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DCS DCS48D-BQN Owner's Manual

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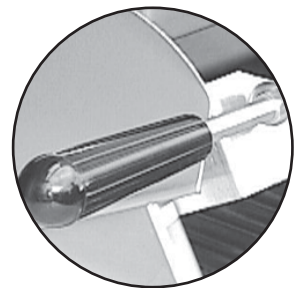
Dynamic Cooking Systems, Inc.

THE PROFESSIONAL DS, FS SERIES GRILL

Use and Care Guide

Models:

- DCS27FS-BQ
- DCS27FS-BQR
- DCS36DS-BQAR
- DCS36DS-BQR
- DCS36DS-BQA
- DCS48DS-BQAR
- DCS48DS-BQR
- DCS48DS-BQA



A Message To Our Customers

Thank you for selecting this DCS Professional “DS & FS” 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 return the Ownership Registration Card and 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,

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.

PRECAUTION

Do Not store or use gasoline or any other flammable vapors and liquids 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. If odor continues, immediately call your gas supplier.

**PLEASE RETAIN THIS MANUAL
FOR FUTURE REFERENCE.**

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! 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 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.**

! 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.
- 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 igniter labeled for the burner you intend on using.
- When using the grill: do not touch the grill rack, 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 rotary igniters.
- 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 seated and tightened, 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.



Safety Practices & Precautions

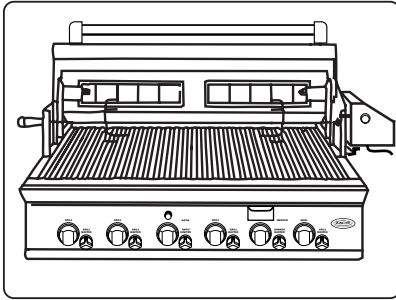
For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are 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.



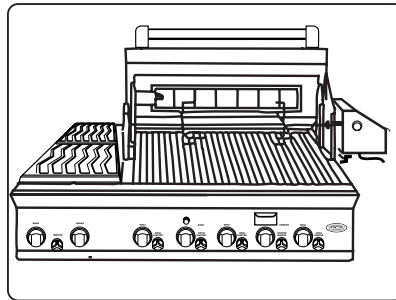
WARNING: *Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.*

- 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 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.
- 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.
- 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. Never use the grill in a windy area. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- 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.
- 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 rack 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.

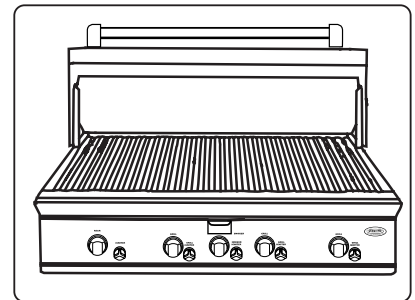
Grill Models



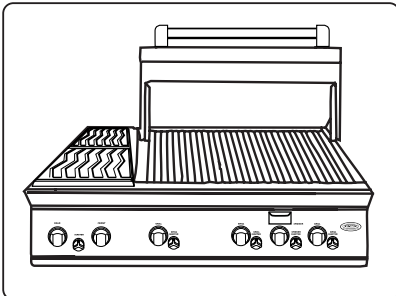
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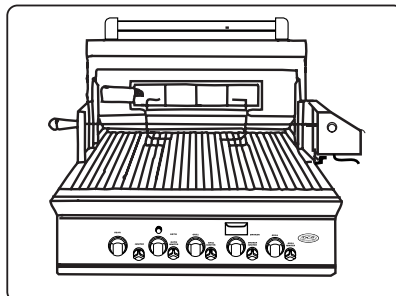
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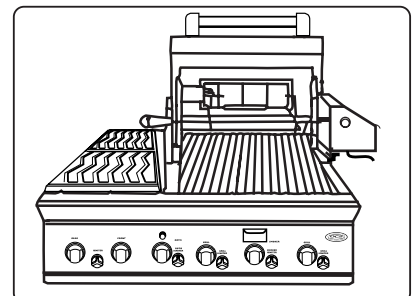
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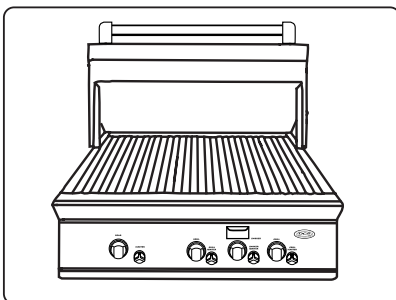
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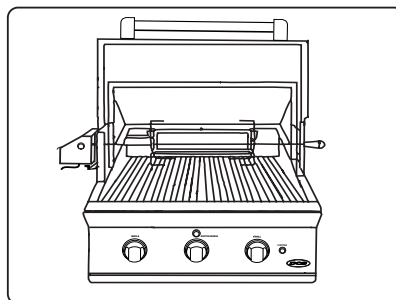
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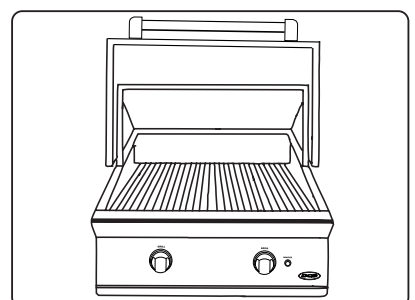
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DCS36DS-BQA



DCS27FS-BQR



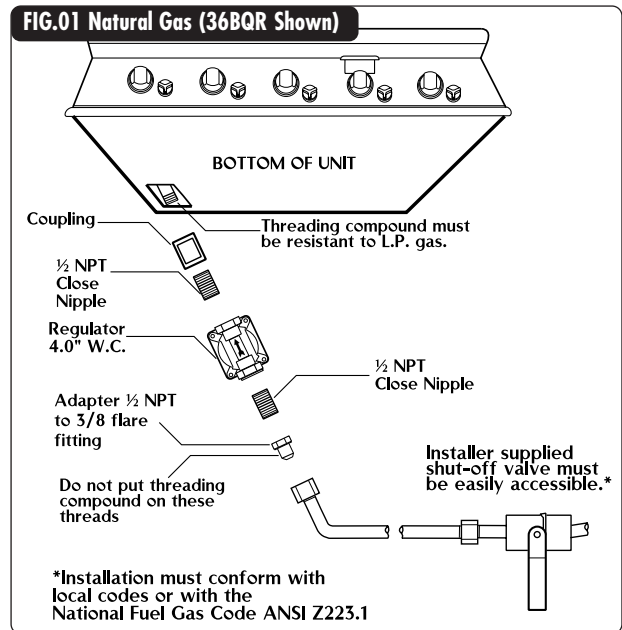
DCS27FS-BQ

Gas Requirements

Verify the type of gas supply to be used, either natural or L.P., 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 70-1990, and the National Fuel Gas Code, ANSI Z223.1-1988.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent 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 Z223.1-1988. Gas conversion kits are available from the factory. When ordering gas conversion kits have the model number, and the type of gas (natural or L.P.) from your grill.



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

48BQRS - 124,000 BTU	48BQARS - 134,000 BTU	48BQS - 95,000 BTU	48BQAS - 120,000 BTU
36BQRS - 99,000 BTU	36BQARS - 94,000 BTU	36 BQS - 80,000 BTU	36BQAS - 80,000 BTU
27BQR - 64,000 BTU	27BQ - 50,000 BTU		

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 Z223.1a-1988. Installation in Canada must be in accordance with the Standard Can 1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK UP:

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 L.P. 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.

L.P. GAS HOOK UP (TYPE I OR QCCI REGULATOR):

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

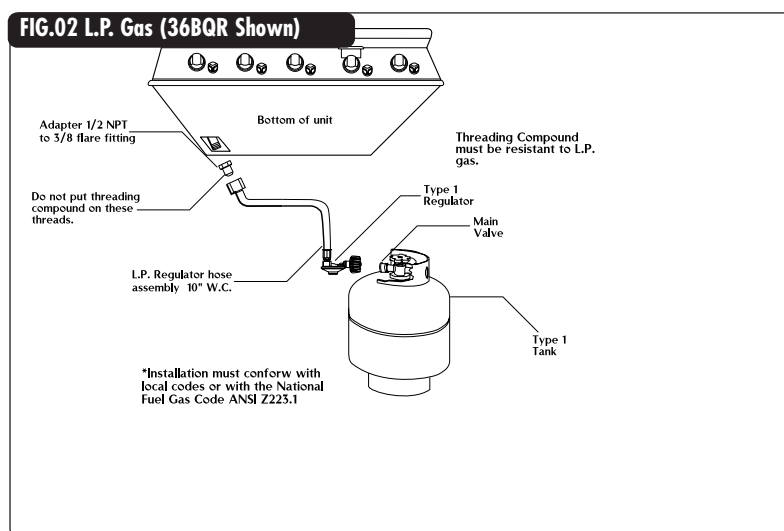
Connection: 1/2" NPT male with a 3/8" Flare adapter (included). LP Hose with a quick disconnect and fittings are included. **Operating pressure:** 10.0"W.C.

To connect the L.P. 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 I system is disconnected as part of its safety feature, you should always turn the L.P. tank main valve (Fig.02) off 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 "lite" position for about 20 seconds to allow the air in the system to purge 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 L.P. filling station should be equipped with the proper equipment to fill your tank.

L.P. TANK REQUIREMENTS:

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. Always check for leaks after every L.P. tank change. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type I system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a 5LP-A 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 L.P. gas supply cylinder valve outlet specified, as applicable, for connection Type I. **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.**



INSULATED JACKET:

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

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 without an approved ventilation system. 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.

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 mounted below the cooking surface.

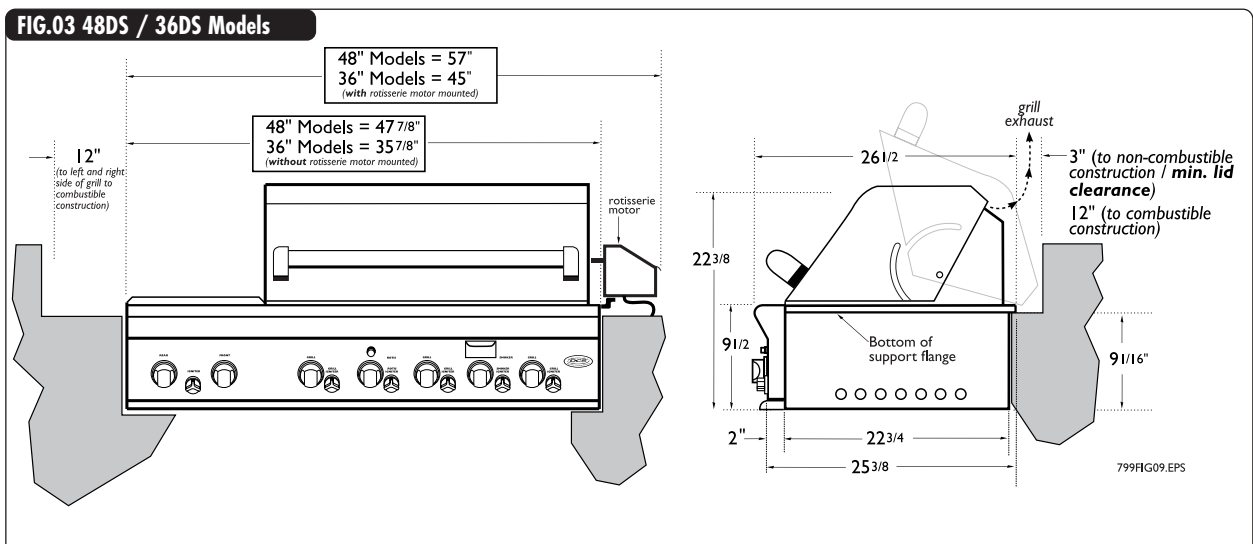
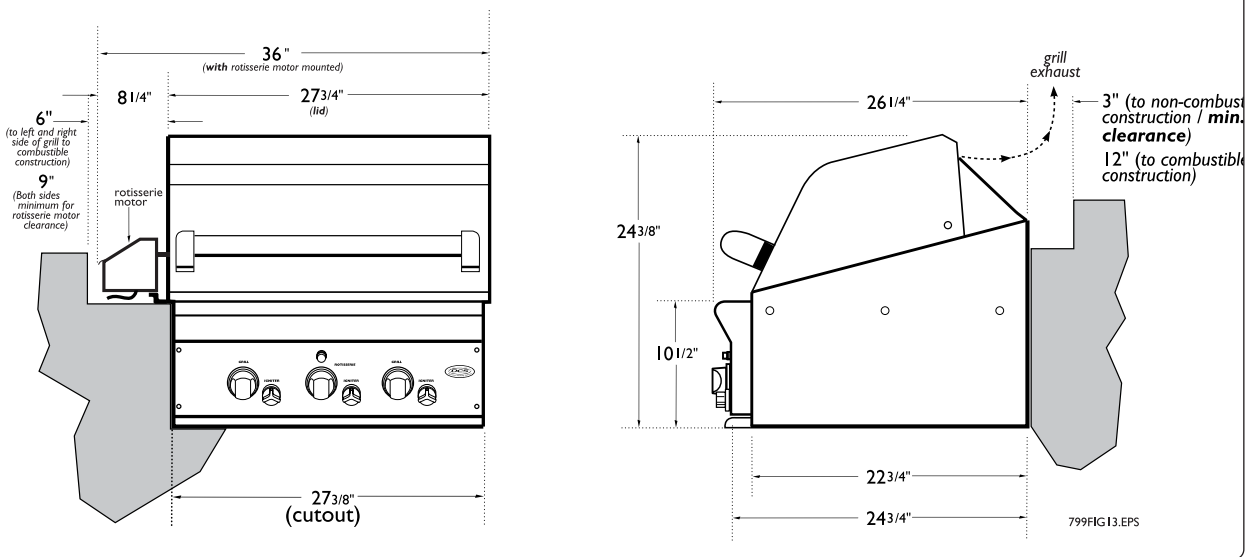


FIG.03 27FS Models



GENERAL (36DS / 48DS MODELS):

The Grill is designed for easy placement into masonry enclosures. For non-combustible applications the grill drops into the opening shown in (Fig. 05) 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 (Fig. 05) bottom. 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

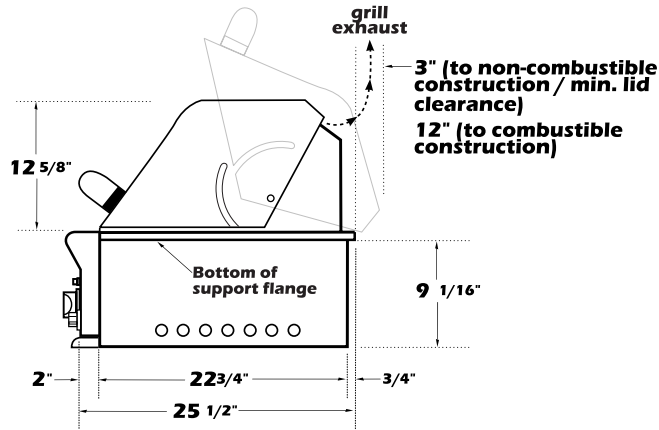
Review the detail drawings shown and take into account the provisions shown for gas line hook-up clearance in the left rear corner. It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The supporting ledges or deck must be level and flat. The counter should also be level.

GENERAL (27FS MODELS):

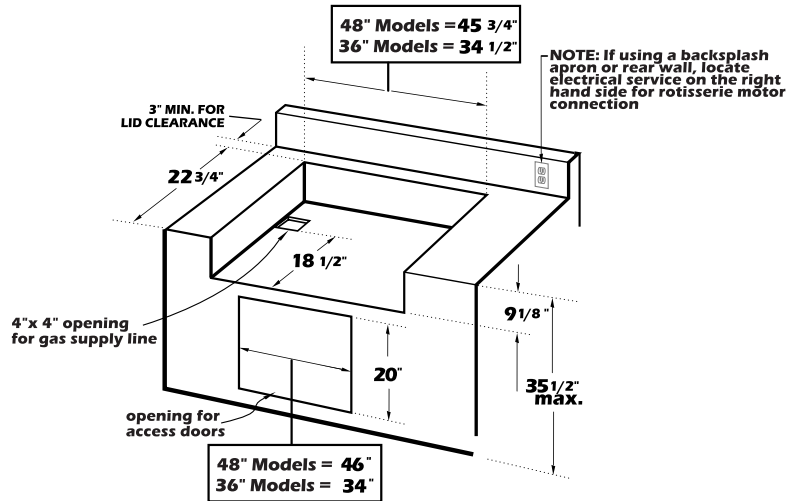
The Grill is designed for easy placement into masonry enclosures. For non-combustible applications the grill drops into the opening shown in (Fig. 06 page 10). A deck or ledge is required to support it from the bottom. When using the insulated jacket in a combustible enclosure application, (Fig. 06 page 10) bottom. 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 drawings shown and take into account the provisions shown for gas line hook-up clearance in the left rear corner. It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The supporting ledges or deck must be level and flat. The counter should also be level.

FIG.05 36 / 48 Models



Standard layout for non-combustible enclosure:



Insulated Jacket layout for combustible enclosure:

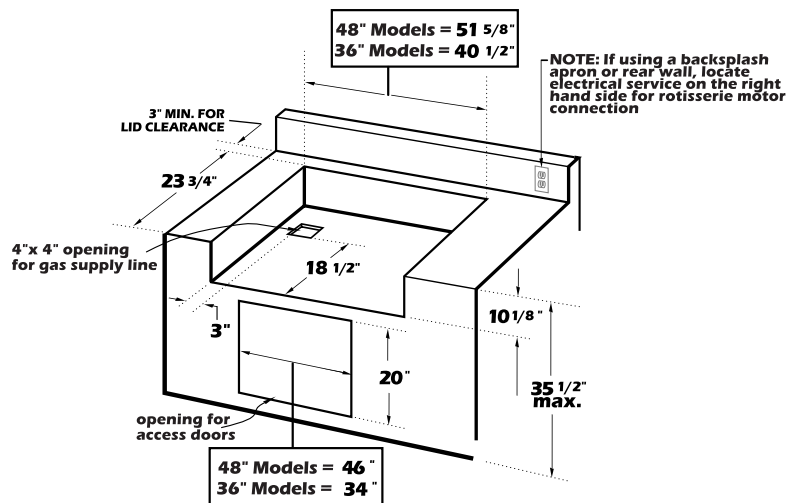
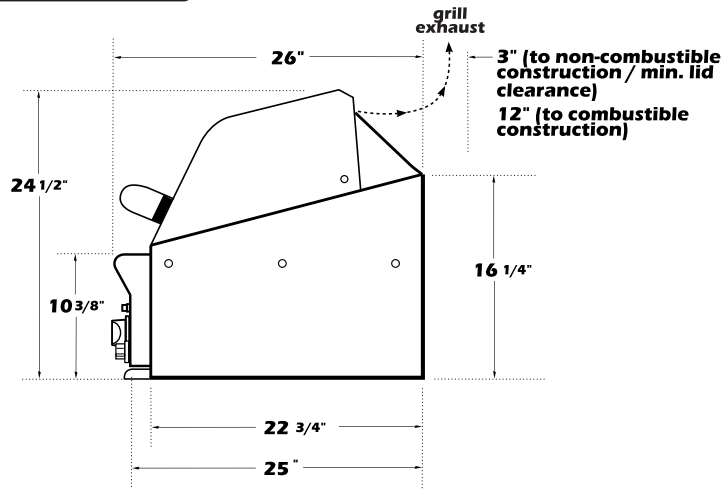
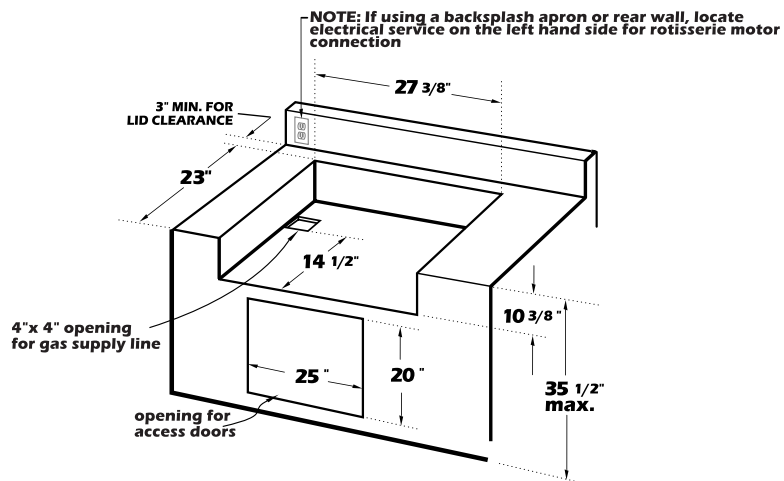


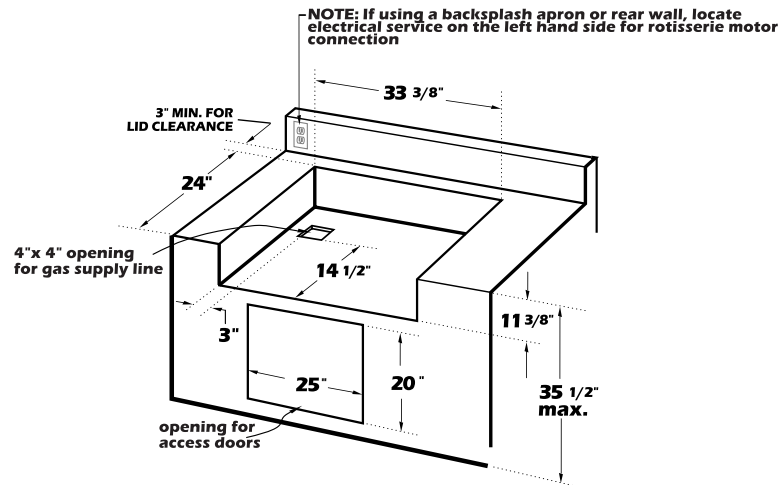
FIG.06 27F Models



Standard layout for non-combustible enclosure:



Insulated Jacket layout for combustible enclosure:



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 L.P. units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. Remove the knobs, 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 back of the rotary igniters. If your grill has the optional rotis burner, remove the screws which hold the inspection cover in place.

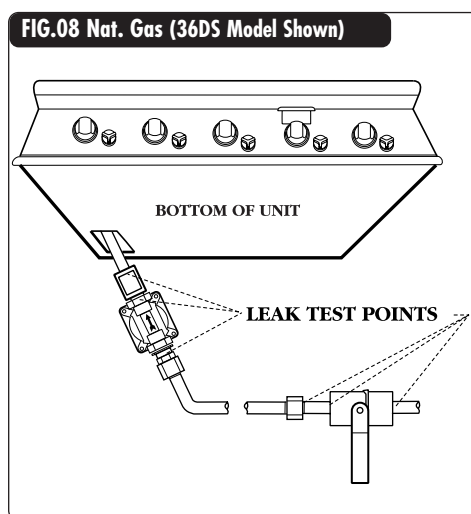
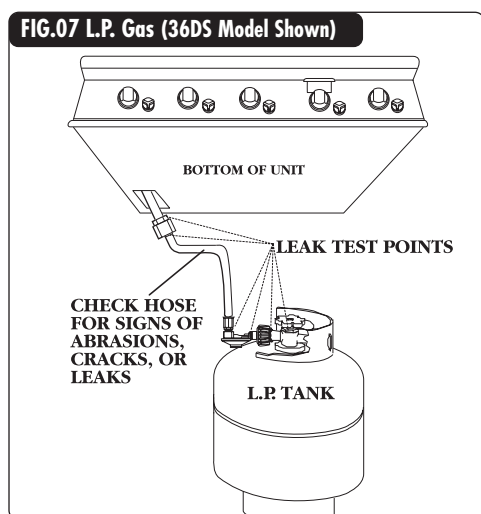
TO TEST:

Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or L.P. cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection, valve and tubing. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, 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 under the safety cover. 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.

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 shutoff valve of the gas supply valve. Spray all the fittings. Bubbles indicate leaks.



INSTALLER FINAL CHECKLIST:

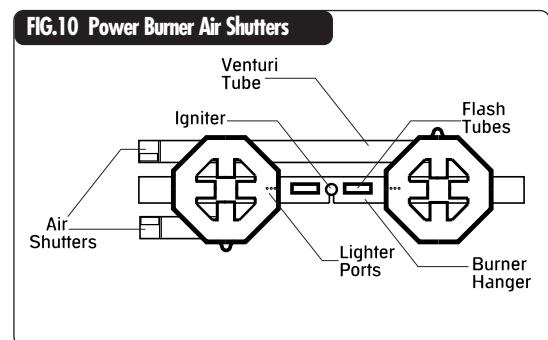
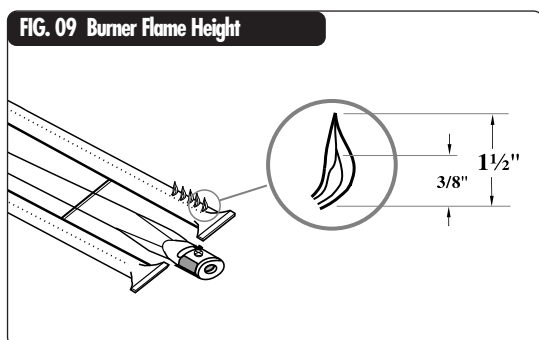
<input type="checkbox"/> Specified clearances maintained to combustibles.	<input type="checkbox"/> Air shutters adjusted.	<input type="checkbox"/> Unit tested and free of leaks.
<input type="checkbox"/> Nylon straps removed from burners.	<input type="checkbox"/> Adjustable low setting satisfactory.	<input type="checkbox"/> User informed of gas supply shut off valve location.
<input type="checkbox"/> All internal packaging removed.	<input type="checkbox"/> Drip pan in place properly and sliding freely.	• 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, 11.2" W.C. L.P. gas.	• 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.	

GRILL BURNER FLAME HEIGHT:

To access the grill burner air shutters first remove the valve panel by removing the four screws on the corners of the valve panel. Remove the control knobs. Pull the valve panel outward while unplugging the rotary igniter. With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions above. Access for the power burner air shutters is through the top after removing the top burner grate (See Fig. 09).

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. 10 and Fig. 11. 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 or disk 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.



! **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.

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 infra-red 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. 12).

GRILL:

Each grill section consists of a large stainless steel burner, a series of stainless steel heat baffles, a series of ceramic tubes encased in a stainless steel rack, and a stainless steel heat retaining cooking rack. Each burner is rated at 25,000 BTU. Below each burner is a stainless steel heat baffle which reflects usable heat upward into the cooking area and reduces temperatures of the drip pan below. The cast iron grill burner encompasses the entire cooking area and is top ported to operate cooler and last longer. Above the burners are stainless steel radiants which encase the ceramic tubes and protect the grill burner ports from blockage. Each grill burner has its own rotary igniter. The igniter knob is located to the immediate right of the control knob.

CERAMIC TUBES:

The Grill is supplied with radiant ceramic tubes. Because of the porosity of ceramic tubes it is superior in its 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 tubes keeps 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.**

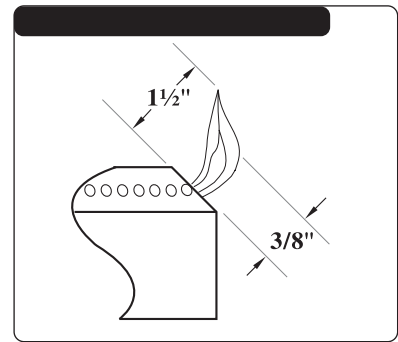


FIG.12 Low Setting Adjustment

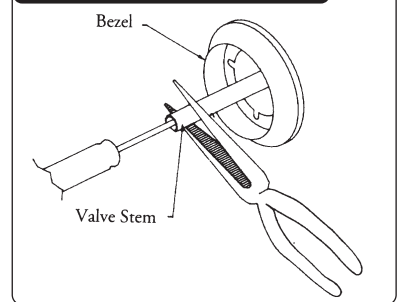


FIG.13



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. The pressure regulator and hose assembly supplied with the unit must be used. If the unit is L.P., 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 L.P., 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.

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.

Note: *The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.*

USING THE GRILL NATURAL GAS:

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 tray is 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" and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.
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".
5. Allow grill to cool and clean the drip tray after each use

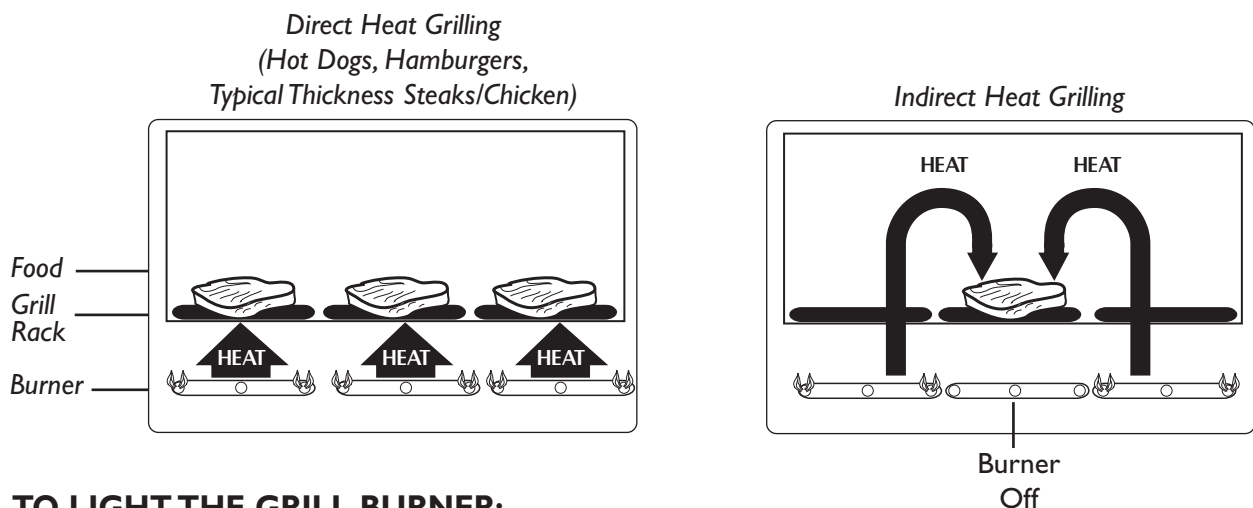
Note: *If using L.P. gas, your preheat time may be shorter than recommended. To prevent overcooking or burning you may want to lower heat settings.*

USING THE GRILL L.P. GAS:

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 tray is in place.
2. Light the grill burners using the instructions in use and care manual.
3. Turn the control knob to “HI”. Once the burner is lit, typical preheat time for grills using L.P. gas is 5 to 10 minutes. The grill lid is to be closed during the appliance preheat period.
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”.
5. Allow grill to cool and clean the drip tray after each use

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:

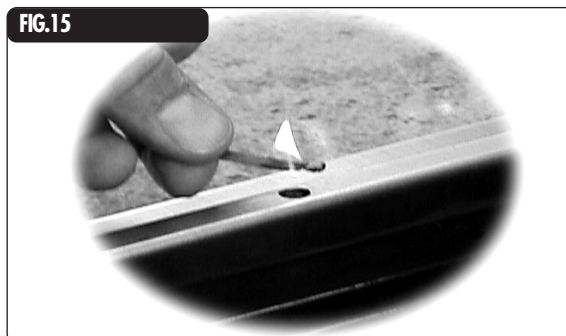
Open the lid, push and turn the control knob to the “lite” position and immediately turn the rotary igniter knob of the spark igniter next to the burner knob. You’ll hear a snapping sound. At the same time a spark will be provided at the grill burner. It may be necessary to turn the rotary igniter knob several times until the burner is lit. If the burner does not light in 4 seconds, turn knobs to “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 igniter, 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 17 Fig.15). Push and turn the control knob which is centered on the burner where the lit match is located, to “LITE”. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

Lighting / Rangetop Burner Instructions

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 "Lite" 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.



SINGLE / DUAL RANGETOP BURNERS:

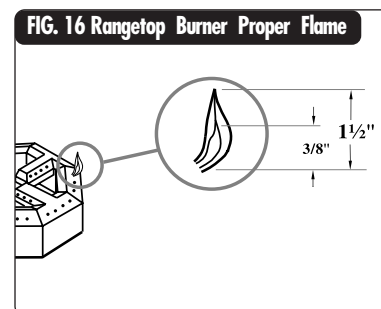
! **CAUTION:** The burner cover may be hot if the grill burners are in operation.

First remove the burner cover or any cooking utensils from the burner grate. Push and turn the control knob to the "lite" position and immediately turn the rotary igniter knob between the "Rear" and "Front" knobs until the burner is lit or 4 seconds pass. 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, wait 5 minutes and then the burner can be match lit by holding a lit match next to the burner ports and turning the correct valve to "Lite".

36/48 BQRS MODELS ONLY:

Your Grill is equipped with the same heavy cast iron burners which we use on our line of quality restaurant ranges. Each is rated at 15,000 BTU and has a rotary spark igniter for efficient lighting. The burner grates are porcelain enamel over cast iron for durability. To cover the power burners when not in use, each grill comes with a stainless steel cover which doubles as a work surface. When using the grill burners with the work surface in place, be careful as heat can conduct from the grill section and cause the work surface to heat up.

NEVER attempt to light the power burners with the work surface in place.



FLAME HEIGHT:

The correct height of the flame depends on the size and material of the utensil being used, the food being cooked and how much liquid is in the utensil. Here are some basic rules for selecting the flame height.

- The flame should never extend beyond the bottom of the pan (see Fig. 16).
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with a low or medium flame unless you are cooking with a large amount of liquid.

36/ 48 MODELS ONLY:

The smoker system on each grill consists of a stainless steel slide out tray which is positioned above a 5,000 BTU burner. The burner is controlled by a precision brass valve which is capable of being turned down to very low heat levels. The system may be used alone for low temperature roasting and smoking or in conjunction with any combination of other burners. When using the smoker system in conjunction with the optional infrared rotisserie burner you'll find it helpful to use the low setting of the smoker burner to minimize the heat rising up to the rotis basting pan. Staggering the meat away from the smoker burner also helps.

❗ *To minimize burn potential do not remove the smoker tray when hot.*

27 MODELS ONLY:

The smoke flavor tray: Located directly beneath the rotis burner is a stainless steel tray which is designed to hold wood chips or herbs for adding a smoke flavor to foods. *Smoker tray is designed to enhance flavor only.*

TO LIGHT THE SMOKER BURNER 36/48 MODELS ONLY:

Open the lid and remove the smoker tray. Locate the burner visually by looking through the cut-out in the valve panel. Push and turn the control knob to the "Lite" position and immediately turn the smoker rotary igniter knob (which is to the immediate right of the smoker knob) until the burner is lit or 4 seconds pass. 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, wait 5 minutes then match light using a long stemmed match or lighter through the cut-out in the valve panel. Once lit, fill the smoker tray and replace.

NOTE: *Because of the location of the Smoker Flavor Tray on the 27" BQR Model, the rotis burner acts as the burner for the Smoke Flavor Tray (see fig. 19).*

WOOD CHIPS:

There are many wood chips available for purchase and selection is based on personal taste. The most common wood chips used are mesquite or hickory. Mesquite has a sweeter taste and is commonly used with poultry and seafood. Hickory is best suited for red meats. Use of oak, cherry, maple, aspen or apple is also common while aromatic herbs like sage, bay leaves, thyme or basil may also be used.

Always soak the chips in water prior to putting them into the tray. To start, you may want to use the "HI" position to start the chips smoking, then reduce the heat to a lower level to prevent them from drying out and flaming. If the wood chips do flame up, add a small amount of water to extinguish the flame. This should be done carefully through the top in the grill area, or by pulling the tray out slightly. **Use caution when adding water to a hot tray to avoid steam burns, and never completely remove a hot tray.** The tray may also be filled with water to produce steam. Whether smoking or steaming the lid should remain closed as much as possible to maximize the effect. During extended roasting periods it is normal to add fresh wood chips to the tray several times.

FIG. 17 36 / 48 Grill Smoker System

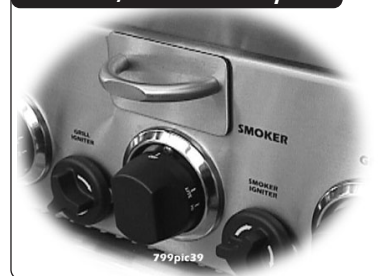


FIG. 18



FIG. 19



BQRS AND BQARS SERIES ONLY:

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.

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. On the 27" Grills, (see Fig. 21) the motor is mounted to a metal channel which attaches to the left side of the grill and gets tightened into place with a thumb screw. Ensure that the motor is straight prior to tightening the thumb screw.

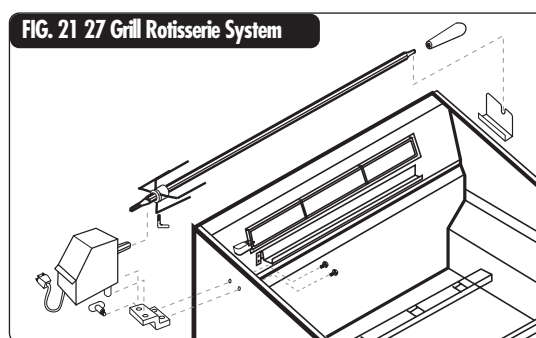
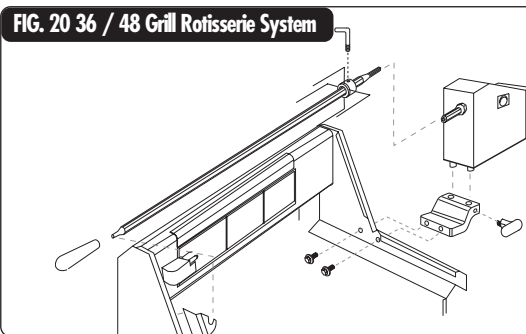
The rotis motor on the 36" / 48" Grills is secured down to a cast rotis block with the black screw-down knob. The rotis block is in turn bolted to the right side panel (see Fig. 20). On 36" and 48" Grills, the skewer for the rotis is assembled into the motor assembly by placing the pointed end into the motor, and resting the threaded end on the support at the left side of the grill (right side on 27" Grills). With the skewer pushed as far as possible into the motor, the grooved skewer bushing should rest on the left side bracket (right side on 27" models with rotisserie).

To load the skewer begin with the handle in place, and slide one of the meat holders (prongs facing away from the handle) onto the skewer. Push the skewer through the center of the food, then slide the second meat holder (prongs toward the food) onto the skewer. Center the product to be cooked on the skewer 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 skewer into the motor. If needed, remove the grill racks. Place the basting pan beneath the food. It is normal for the skewer to flex when larger cuts of meat are being cooked (27" Models Only).

TO LIGHT:

All BQR Series Only: 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.



Using The Rotisserie Burner

Open the lid. Push and turn the control knob to the “Lite” position. Press the safety valve button, hold in, and begin turning the rotary igniter button located next to the rotis knob. It may be necessary to turn the igniter knob several times until the burner lights. You’ll hear a snapping sound. At the same time, a spark will be provided at the safety probe. Hold the safety valve button in for about 5 seconds or until the burner remains lit. This is the only burner on the grill with a safety valve. Once lit, turn control knob to desired setting. If the burner does not light within 4 seconds, release the safety valve button and turn the control knob to “off”. If the igniter does not function, the burner can be lit by holding a lit match to the burner (with the control knob at “Lite” and the safety valve button pressed).

- *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.*

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 rotis motor electric cord away from the heated surfaces of the grill. When not in use, remove and store the motor in a dry location.

GRILL RACKS:

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. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall onto the ceramic tubes and burn or fall into the drip tray. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

DRIP TRAYS:

The full width drip trays 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 TUBES:

It is not necessary to remove the ceramic tubes for cleaning. They burn themselves clean during the next cooking operation. Periodically the trays holding the ceramic tubes 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 tubes. 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.

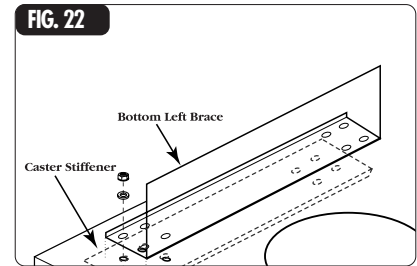
STAINLESS STEEL:

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.*

RANGETOP BURNERS:

The grill power burners (BQRS Models Only) are cast iron and occasionally it will be necessary to remove surface rust to ensure proper performance. Frequency of cleaning will depend on the climate & location, and how often you use the grill. If allowed to build up the rust may form layers which must be removed promptly. The walls of the burners are thick so they can withstand many years of use. **BEFORE REMOVING:** Ensure the gas supply is off and the knobs are in the “off” position. Make sure the grill is cool.



GRILL BURNER:

Remove the grill racks, 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.

POWER BURNER:

Remove the top grate. Lift out aeration pan from around burners. Lift and remove the front and rear power burners.

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.

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.

SMOKER BURNER:

The smoker burner can be removed and cleaned by unplugging the igniter wire and lifting out the burner. Cleaning is similar to the grill burner. Replace the burner by sliding the air shutter over the brass orifice, centering it in the hole.

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

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.

REPLACING ROTARY IGNITER: BEFORE REPLACING AN IGNITER, PERFORM THIS SIMPLE TEST...

Remove the drip tray. From underneath the valve panel, look upwards and locate the end of the igniter wire, where it is connected. Disconnect the wire and place the metal blade of a screwdriver about 1/8" from the terminal of the rotary igniter.

Turn the igniter knob. If the igniter is good, a spark will jump across to the screwdriver. If no spark, replace the igniter. If there is a spark, examine the wire of the electrode for cracks and cuts. Also examine the electrode for grease and debris or see if the electrode tip is bent. Is the tip sparking to the top of the electrode bracket? The rotary igniter may be replaced from the front by removing the drip pan and reaching behind the valve panel to unplug the igniter wire. Then hold the rotary igniter nut and loosen by rotating the igniter. If removing the valve panel is necessary, begin by removing all the knobs, then remove the (2) screws from the igniter, and the (4) corner torx head screws of the valve panel.

SPIDER AND INSECT WARNING!!! Spiders and insects can nest in the burners of this or 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 and making it unsafe to operate. **When to Look For Spiders:** You should inspect the burners at least once a year or immediately if any of the following conditions occur:

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

BEFORE CALLING FOR SERVICE:

If the 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 rotary igniter is turned:

1. Remove the grill top grates and the ceramic radiant trays, watch the igniter tip. You should see a spark jump from the tip of the igniter when the knob is turned.
2. If there is no spark when the rotary igniter knob is turned, check the gas supply to the unit and purge the line of any air.
3. Attempt to match light the burner, (see page 17) check to see that other burners on the unit operate. Clean igniter tip of any debris.

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

1. Check the burner inlet for obstructions. 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.
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 L.P. gas check for empty tank.

Optional rotis won't light:

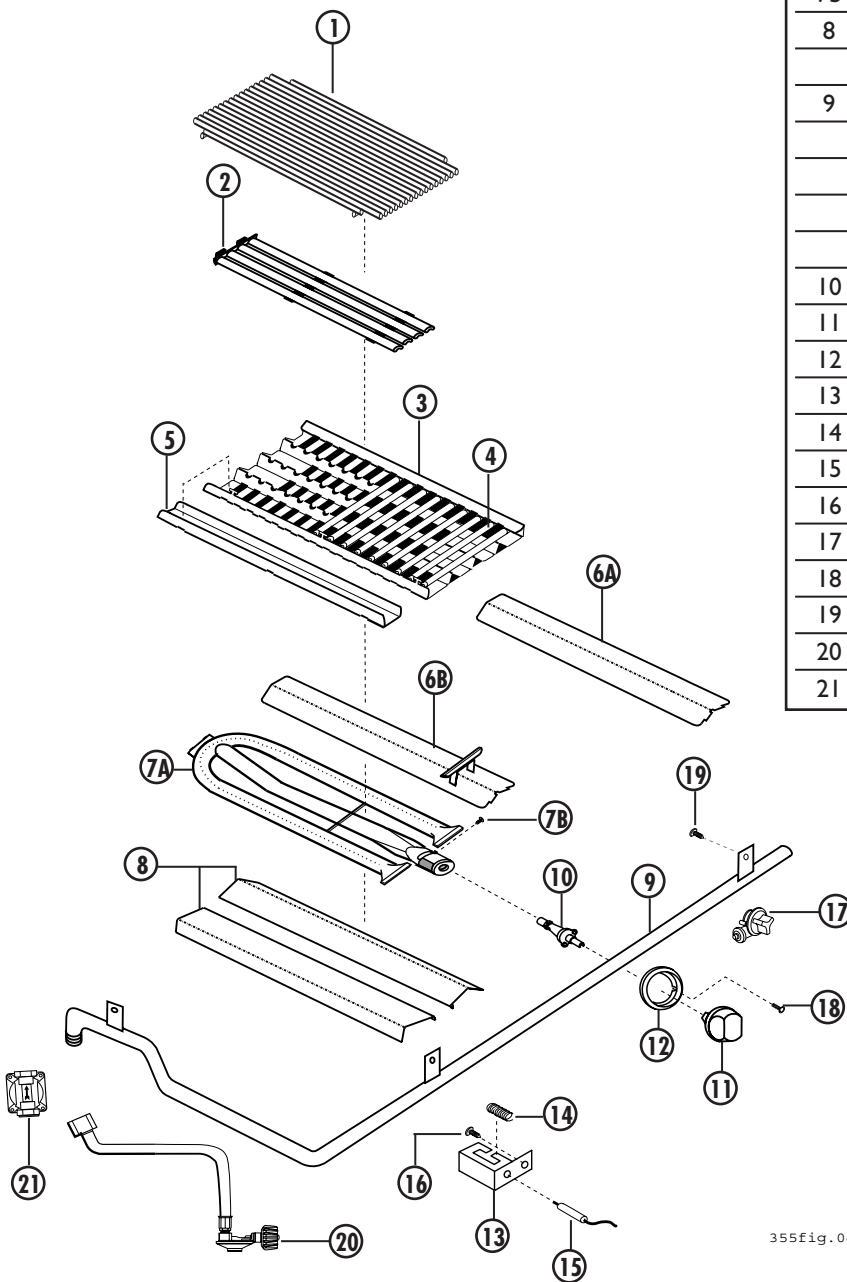
1. If there is a spark at the thermocouple?
2. Does the rotis burner light when attempting to match light?

Optional rotis 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	Grill Rack S/S 27F	19014-02
2	Grate 36/48 S/S	18197-01
	Grate 36/48	18197
3	Radiant	32218-02
4	Ceramic Rods	32224
5	Radiant Cap	32264
6a	27"C/ Heat Shield w/Assy.	32220
6b	C/Heat Shield w/Assy.	32268
7a	SS Grill Burner	32217
7b	Air Shutter Screw	12003-2
8	Heat Shield 36/48	32219
	Heat Shield 27	32336
9	Manifold 48DBQ	18198
	Manifold 48DBQA	18207
	Manifold 36DBQA	18203
	Manifold 36DBQ	18209
	Manifold 27D	18034-01
10	Control Valve	13017
11	Control Knob	14154
12	Knob Bezel	14006-PL
13	Collector Box	32210-01
14	NI-Chrome Wire Coil	32313
15	Electrode	16281
16	Screw	15001-28
17	Rotary Igniter	K-Rotary Ign
18	Bezel Screw	15001-29
19	Manifold bolt	15001-06
20	Regulator (L.P. GAS)	13230
21	Regulator (NAT. GAS)	13035

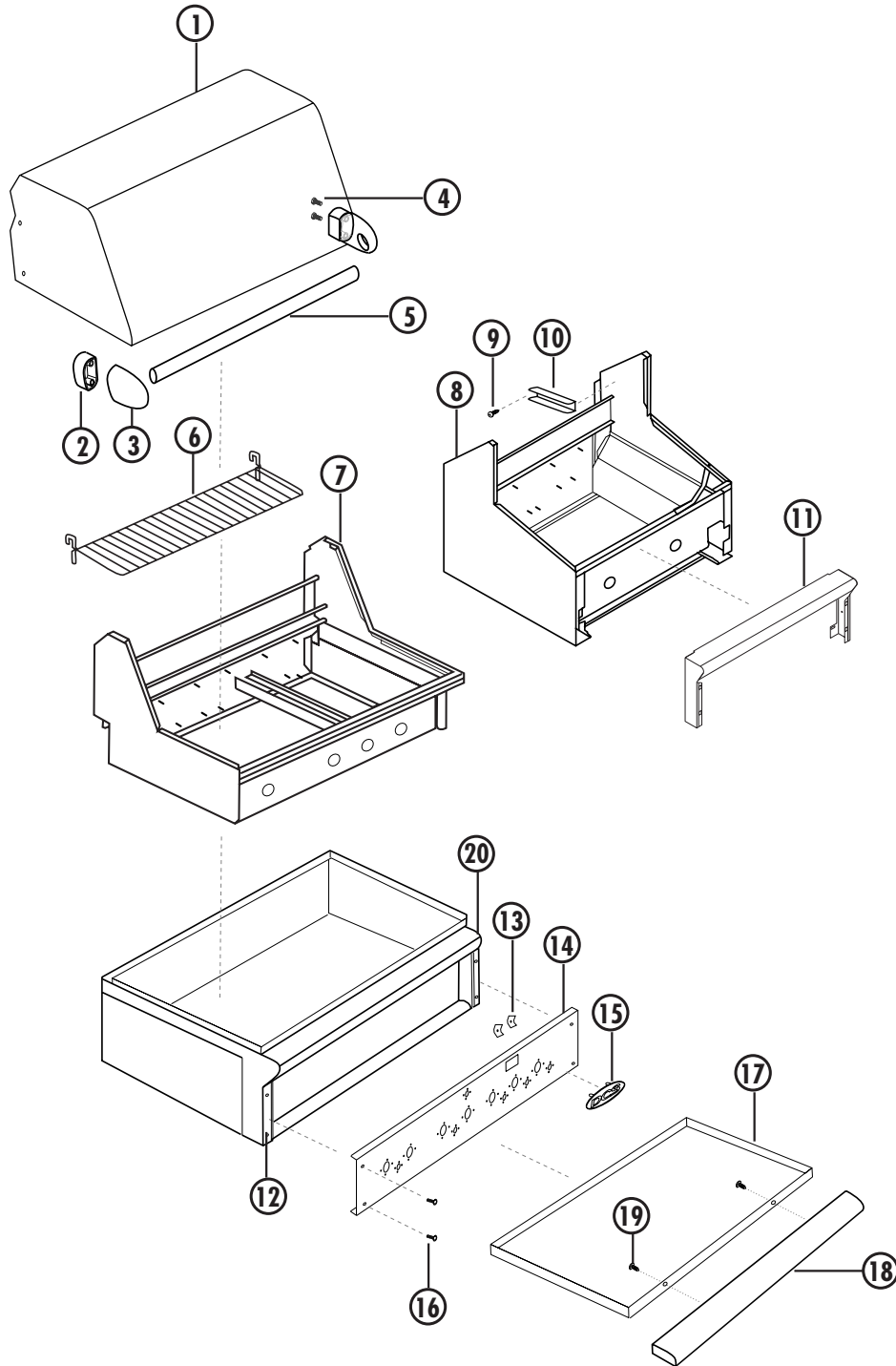


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Grill Body Parts List

ITEM	DESCRIPTION	PART NO.		
1	Roll Top Lid 48DBQ/36DBQA	32293-01	13	Logo Spring Clip 15073
	Roll Top Lid 48DBQA	32293-02	14	Valve Panel 48DBQR 32212-01-PA
	Roll Top Lid 36DBQ	32293-03		Valve Panel 48DBQAR 32212-02-PA
	Roll Top Lid 27DBQR	30602-27		Valve Panel 48DBQ 32212-07-PA
2	Handle End Cap Spacer	18174		Valve Panel 48DBQA 32212-08-PA
3	Handle End Cap	18164-PL		Valve Panel 36DBQR 32212-03-PA
4	Shoulder Bolt	15089-3		Valve Panel 36DBQ 32212-04-PA
5	Handle Tube 48DBQ/36DBQA	32048-02		Valve Panel 36DBQAR 32212-05-PA
	Handle Tube 48DBQA	32048-01		Valve Panel 36DBQA 32212-06-PA
	Handle Tube 36DBQ	32048-03		Valve Panel 27DBQ 32272-03-PA
	Handle Tube 27	32048-05		Valve Panel 27DBQR 32272-01-PA
6	Warming Rack 48DBQ/36DBQA	32248-01	15	DCS Logo 17129-01
	Warming Rack 48DBQA	32248-02	16	Torx Screw 15002-41
	Warming Rack 36DBQ	32248-03	17	Drip Pan 48D 30645-2
	Warming Rack 27DBQ	32314		Drip Pan 36D 30645-1
7	Firebox w/assy. 48DBQ/36DBQA	32247-01		Drip Pan 27 32260
	Firebox w/assy. 48DBQA	32247-02	18	Drip Pan Handle 48D 32050-01
	Firebox w/assy. 36DBQ	32247-03		Drip Pan Handle 36D 32050-02
8	Body Assembly 27D	32271		Drip Pan Handle 27D 32041
9	Bolt (small)	15002-26	19	Screw 15002-17
10	Warming Rack Ret. 27 L/H	32340-01		Keps Nut 15021-04
	Warming Rack Ret. 27 R/H	32340-02		Hex Nut 15004-09
11	Landing Ledge w/assy. 27	32043	20	Trim w/assembly 48D 32235-03
12	Cage Nut	15029-02		Trim w/assembly 36D 32235-04

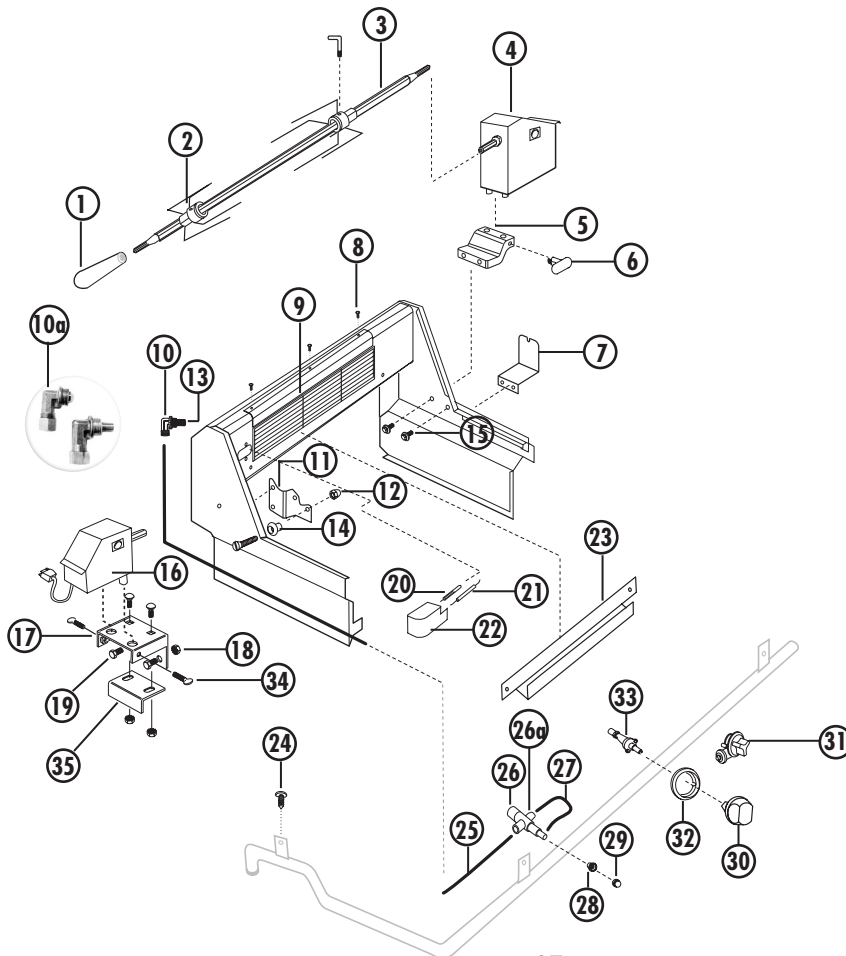
Grill Body Parts List



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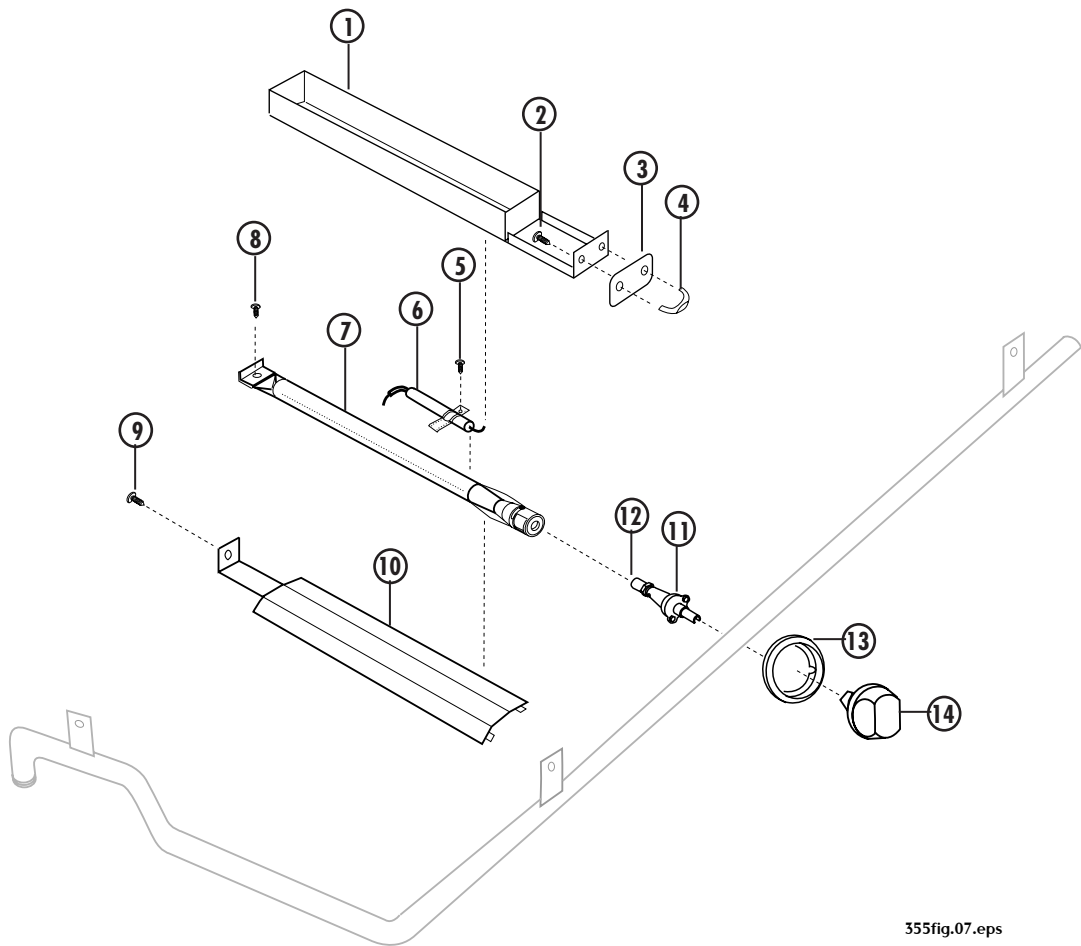
Rotisserie Assembly

ITEM	DESCRIPTION	PART NO.		
1	Rotisserie Handle	18040	16	Rotisserie Motor 27D 32069-02
2	Meat Holder Assembly	19010-02	17	Rotisserie Motor Bracket 27F 32346
3	Rotisserie Rod 48dbqar	19054-05	18	Nut 15021-09
	Rotisserie Rod 48dbqar	19054-02	19	Bolts 15150
	Rotisserie Rod 36dbqar	19054-04	20	Thermocouple 13007-2
	Rotisserie Rod 36dbqar	19054-01	21	Electrode Rotisserie 13055-5
	Rotisserie Rod 27dbqar	19054-03		Electrode Rotisserie 27D 16282
4	Rotisserie Motor Assembly	32069	22	Electrode Cover L/H 32047-01
5	Rotisserie Mount Base	14155		Electrode Cover R/H 32047-02
6	Rotisserie Mount Knob	14161	23	Flavor Tray 27F 32294
7	Rotis Receiving Bracket 27D	32285	24	Manifold Bolt 15001-06
8	Screw	15001-23	25	Tube Cut/Form 48BQAR 32133-01
9	Rotis Burner 48dbqar/36dbqar	12021-1		Tube Cut/Form 48BQR/36BQR 32133-02
	Rotis Burner 48dbqar/36dbqar	12021-2		Tube Form 27 30841-04
	Rotisserie Burner 27dbqar	12021-2	26	Safety Valve 18110
10	Orifice Elbow	18193	26a	Ferrule 18077-2
10a	Orifice Elbow 27	18020-1	27	Tubing Formed 6.75 30841-02
				Tubing Formed 8 30841-03
11	Rotis Receiving Bracket 48/36	32233	28	Safety Valve Bezel 14160
12	Acorn Nut	15019-06	29	Safety Valve Knob 14108
13	Plug Orifice NG	13025-50	30	Control Knob 14154
	Plug Orifice LP	13025-58	31	Rotary Igniter K-Rotary Ign 14154
	Plug Orifice LP 27D	13025-57	32	Knob Bezel 14006-PL
	Plug Orifice NG 27D	13025-50	33	Control Valve 13017
14	Roller Assembly	14197-01	34	Thumb Screw 15117-01
15	Screws	15001-23	35	Rotis Motor Backer Plate 32345



Smoker Burner Assembly

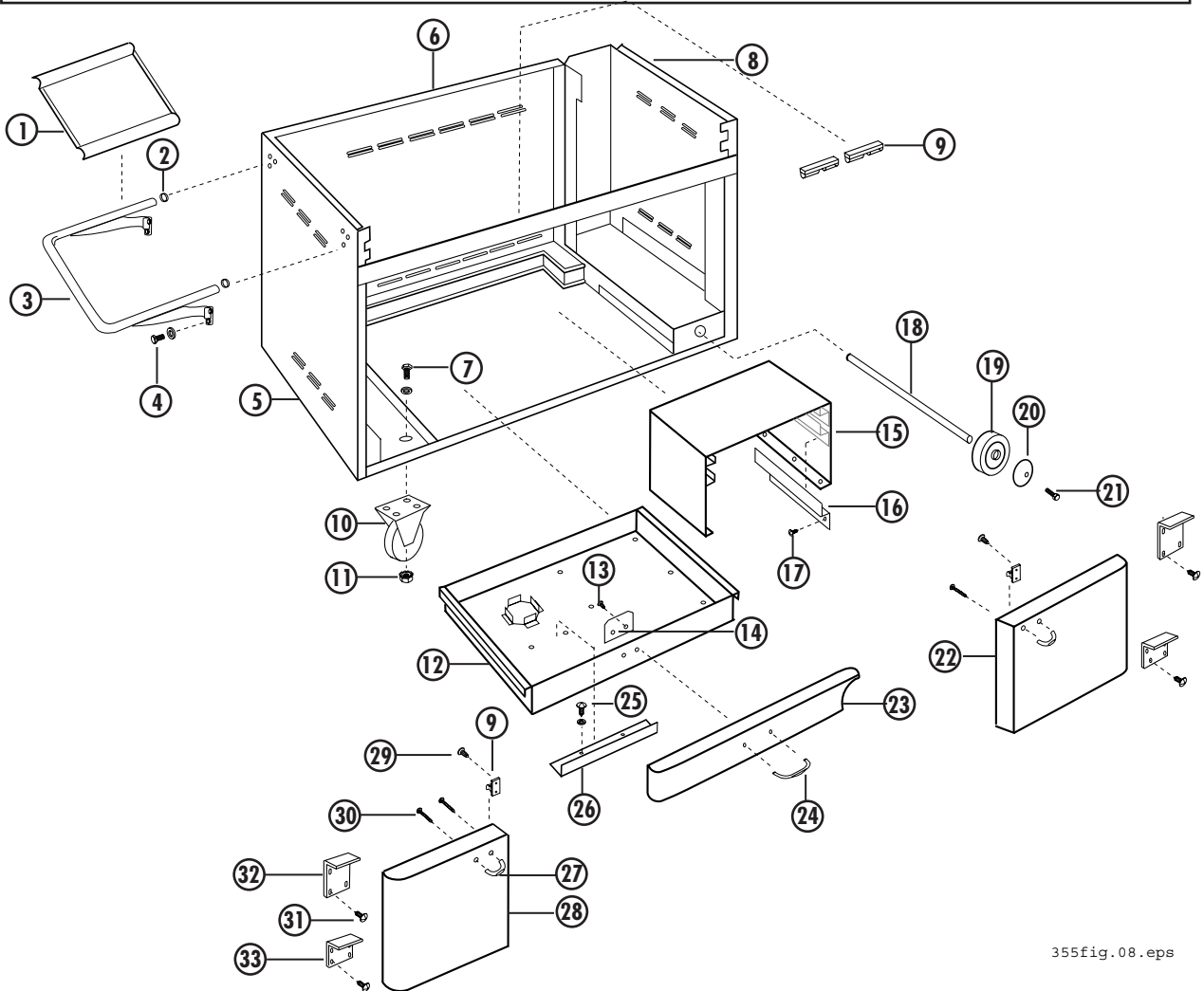
ITEM	DESCRIPTION	PART NO.			
1	Smoker Tray w/assembly	32231	9	Screw	15139
2	Screw	15139	10	Smoker /Burner Support	32226
3	Smoker Plate	32228	11	Control Valve	13017-01
4	Smoker Pull Handle	18204-01	12	Orifice L.P.	13005-71
5	Screw	15139		Orifice Natural	13005-59
6	Electrode Smoker	13012-6	13	Bezel	14006-PL
7	Smoker Burner	30639-1	14	Control Knob	14154
8	Screw	15139			



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48 Grill Cart Parts list

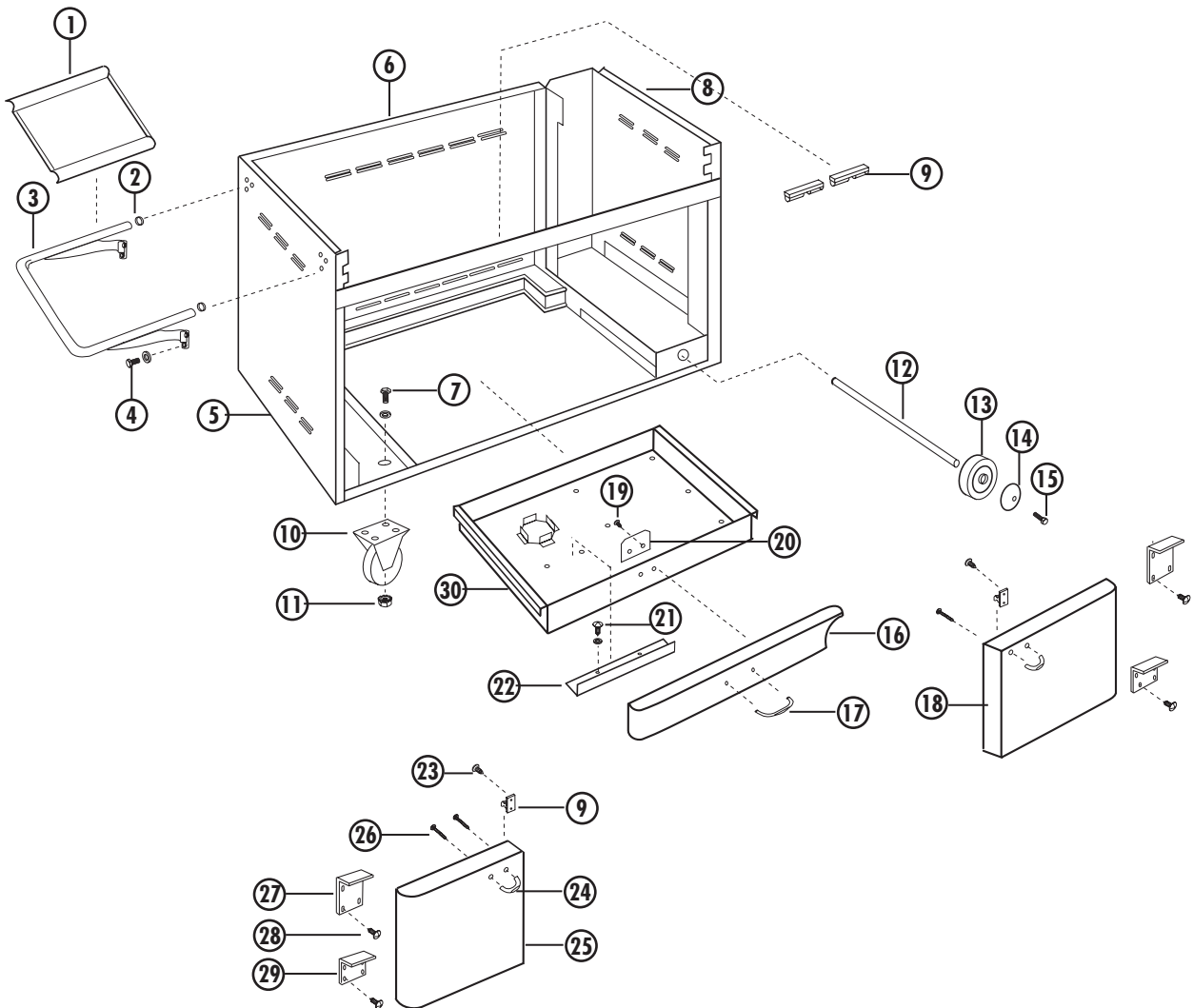
ITEM	DESCRIPTION	PART NO.			
1	Side Shelf Tray	41067	18	Axle	41062
2	Side Shelf End Cap	14205	19	8" Solid Rubber Wheel	18264
3	Side Shelf Assembly	18212	20	Hub Cap	41075-01-SP
4	Bolt	15003-06	21	Torx Screw	15002-45
5	Left Body Panel	41053	22	Right Door Assembly	41098-02
6	Rear Body Panel	41055	23	Kickplate Weld Assembly	41097
7	Hex Bolt	15150	24	Pull Handle	18024-02
8	Right Side Body Panel	41054	25	Screw	15002-17
9	Door Catch	14204	26	LP Drawer Dam	41077
10	5" Caster	18022	27	Pull Handle	18024-01
11	Nut	15021-09	28	Left Door Assembly	41098-01
12	Drawer	41056	29	Screw	15002-41
13	Screw	15001-23	30	Screw	15139
14	Door Stop Tab	41094	31	Screw	15002-26
15	Drawer Shelf	41068	32	Top Hinge R/H	41092-01
16	Spare Shelf Holder L/H	41069-02		Top Hinge L/H	41092-02
	Spare Shelf Holder R/H	41069-01	33	Bottom Hinge R/H	41093-02
17	Screw	15002-17		Bottom Hinge L/H	41093-01



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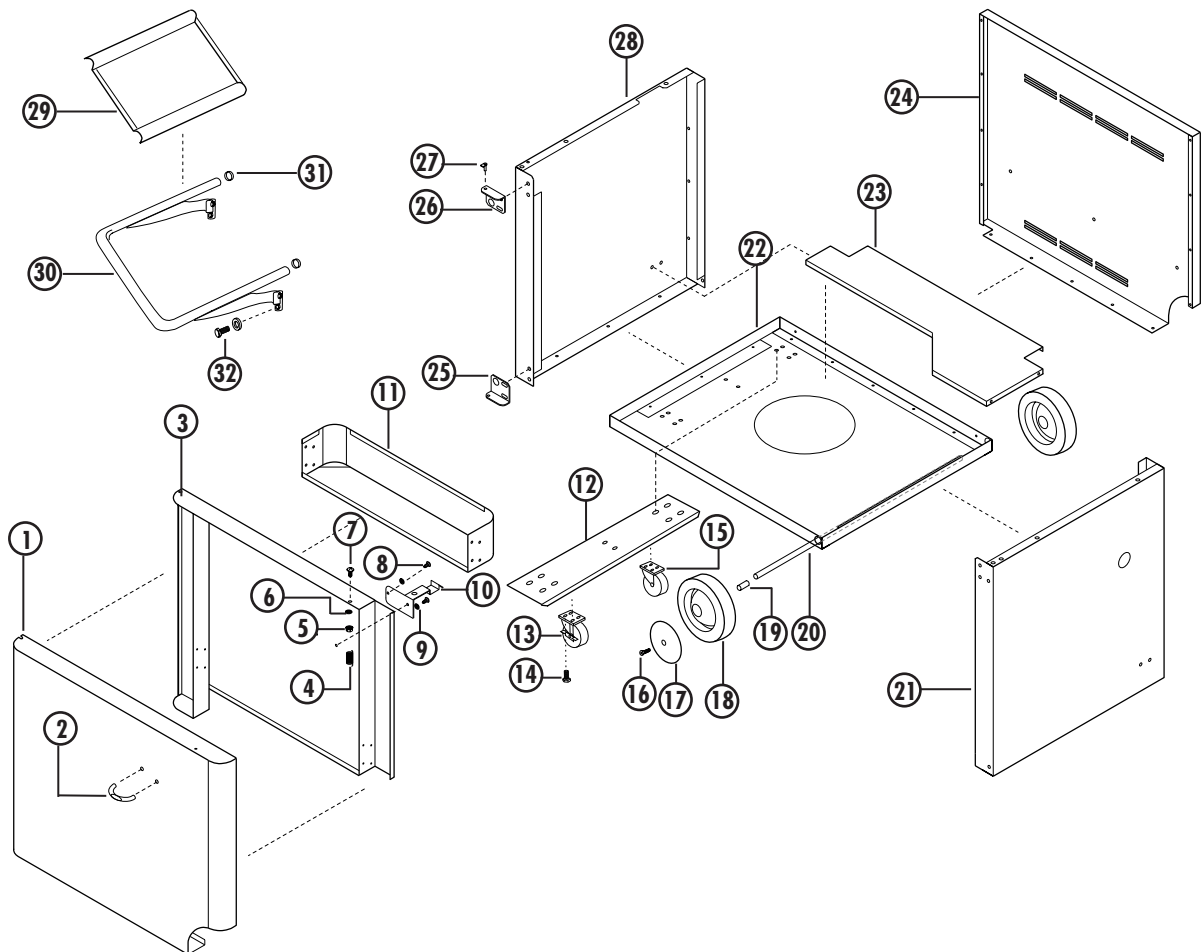
36 Grill Cart Parts List

ITEM	DESCRIPTION	PART NO.			
1	Side Shelf Tray	41067	17	Pull Handle	18204-02
2	Side Shelf End Cap	14205	18	Right Door Assembly	41113-01
3	Side Shelf Assembly	18212	19	Screw	15001-13
4	Bolt	15003-06	20	Door Stop Tab	41094
5	Left Body Panel	41053	21	Hex Bolt	15002-17
6	Rear Body Panel	41083	22	LP Drawer Dam	41077
7	Hex Bolt	15150	23	Screw	15002-41
8	Right Side Body Panel	41054	24	Pull Handle	18024-01
9	Door Catch	14204	25	Left Door Assembly	41113-02
10	5" Caster	18022	26	Screw	15139
11	Nut	15021-09	27	Top Hinge R/H	41092-01
12	Axle	41062		Top Hinge L/H	41092-02
13	8" Solid Rubber Wheel	18264	28	Screw	15002-26
14	Hub Cap	41075-01-SP	29	Bottom Hinge R/H	41093-02
15	Torx Screw	15002-45		Bottom Hinge L/H	41093-01
16	Kickplate Weld Assembly	41097-01	30	Cart Drawer	41084



27F Grill Cart Parts List

ITEM	DESCRIPTION	PART NO.			
1	Front Door Panel	41139	17	Hub Cap	41075-SP
2	Pull Handle	18204-01	18	Wheel	18098
3	Door Liner	41140	19	Axle Spacer	41151
4	Spring	15198-01	20	Axle	41150
5	Keps Nut	15021-04	21	Side Panel R/H	41145-02
6	Washer Nylon	15199	22	Bottom Panel	41149
7	Screw	15001-26	23	Tank Retainer	41153
8	Screw	15139-01	24	Back Panel	41141
9	Hex Nut	15021-04	25	Hinge Bracket Btm.	41143-02
10	Catch Bracket	41142	26	Hinge Bracket Top	41143-01
11	Door Pocket	41146	27	Pin Weld Assembly	15028
12	Caster Stiffener	41148	28	Side Panel L/H	41145-01
13	Caster W/Brake	18027	29	Side Shelf Tray	41067
14	Hex Bolt	15150	30	Side Shelf Handle	18212
15	Caster W/Out Brake	18027-1	31	Side Shelf End Cap	14205
16	Torx Screw	15002-41	32	Bolt	15003-06



HOW TO OBTAIN SERVICE:

BEFORE YOU CALL FOR SERVICE:

See page 21, follow troubleshooting guide first, then call for service if not resolved.

For warranty service, contact your local DCS authorized service agency. Provide him with the Model Number, Serial Number, and date of installation, and a brief description of the problem. If you need assistance in locating the authorized service agency in your area please contact our DCS Customer Service Department for an authorized service agent near you, our number is (888) 281-5698.

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

Write:

DCS

Attention: Consumer Relations

5800 Skylab Road Huntington Beach, CA 92647

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 Agent 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. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.

DCS WILL NOT PAY FOR

- Installation or start-up.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency 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 gives you specific legal rights. You may also have other rights which vary from state to state.



5800 Skylab Road, Huntington Beach, CA 92647 Tel: (714) 372-7000
Fax: (714) 372-7001 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. 17355 Rev. B
Litho in USA 12/2004