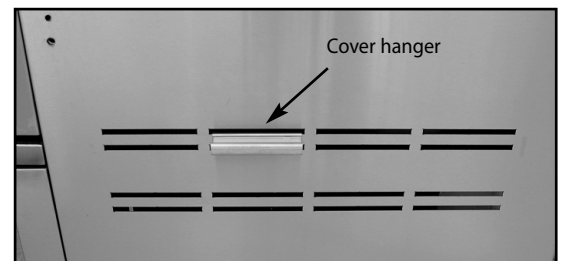


Fig. 19



Fig. 20



Fig. 21

INSTALLATION

GAS HOOK-UP

GAS REQUIREMENT

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 bottom of the outdoor appliance. Never connect an unregulated gas line to the appliance. You must use the gas regulator provided with the unit even if the supply is controlled.

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 outdoor appliance.

TOTAL GAS CONSUMPTION OF THE OUTDOOR APPLIANCE WITH ALL BURNERS ON HI/SEAR:

BFG-30G - 50,000 Btu/hr BFG-30BGD - 49,000 Btu/hr BFG-30BS - 34,000 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 Can1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK UP: (THIS TYPE OF CONNECTION SHOULD BE PERFORMED BY A CERTIFIED OR LICENSED 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 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 outdoor appliance will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of natural gases.

TO HOOK-UP THE FITTINGS SUPPLIED WITH THE OUTDOOR APPLIANCE:

Assemble as shown (Fig. 22). 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 outdoor appliance inlet pipe to avoid shifting any internal gas lines of the outdoor appliance. 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.

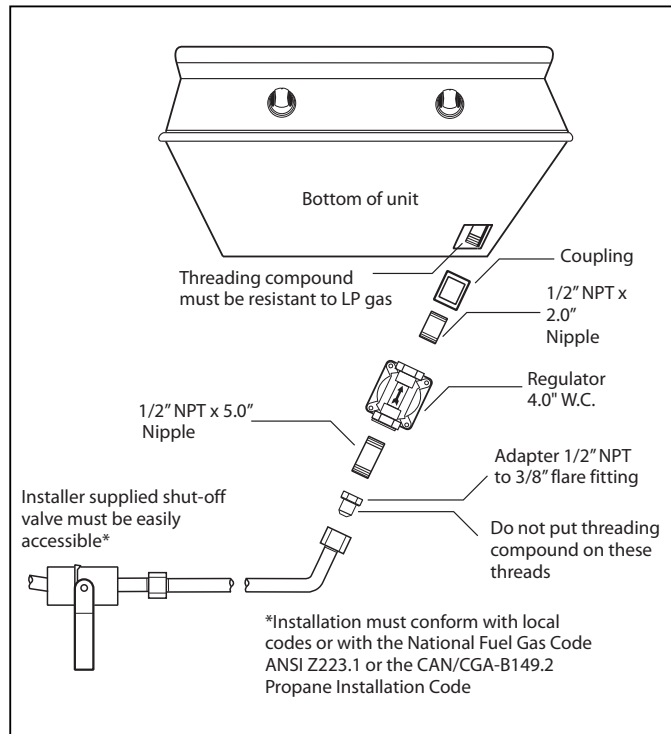


Fig. 22 Natural Gas

INSTALLATION

GAS HOOK-UP

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

All outdoor appliances 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:** 11.0" W.C.

CAUTION!

Before connecting LP tank to regulator, check that all burners are in the "OFF" position and the lid has been removed.

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. 23) after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. **Do not overtighten the coupler.** Turn the main tank valve on, push 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. The cylinder that is used must have a collar to protect the cylinder valve. 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 a 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 outdoor appliance regulator.

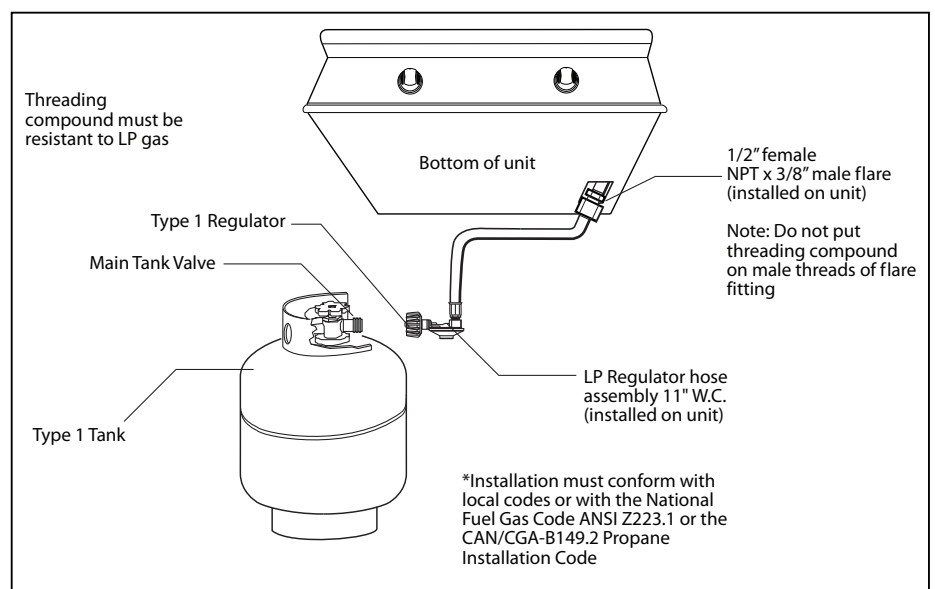


Fig. 23 LP Gas

INSTALLATION

GAS HOOK-UP

LP TANK RESTRAINT FOR BUILT-IN INSTALLATION

If the grill is to be installed in a Built-in application, then the grill must be installed in accordance with the Built-in installation guidelines.

If you intend to operate your Built-in grill on LP gas utilizing a 20 lb Type 1 cylinder, then the Built-in LP tank restraint must be installed prior to initial use of the grill. If you do not have one please contact DCS Customer Care at (888) 936-7872 for information on obtaining one.

The following steps will illustrate how to properly locate and install the LP tank restraint within the Built-in enclosure.

NOTE:

The grill comes with the LP Regulator/Hose assembly installed at the factory. The assembly, along with the entire grill system, is leak tested.

Do not remove the Regulator/Hose assembly from the grill during installation.

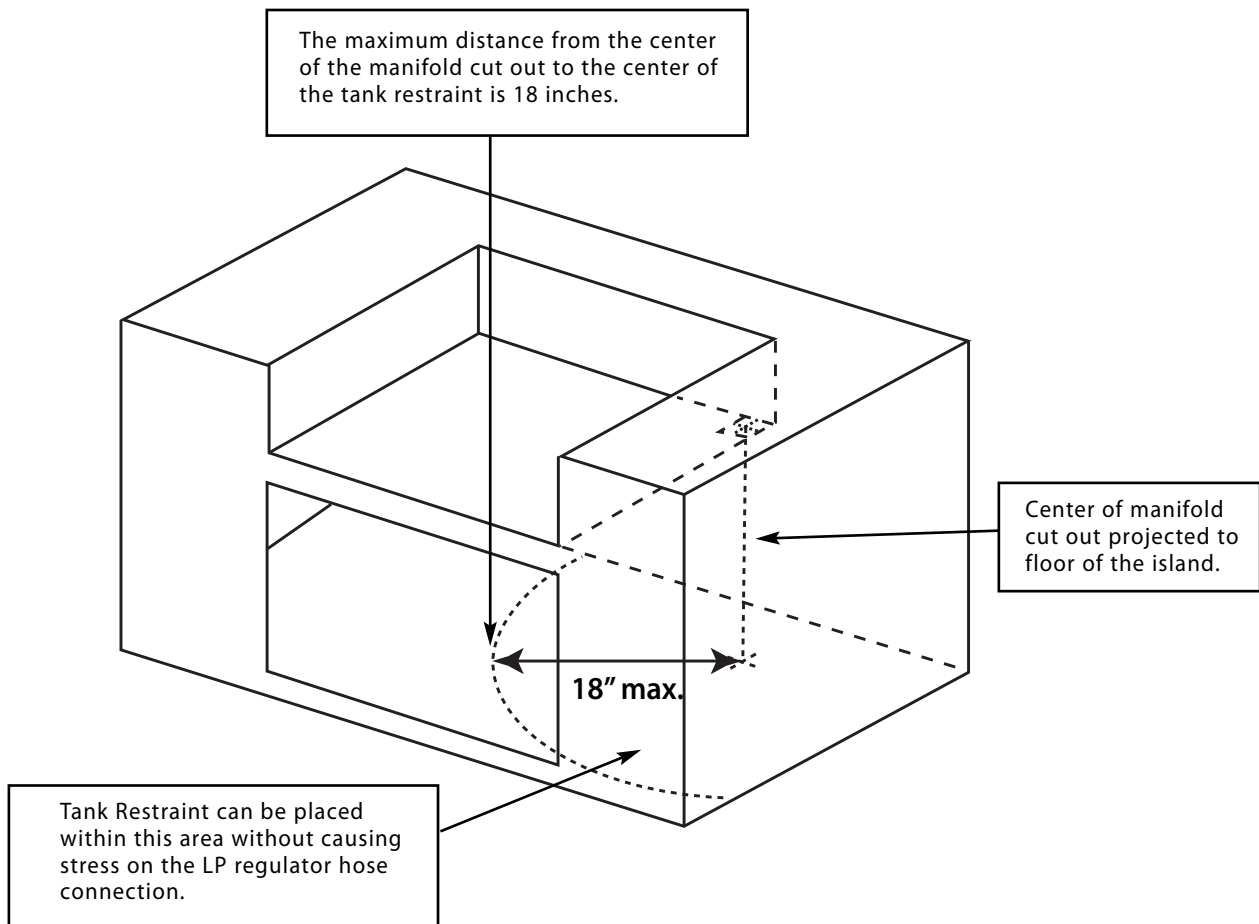


Fig. 24

INSTALLATION

GAS HOOK-UP

STEP 1

Place the tank restraint in the island (Fig. 25).

STEP 2

Locate the tank restraint in the island within the recommended area (Fig. 24 and 26).

STEP 3

Once located, secure to the bottom of the island using all eight hole locations provided on the restraint. Wood screws can be used for wooden floors or 1/4 inch diameter anchor screws or bolts may be used if the floor is concrete or masonry (Fig. 27).

STEP 4

When secure, place the LP cylinder into the tank restraint making sure to seat the tank all the way down, securely affixing the tank in the restraint (Fig. 28).

STEP 5

Attach the regulator hose assembly and operate the grill normally as described in the Use and Care manual (Fig. 29).

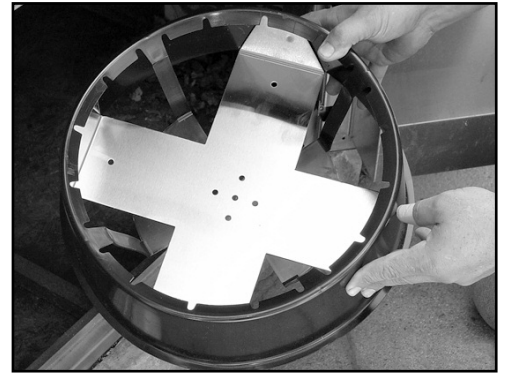


Fig. 25



Fig. 26



Fig. 27



Fig. 28

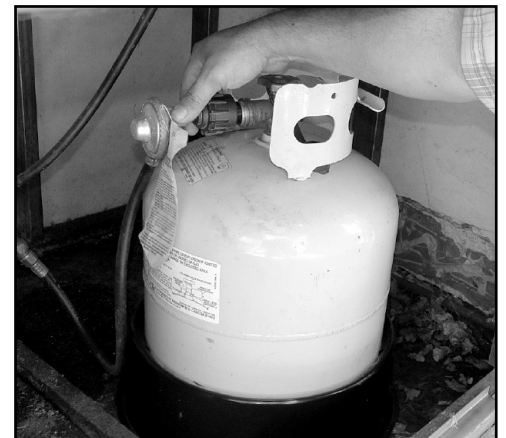


Fig. 29

INSTALLATION

LEAK TESTING - GRILL/GRIDDLE UNIT

GENERAL:

Although all gas connections on the outdoor appliance 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, then remove the 2 screws which fasten the valve panel to the unit (you will need a Phillips screw driver for this). Pull the valve panel outward and unplug the wires from the ignition module.

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.

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 outdoor appliance. Substitution can void the warranty.

WARNING!

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

Check all gas supply fittings for leaks before each use. Keep a spray bottle of soapy water near the gas supply shut-off valve. Spray all the fittings. Bubbles indicate leaks.

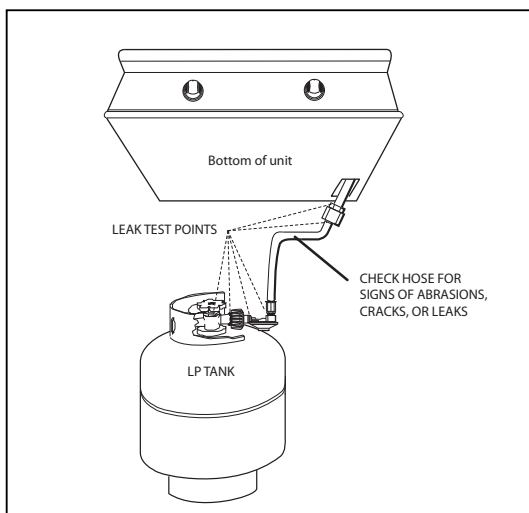


Fig. 30 LP Gas

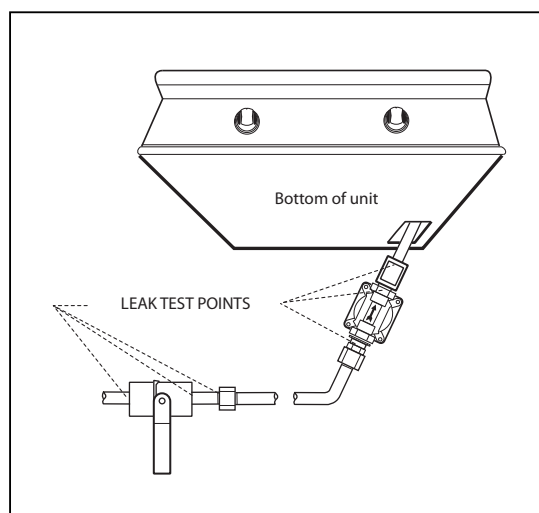


Fig. 31 Nat. Gas

INSTALLATION

LEAK TESTING - SIDE BURNER

WARNING!

Do not smoke while leak testing. Extinguish all open flames.

Make a soap solution of one part liquid detergent, and one part water. Never test for leaks with an open flame. For LP units, check with a full cylinder. Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line (Fig. 31), or LP cylinder (Fig. 30) up to the manifold pipe assembly (Fig. 32). Apply the soap solution around the connection with a spray bottle, brush, or rag. Soap bubbles will appear where leak is present. If a leak is present, turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.

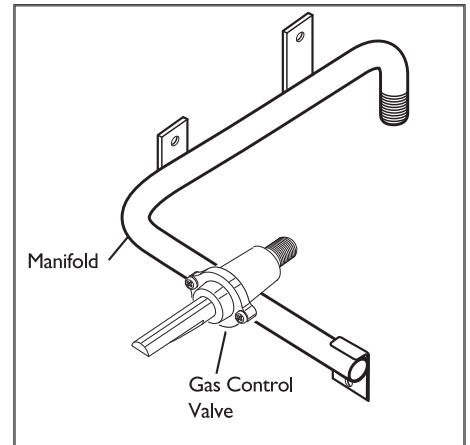


Fig. 32

WARNING: IMPORTANT!

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. Do not use the side burner if the odor of gas is present. Turn the control knob to "OFF", then turn off the gas supply. If using LP, is there gas in the tank? Always keep your face and body as far away from the burner as possible when lighting.

BURNER ADJUSTMENT - SIDE BURNER

Your new side burner is equipped with burners typical of those used in restaurants (Fig. 33). These burners are designed for maximum cleanability and controlability. The burner should never be operated if the cap is not in place.

BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters clean for proper lighting and efficient performance of the burners. The burner flame should burn completely around the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips. During initial use, foreign particles in the gas line, or dust in the air around the appliance may cause an orange flame. This will disappear with use.

FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. The following are some basic rules for selecting flame height.

- For safety reasons the flame must never extend beyond the bottom of the cooking utensil. Never allow flames to curl up the side of the pan (see Fig. 34).
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large amount of liquid, a slightly larger flame can be used.

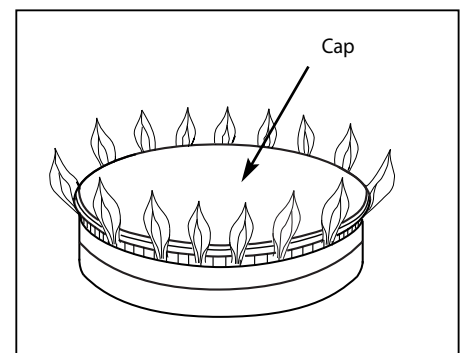


Fig. 33

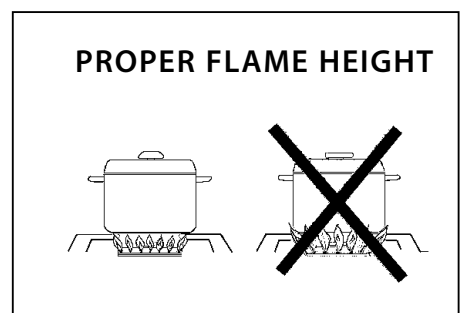


Fig. 34

INSTALLATION

BURNER ADJUSTMENT - GRILL/GRIDDLE UNIT

Each outdoor appliance burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply or a conversion from one gas type to another may make it necessary to adjust the burners. The flames of the burners should be visually checked and compared to that of the drawing in Fig. 35. 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 screw which must be loosened prior to lighting the burner for adjustment.

OUTDOOR APPLIANCE BURNER FLAME HEIGHT:

To access the outdoor appliance burner air shutters, first remove the valve panel by removing it the same way as described on page 20, 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 (Fig. 35).

To Adjust:

1. Be careful as the burner may be very hot.
2. If the flame is yellow, indicating insufficient air, turn the air shutter 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 ADJUSTMENT:

The valves on the outdoor appliance 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.

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. 36).

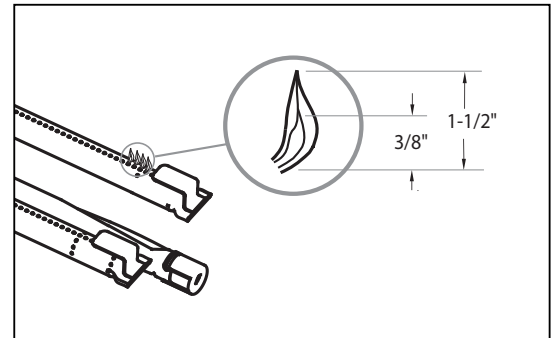


Fig. 35 Burner Flame Height

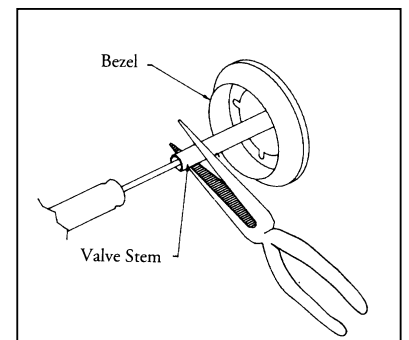


Fig. 36 Low Setting Adjustment



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.

INSTALLATION

RADIANT ASSEMBLY

RADIANT ASSEMBLY INSTALLATION:

1. Unpack ceramic rods and remove radiant (Fig.37) from the unit.
2. Unlock radiant end cap by pushing it up with two fingers (Fig. 38).
3. Place 18 ceramic rods on the radiant (Fig. 39).
4. Lock radiant end cap (Fig. 40).
5. Place the assembled radiant in the unit (Fig. 41).

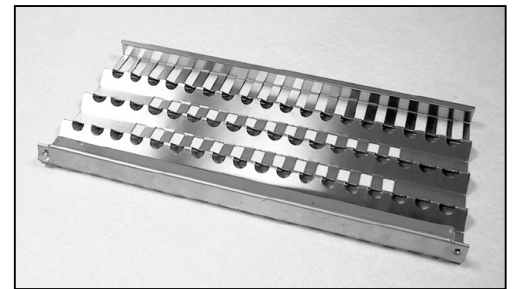


Fig. 37

IMPORTANT:

Placement of the trays in the grill are critical to ensure even cooking performance. Lock radiant end caps must be in the middle of the grill. See Figure 41.

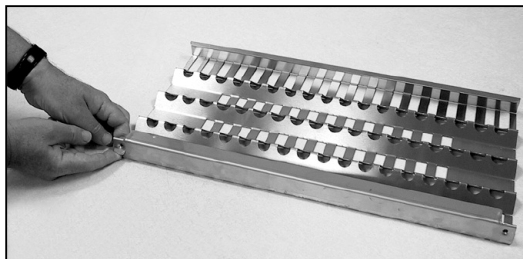


Fig. 38

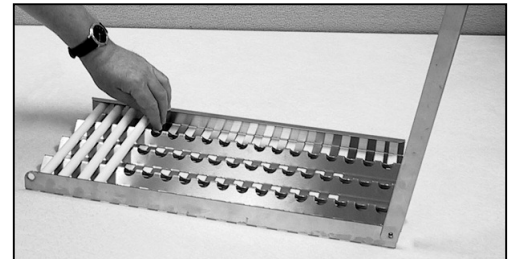


Fig. 39



Fig. 40

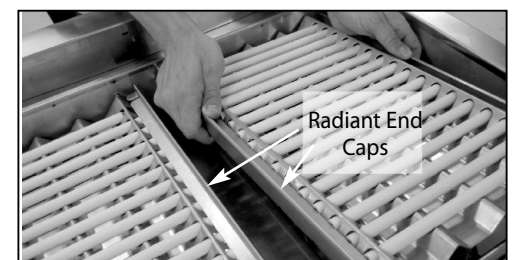


Fig. 41

Note:

In case a ceramic rod breaks:

- a) Unlock radiant end cap by pushing it up with two fingers (Fig. 38) or pliers may be used.
- b) Replace broken ceramic rod.
- c) Lock radiant end cap.

INSTALLATION

SINK

FAUCET INSTALLATION

1. Attach the faucet to the sink as shown in Fig. 42 and 42a.

CAUTION:

Finger tight first, then use a 1" wrench.

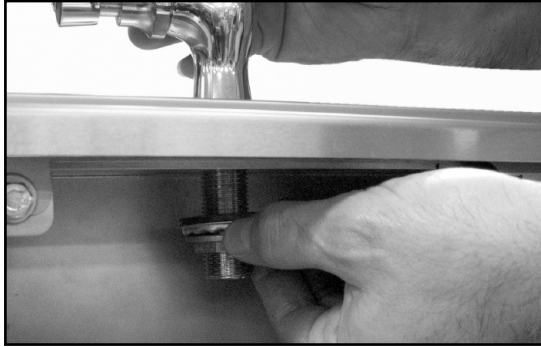


Fig. 42

2. Insert drain plug into the drain hole Fig. 43.



Fig. 43



Fig. 42a

WARNING!

The sink is intended for hand washing and cleaning activities. The sink should not be used for potable water or food preparation activities unless installed by a certified plumber and per local codes.

SINK INSTALLATION

Permanent Water/Drain Installation (Island Installation)

Use a certified plumber to connect and install water supply and drain system per local code requirements. Make sure you have the drain connections in accordance with local codes.

Sink water inlet connection is 1/2 male NPS.

Sink water drain connection is 1-1/2 male NPS.

Sink Water Installation on Cart CAD-30

An optional Sink Drain Accessory Kit Model #70853 is available from your local dealer.

1. Set the burner box securely on a table and attach (installer provided) water supply hose through the hole at the bottom of the burner box, and attach it to the faucet using a wrench.

INSTALLATION

SIDE SHELF (Optional accessory)

Attach Side Shelf Accessory on Either Side. Side shelf Model CAD-SK can be installed with the head already on the cart.

1. Screw shoulder bolts (2) into the bottom screw holes on the side of the cart only (Fig. 44 and 45). Tighten with 5/32 Allen wrench.

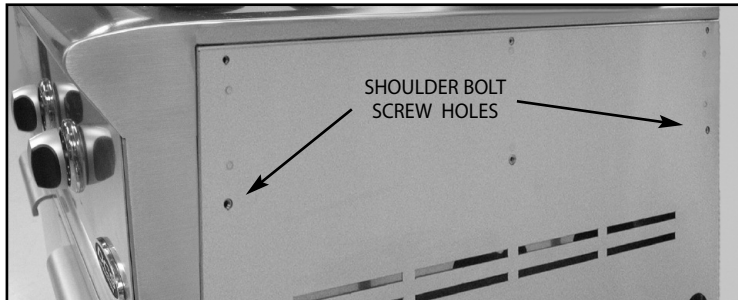


Fig. 44

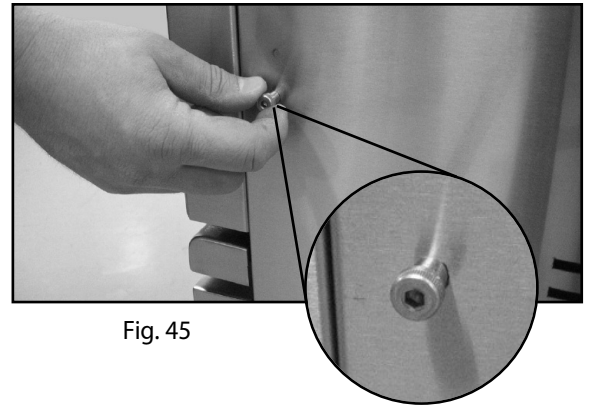


Fig. 45

2. Slide left and right side shelf brackets over the shoulder bolt (Fig. 46) and install top screw attaching the side shelf brackets onto the cart (Fig. 47). Tighten with Phillips screwdriver.

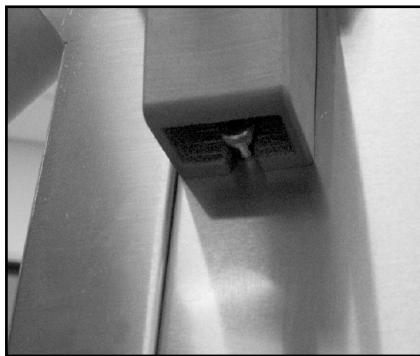


Fig. 46



Fig. 47

3. Holding the side shelf, install 2 shoulder bolts into the slot and screw into the side shelf tray (Fig. 48). Tighten with a 3/16 Allen wrench (Fig. 49).

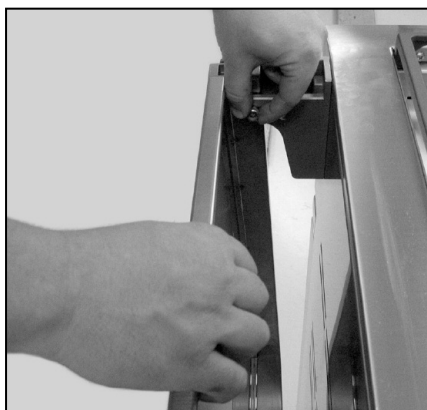


Fig. 48

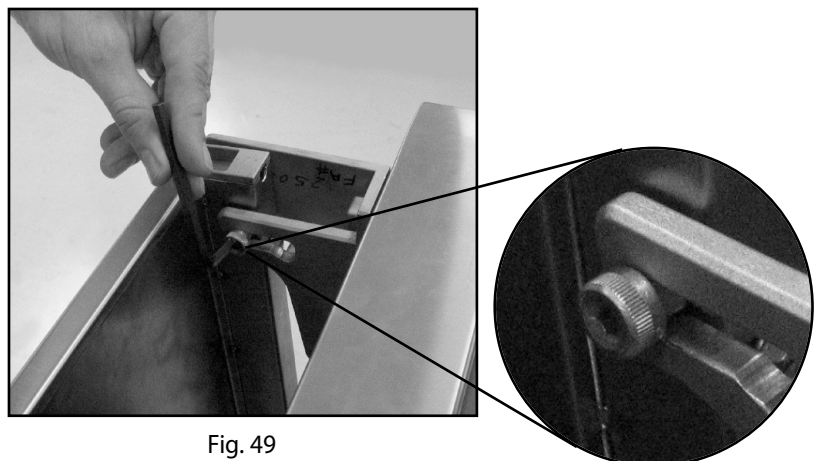


Fig. 49

INSTALLATION

SIDE SHELF (Optional accessory)

4. Place shelf in the up position and check that it is level.

If shelf is not level, adjust side shelf set screw. Set screws can be adjusted using a 3/32 Allen wrench (Fig. 50). Turn the Allen wrench clockwise to raise the shelf. Turn 1/4 turn and review to see if the shelf is level. The set screws in the left and right bracket should be adjusted equally to ensure the shelf sits level (Fig. 51).

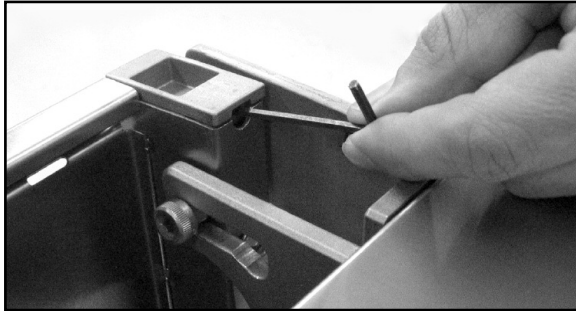


Fig. 50

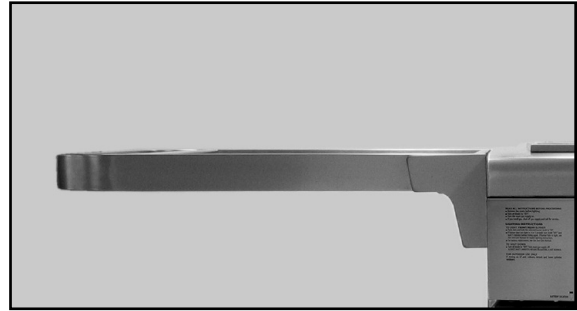


Fig. 51

CHECK LIST

- | | | |
|---|---|--|
| <input type="checkbox"/> Specified 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 and put in place. |
| <input type="checkbox"/> All internal packaging removed. | <input type="checkbox"/> Drip pan in place properly and sliding freely. | <input checked="" type="checkbox"/> PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER. |
| <input type="checkbox"/> Knobs turn freely, bezels centered. | <input type="checkbox"/> Pressure regulator connected and set for 4.0" W.C. Natural, 11.0" W.C. LP gas. | <input checked="" type="checkbox"/> USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. |
| <input type="checkbox"/> Each burner lights satisfactorily, individually or with adjacent burner lit. | <input type="checkbox"/> Manual shut-off valve installed and accessible. | |
| | <input type="checkbox"/> Unit tested and free of gas and water leaks . | |

USING THE GRILL

LIGHTING INSTRUCTIONS

Note:

Remove the top grill 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.

Grill Lighting Instructions:

The grill knob is connected to the electronic ignition module. Pushing in on the grill knob will activate the ignition module to get a spark. Push and hold the ignition button, turn the selected burner knob to "SEAR". 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.

Grill 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 outdoor appliance as possible and hold a paper book match over the hole located on the top left for burner on the left, or the right hole for the right burner (Fig. 52 and Fig. 53). Push and turn the control knob which is centered on the burner where the lit match is located, to "SEAR". 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 can be lit by the cross-lighting method. Light the left or right burner using the standard or match light procedure. Push and turn the control knob for the adjacent burner to "SEAR". 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. 52

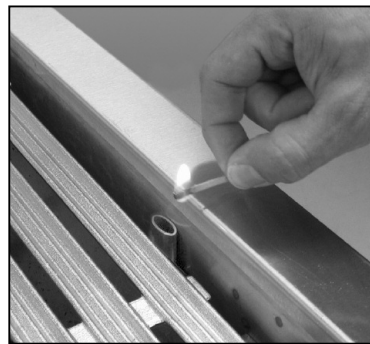


Fig. 53

USE OF THE 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 radiant tray, and a stainless steel heat retaining grates. 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 radiant trays which encase the ceramic rods and protect the grill burner ports from blockage (Fig. 54).

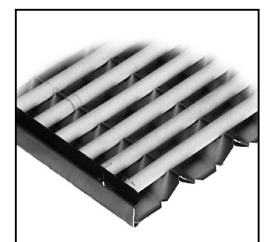


Fig. 54

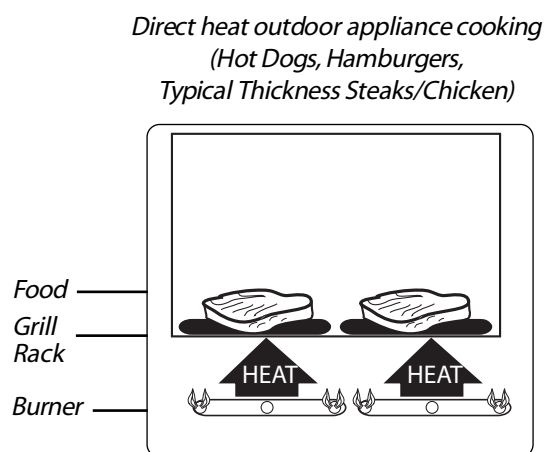
The grill is supplied with radiant ceramic rods. Because of the porosity of ceramic rods, performance is superior in the rods' ability to capture heat as it rises from the grill burners. They also possess the thermal mass needed for results. Flare ups are controlled because our radiant ceramic rods keep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

USING THE GRILL

IMPORTANT - Using the Grill:

Grilling requires high heat for searing and proper browning. Most foods are cooked between “MEDIUM” and “LOW” heat setting for the entire cooking time. However, when cooking 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. It is best to use sugary sauces at the end of the cooking process to help prevent burning.

The grates are reversible. The “W” grate is used for meat products and lets the fat drain down the grooves. The opposite side is “U” shape for fish, vegetables, and fruit which don’t have any fat.



1. Check to be certain the drip pan and grease tray are in place.
2. Light the grill burners using the instructions on page 27.
3. Preheat the grill for 5 to 10 minutes on “SEAR” setting.
4. Place the food on the grill grates and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “SEAR” and “LOW” - most cooking is done between “MED” and “LOW” settings.
5. Allow grill to cool and clean the grates and drip pan 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 SIDE BURNER

LIGHTING INSTRUCTIONS

First remove the cover and any cooking utensils from the burner grate. Check to see if the burner cap is on correct. Push, turn and hold the control knob in at the “HI” position until the burner is lit or 4 seconds pass (Fig. 55). If the burner doesn’t ignite, wait 5 minutes for any accumulated gas to dissipate then try again. If the burner will not light after several attempts, check the troubleshooting instructions on page 36.

MATCH LIGHTING

Hold a paper book match near the burner ports, turn the control knob counterclockwise to “HI”. Rotate the knob immediately once the burner is lit to the desired setting.

Note:

If you are using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned “off”. This “extinction pop” is normal for propane gas.



Fig. 55

USING THE GRIDDLE

The griddle is made from stainless steel, highly polished to provide a smooth cooking surface. It is normal for it to darken with use as oils cook onto the surface to provide a nonstick base or “seasoning”. Since the griddle is made from stainless steel, the surface will not rust. However, after use it may have a rust stain or rust color. The griddle burner is controlled by the gas burner underneath the griddle plate and cycles on and off to maintain the set temperature. The griddle assembly is not to be removed for cleaning and is held in place by one front screw and two rear screws. These are mainly there to keep the griddle from shifting in transit, thus avoiding breakage of any ignition components.

THERMOCOUPLE

The griddle burner is equipped with a thermocouple and safety valve system which monitors the burner. This will turn the gas off if the burner isn’t lit or the knob is not held in. The burner will ignite within 4 seconds after the gas reaches the burner.

BEFORE USING THE GRIDDLE FOR THE FIRST TIME OR TO RE-SEASON

1. Clean the griddle thoroughly with hot, soapy water to remove any protective coating.
2. Rinse with a mixture of 1/2 cup water and 1/4 cup white vinegar. Dry thoroughly.
3. Pour 1 teaspoon vegetable oil into the center of the griddle (do not use corn oil as it gets sticky). Rub the oil over the entire surface of the griddle using a heavy soft cloth.
4. Turn the control knob to a Medium setting (350° F). Turn the heat “off” when the oil begins to smoke. Allow the griddle to cool.
5. Repeat Step 3. Be sure to cover the entire surface with the oil.
6. Repeat Step 4. Allow the griddle to cool. Wipe the entire surface of the griddle using a heavy soft cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use. If the griddle is not used for a period of time, re-season it occasionally.

NOTE:

It is normal for the griddle to darken with use.

USE OF THE GRIDDLE

Before starting to cook on the griddle, be sure the flue cover (Fig. 56), grease cup and drip tray are in place. Preheat griddle for 15 minutes with the control knob set to “HI”. When the griddle is preheated, turn the knob to “MEDIUM” or “LOW” depending on the temperature desired. Place the food on the griddle and cook to desired doneness.

NOTE:

When the griddle is properly seasoned it can be used without any additional oil. However, oil can be used for flavor. A light mist of non-stick vegetable spray, applied before cooking to a cool griddle, makes delicate foods easier to turn.

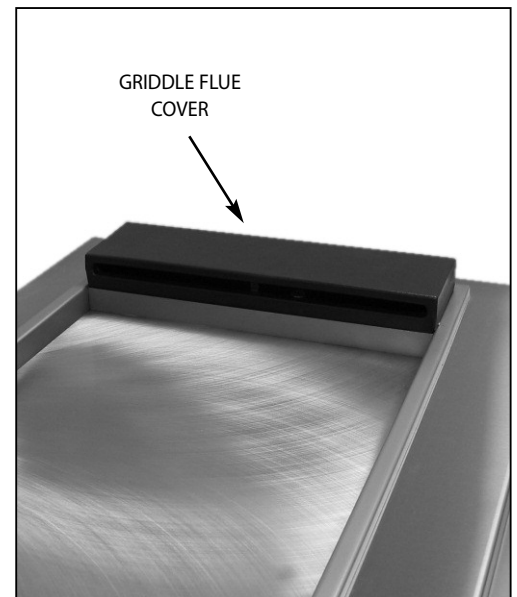


Fig. 56

FOOD	TEMPERATURE*
Eggs	225°F to 250°F
Bacon, Ham, Pork Chops	300°F to 325°F
Sausage, Grill Cheese Sandwiches	325°F to 350°F
Pancakes, French Toast	350°F to 375°F
Hash Brown Potatoes	400°F to 425°F

*Griddle temperatures will vary do to air flow and ambient temperatures.

USING THE GRIDDLE

LIGHTING INSTRUCTIONS

Push in and turn griddle control knob to "HI" position. Pushing control knob in activates the ignition module and produces repeated sparking at burner igniter. Holding control knob in also opens the integral safety valve used for this section and starts the flow of gas to burner. Once burner is lit, continue to hold in the control knob for 10 seconds, or until burner remains lit after control knob is released. The knob can then be turned to desired position.

MATCH LIGHTING

Insert a paper book match (DO NOT LIGHT) securely into the clip end of the match extension rod. Light the match held on the end of the rod and hold up against the bottom of the flash tube on the left side of the flue cover (Fig. 57). Push, turn and hold the griddle control knob to "HI". Once burner is lit, continue to hold in the control knob for 10 seconds, or until burner remains lit after control knob is released. The knob can then be turned to desired position. If the burner does not light after 4 seconds, turn the knob "OFF". Wait 5 minutes for any accumulated gas to dissipate before trying to light the burner again.

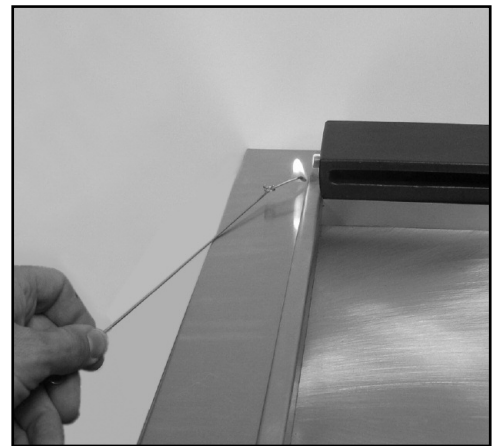


Fig. 57

USING THE SINK

The sink is available to provide water to your Liberty collection. The faucet is in the “on” position when the lever is turned up (Fig. 58). The faucet is “off” when in the down position as shown in Figure 59.



Fig. 58



Fig. 59

WARNING!

The sink is intended for hand washing and cleaning activities. The sink should not be used for potable water or food preparation activities unless installed by a certified plumber and per local codes.

CARE AND MAINTENANCE

BATTERY REPLACEMENT:

1. Remove drip pan.
2. Pull battery downward (This may require use of pliers.)
3. Re-install upward and push to snap in - Fig. 60.
(Polarity is shown in Fig. 61).

Note:

Battery condition should be checked at least once a year.

REGULATOR AND HOSE REPLACEMENT

The pressure regulator and hose assembly supplied with the unit must be used. If replacements are needed, contact Customer Care for orders at (888) 936-7872. Do not use the outdoor appliance 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 outdoor appliance. Turn all knobs to "OFF" then turn on the gas supply. If LP, confirm there is gas in the tank.

- Always keep your face and body as far away from the outdoor appliance as possible when lighting.
- DO NOT leave the outdoor appliance 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 "LIGHT" the outdoor appliance if the odor of gas is present.
- Wait 5 minutes before relighting a hot outdoor appliance.

CLEANING GRILL GRATES:

The easiest way to clean the grill grates 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 stainless steel bristle barbecue brush in tap water and scrub the hot grates. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grates, assists the cleaning process by softening any food particles. The food particles will fall onto the ceramic rods and burn or fall into the drip pan. If the grill is allowed to cool before cleaning, cleaning will be more difficult. After cleaning, apply a thin coat of vegetable oil to protect the grate from moisture and rust stains.



WARNING!

Do not put grease down any drain or sink. Place the cool grease in a container and throw into the trash.

DRIP PAN AND GREASE TRAY/GREASE CUP:

The full width drip pan with grease tray will collect grease from the outdoor appliance. Allow the pan and its contents to cool before attempting to clean. The griddle grease cup is dishwasher safe.

To remove drip tray: (if needed)

- Pull tray out until it stops.
- Continue pulling the tray out to clean.

To install drip tray:

- Align the side of the drip tray with the guides (Fig. 62).
- Push the tray in until it stops.
- Pull the tray forward and push in and out several times to engage rollers.

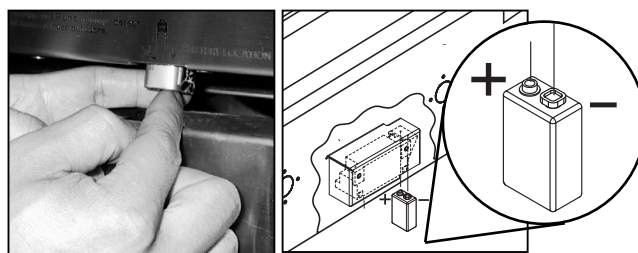


Fig. 60

Fig. 61

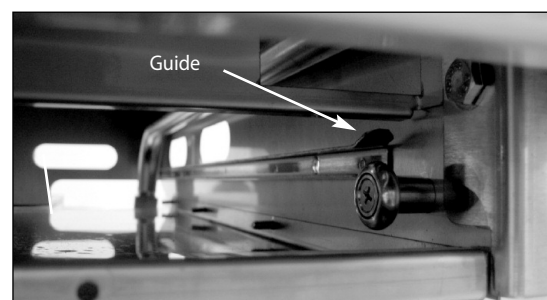


Fig. 62

CARE AND MAINTENANCE

If something has spilled into the trays it should be cleaned up as soon as possible to prevent “baked on” food soil. Grease from the griddle or the outdoor appliance drains through the drain tube (Fig. 64) into the tray and liner below. **Do not allow the grease to accumulate in the tray as it can be a fire hazard.** Clean the tube and tray as soon as they are cool. Clean with hot soapy water. For the tube use a soapy bottle brush. Ensure the drip tray is in place when cleaning the drain tube. A mild abrasive cleaner such as Fantastik®, Simple Green® or Formula 409® can be used. (Do not use steel wool pad, or a harsh abrasive such as: Comet® or Ajax®.) Rinse and dry all parts thoroughly.



Fig. 63

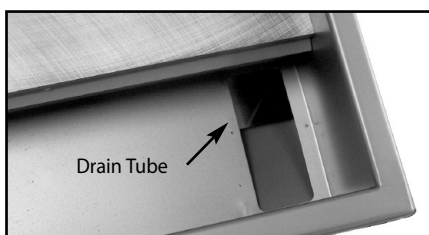


Fig. 64

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 trays. 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 “SEAR” for 30 minutes; longer for heavy soil.

STAINLESS STEEL:

The outdoor appliance is made from non-rusting stainless steel. After initial usage, areas of the outdoor appliance 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 wet 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 (such as Scotch Brite) in conjunction with a stainless steel cleaner. Always rub in the direction of the grain.

Note:

Stainless steel tends to corrode in presence of chlorides and sulfides especially in coastal areas. To ensure corrosion prevention, wash all stainless steel surfaces every 3-4 weeks with fresh water and stainless cleaner. Keep outdoor appliance covered when not in use.

GRILL BURNER:

Ensure gas supply has been turned off. Remove the grill grates, then lift out the 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 stainless steel 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 (Fig. 65).

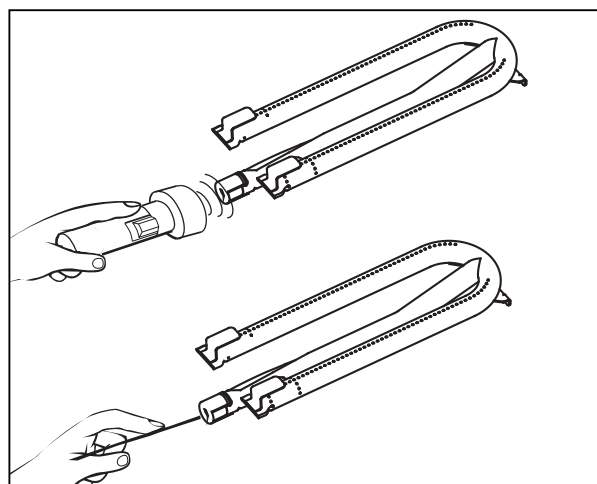


Fig. 65

CARE AND MAINTENANCE

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. 65.

Note:

When replacing grill burners or orifices following cleaning, confirm orifice penetration into burner as shown in Fig. 66.



WARNING:

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY TO PREVENT A FIRE HAZARD OR EXPLOSION (FIG. 66).

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 22. Do this prior to using the appliance.

The side burner will give you years of trouble free service if properly maintained. Burner hangers are made from non-rusting high grade stainless steel. The burner is heavy duty cast iron and brass. The venturi tube is brass.

SIDE BURNER GRATE

The side burner grate is porcelain enamel over cast iron for durability. To avoid burns, do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry thoroughly. Never immerse a hot grate in water. Due to rapid temperature changes the porcelain may pop off the edges of the grates. If the grates develop chips, do not be concerned as the base metal, cast iron, soon darkens to blend with the porcelain enamel. Use care when wiping areas where the enamel has popped off, the edges may be sharp. If cleaning necessitates grate removal, care should be taken in lifting them. They are very heavy. Be sure to place them on a protected surface.

SIDE BURNERS

For proper lighting and performance, keep the burners clean. It is necessary to clean the burners if they do not light even though the igniter clicks, if there has been a severe boil over, or when the flame does not burn blue. Be certain all burner knobs are in the "OFF" position before attempting to clean the burners. The burners have been designed for ease of cleaning. When the grate and burners are cool, remove the grate. The burner cap and the brass port ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The burner

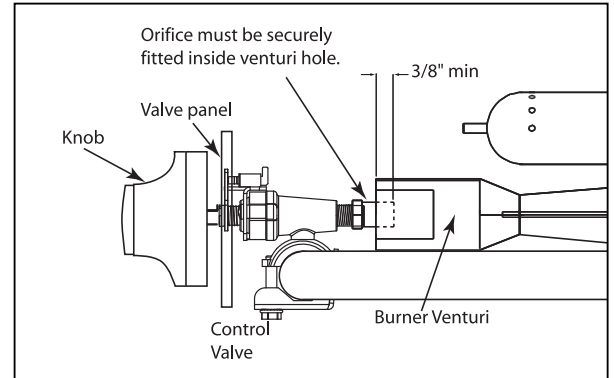


Fig. 66

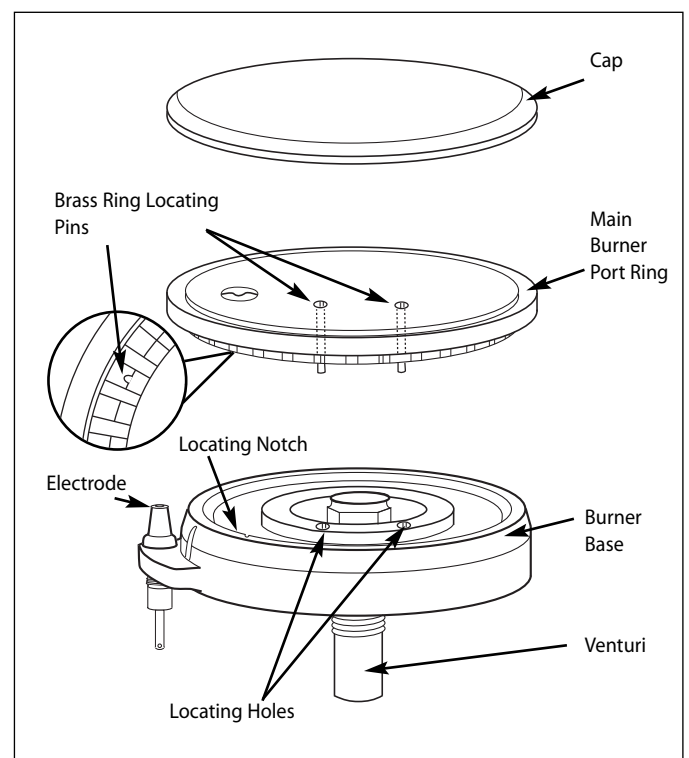


Fig. 67

CARE AND MAINTENANCE

caps are porcelain enamel, follow the directions above that were given for the burner grates. A bristle brush can be used to clean out the toothed burner ports, if necessary. After cleaning, it is important to make sure the location pins on the bottom side of the port ring are properly aligned with the corresponding holes in the base. Incorrect alignment will produce a potentially dangerous flame and poor burner performance (see Fig. 67).

SIDE BURNER ELECTRODES

Wipe with a water dampened cotton swab. Be careful not to damage the electrode (see Fig. 68).

GRIDDLE

Griddle will darken when used. This is normal and needed for proper non-stick cooking and does not require cleaning. However, the griddle needs to be thoroughly cleaned of grease and food particles while it is still hot, taking care not to scratch the griddle, using a nonmetal spatula or brass brush. Once the griddle has cooled to a lukewarm temperature, rub the surface lightly with vegetable oil (do not use corn oil, it gets sticky). Thoroughly wipe the griddle with a heavy coarse cloth or burlap to remove any remaining residue and food particles. If you have a grease build-up, use one tablespoon of vinegar in a 1/2 cup of water, clean with a scouring cloth such as a Chore Boy®

Scouring Cloth. For heat discoloration use a stainless steel cleaner for heat stains such as Revere Ware® Stainless Steel Cleaner. Wash with hot soapy water, rinse and dry. If food soil or residue is cooked onto the griddle, use a griddle stone (fine grained pumice), or a griddle pan and screen cleaner (these are both available at restaurant supply store), following the manufacturers' directions. Wash with hot soapy water, rinse and dry. If hot soapy water, vinegar, or scouring powder are used to clean the griddle, it must be re-seasoned. Follow the directions on page 30 to reseason the griddle.

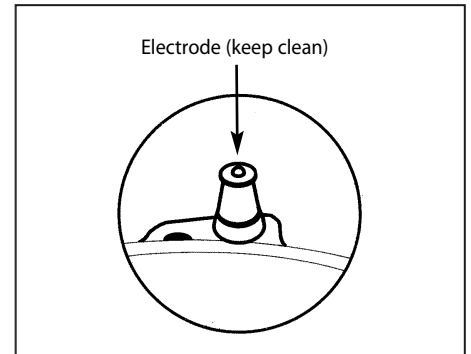


Fig. 68

NEVER FLOOD THE HOT GRIDDLE WITH COLD WATER. This could cause the griddle to crack or warp and/or create hot steam that can burn you.

CONTROL KNOBS

These are die-cast metal with plastic grips and can be cleaned in hot, soapy water. To remove the knobs from the control panel, grasp the knob and pull straight back towards you and away from the appliance. Wash, do not soak. Rinse and dry thoroughly.

SINK

In cleaning any stainless steel, always use the soft side of the sponge. If you need to use a cleaner, use a stainless steel cleaner/spray for stainless steel. Hard water spots can be removed by using a product like Lime-A-Way. Always read the directions in applying any cleaner. The sink can be cleaned easily using a degreaser like Dawn Liquid Soap that will eliminate any grease residue. There are many stainless steel spray cleaners/polishers in the market. Remember to use the soft side of the sponge. The drain plug should be removed and cleaned after using the sink. Place the cover on top of the sink after cleaning is done.

TROUBLESHOOTING - OUTDOOR APPLIANCE

BEFORE CALLING FOR SERVICE:

If the outdoor appliance 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 Care at (888) 936-7872.

PROBLEM	WHAT TO DO
<p>Outdoor appliance won't light when the control knob is pushed.</p>	<p>Is the gas supply turned on?</p> <p>Ensure the outdoor appliance is cool. Remove the outdoor appliance 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.</p> <p>If there is no spark when ignition button is pushed, check the battery condition. Battery condition should be checked at least once a year.</p> <p>Attempt to match light the burner (see page 27 & 31). Check to see that other burners on the unit operate. Clean ignition tip of any debris.</p> <p>Is it too windy? Wind break is needed.</p>
<p>Burner flame is yellow or orange, in conjunction with the odor of gas.</p>	<p>Check the burner inlet for obstructions such as spider webs. Check the air shutter for proper adjustment.</p> <p>Outdoor appliance may be in a dusty area. Move to less dusty area if possible.</p>
<p>Low heat with knob in "HI" or "SEAR" position.</p>	<p>If only one of th burners appears low, clean the orifice and burner, clearing ports of any obstruction (see page 34).</p> <p>Outdoor appliance may be in a dusty area. Move to less dusty area if possible.</p> <p>Check for proper gas supply and pressure.</p> <p>Pre-heat outdoor appliance for a full 15 minutes.</p> <p>If using LP gas, check for empty tank.</p> <p>Regular checkup. Turn all knobs to "OFF", turn gas supply "off". Wait 5 minutes. Ensure all knobs are "off". Then turn gas supply "on" and wait 30 seconds. Then attempt to light the burners.</p> <p>Wind is blowing heat away from the food.</p>

TROUBLESHOOTING - SIDE BURNER

PROBLEM	WHAT TO DO
<p>Burner won't light when the ignition is pushed.</p>	<p>Remove the burner grate. Push in the control knob and listen to the electrode while engaging the ignition. There should be a spark from the electrode. When the spark jumps, it makes a ticking sound.</p> <p>If there is no spark..... Could be a dead battery. Try replacing the battery.</p> <p>Or the air gap between an electrode tip and a contact metal is too far (gap should be 1/8") or dirty.</p> <p>If there is a spark... is there gas supplied to the unit and is the line purged of air? See page 20.</p> <p>Does the other burner of a dual burner model operate?</p> <p>Check the orifice or venturi for blockage.</p>
<p>Burner flame is yellow or orange, in conjunction with the odor of gas.</p>	<p>Check the burner for obstructions or dirt. See page 34.</p> <p>Check for proper gas supply or wrong gas type.</p> <p>Is the side burner in a dusty area? Move to less dusty area if possible.</p>
<p>Low heat with knob in "HI" position.</p>	<p>Is the fuel hose bent or kinked?</p> <p>Is there adequate gas supply available? If it is only one burner of the dual burner unit that appears low, does the burner need cleaning?</p> <p>If using LP gas, check for empty tank or low fill level.</p> <p>Air movement. Wind break is needed.</p>

SERVICE

HOW TO OBTAIN SERVICE:

For warranty service, please contact your local service provider or DCS Customer Care Representative at (888) 936-7872. Before you call, please have the following information ready:

- Model Number (can be found on the inside, right side panel behind the drip pan handle. See page 7.)
- Serial Number (can be found on the inside, right side panel behind the drip pan handle. See page 7.)
- Code (can be found on the inside, right side panel behind the drip pan handle. See page 7.)
- 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:

Fisher & Paykel Appliances, Inc.
Attention: DCS Customer Care
5900 Skylab Road
Huntington Beach, CA 92647

www.dcsappliances.com

WARRANTY

LIMITED WARRANTY

When you purchase a new DCS Outdoor Appliance by Fisher & Paykel, you automatically receive a One Year Limited Warranty covering parts and labor for the entire product, and a Five Year Limited Warranty on all stainless steel main burners, outdoor appliance radiant assemblies and drip pans for servicing within the 48 mainland United States, Hawaii, Washington D.C. and Canada. In Alaska, the Limited Warranty is the same except that you must pay to ship the Product to the service shop or for the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance. Surface corrosion and discoloration is not covered under warranty.

FISHER & PAYKEL UNDERTAKES TO:

Repair without cost to the owner either for material or labor any part of the Product, the serial number of which appears on the Product, which is found to be defective. In Alaska, you must pay to ship the Product to the service shop or for the service technician's travel to your home. If we are unable to repair a defective part of the Product after a reasonable number of attempts, at our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the Product for products purchased for ordinary single-family home use. All service under this Limited Warranty shall be provided by Fisher & Paykel Appliances Inc. or its Authorized Service Agent during normal business hours.

HOW LONG DOES THIS LIMITED WARRANTY LAST?

Our liability under this Limited Warranty for the entire product expires ONE YEAR from the date of purchase of the Product by the first consumer. Our liability under this Limited Warranty for stainless steel main burners, outdoor appliance radiant assemblies and drip pans expires FIVE YEARS from the date of purchase of the Product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the Product is fit for ordinary use) also expires ONE YEAR (or such longer period as required by applicable law) from the date of purchase of the Product by the first consumer. Some states do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

THIS WARRANTY DOES NOT COVER:

- A. Service calls that are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a defect of the Product. For example:
 - 1. Correct faulty installation of the Product.
 - 2. Instruct you how to use the Product.
 - 3. Replace house fuses, reset circuit breakers, correct house wiring or plumbing, or replace light bulbs.
 - 4. Correct fault(s) caused by the user.
 - 5. Change the set-up of the Product.
 - 6. Unauthorized modifications of the Product.
 - 7. Noise or vibration that is considered normal, for example, drain/fan sounds, regeneration noises or user warning beeps.
 - 8. Correcting damage caused by pests, for example, rats, cockroaches etc.
- B. Defects caused by factors other than:
 - 1. Normal domestic use or
 - 2. Use in accordance with the Product's Use and Care Guide.

WARRANTY (continued)

- C. Defects to the Product caused by accident, neglect, misuse, fire, flood or Act of God.
- D. The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.
- E. Travel Fees and associated charges incurred when the product is installed in a location with limited or restricted access (i.e. airplane flights, ferry charges, isolated geographic areas).
- F. Normal recommended maintenance as set forth in the Product's Use and Care Guide.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities. We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the Product is defective or any of your expenses caused if the Product is defective). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

HOW TO GET SERVICE

Please read your Use and Care Guide. If you then have any questions about operating the Product, need the name of your local DCS Authorized Service Agent, or believe the Product is defective and wish service under this Limited Warranty, please contact your dealer or call us at:

TOLL FREE 1-888-936-7872 or contact us through our web site: www.dcsappliances.com.

You may be required to provide reasonable proof of the date of purchase of the Product before the Product will be serviced under this Limited Warranty.

COMMERCIAL USE

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations.

NO OTHER WARRANTIES

This Limited Warranty is the complete and exclusive agreement between you and Fisher & Paykel Appliances Inc. regarding any defect in the Product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this Limited Warranty.

Warrantor: Fisher & Paykel Appliances, Inc.

If you need further help concerning this Limited Warranty, please call us at the above number, or write to:

Fisher & Paykel Appliances, Inc.
Attention: DCS Customer Care
5900 Skylab Road, Huntington Beach, CA 92647

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Fisher & Paykel Appliances Inc. is a leading manufacturer of premium quality cooking and specialty appliances under the Fisher & Paykel and DCS brands.



Quality provided by Fisher & Paykel Appliances Inc.

Fisher & Paykel Appliances, Inc.
5900 Skylab Road, Huntington Beach, CA 92647
Customer Care: 888.936.7872
Fax: 714.372.7003
www.dcsappliances.com

Nous améliorons constamment ses produits et se réserve le droit de modifier les spécifications ou la conception de ses produits sans aucun préavis.

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

Part No. 240309 Rev. D
Litho in USA 09/2008