THE PROFESSIONAL 36/48” BGB GRILL

Use and Care Guide

MODELS:

BGB36-BQAR
BGB48-BQAR
BGB48-BQR

A MESSAGE TO OUR CUSTOMERS

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

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

For your convenience, product questions can be answered by a DCS Customer Care Representative at 1-888-281-5698 , email: support@dcsappliances.com, or by mail:

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

www.dcsappliances.com

⚠ *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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SAFETY PRACTICES & PRECAUTIONS

IMPORTANT SAFETY NOTICE:

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

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

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

   Do not remove this sticker.

⚠ *WARNING:*

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

This Grill is for outdoor use only.

⚠ *WARNING:*

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

- Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. When in use, portions of the grill get hot enough to cause severe burns.
- Do not store items of interest to children around or below the grill, in the cart or masonry enclosure. Never allow children to crawl inside a cart or enclosure.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Always use a covered hand when opening the grill lid and only do so slowly to allow heat and steam to escape.
- Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignition button when you attempt to light the grill.
- When using the grill, do not touch the grill burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pan. Clean often.

SAFETY PRACTICES & PRECAUTIONS

- 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 ignition buttons.
- Begin by insuring proper installation and servicing. Follow the installation instructions provided with this product. Have your grill installed by a qualified technician. Have the installer show you where the gas supply shut off valve is located so that you know where to shut off the gas to the grill. If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a "do-it-yourself " procedure. Some leaks can only be found with the burner control in the "ON" position and this must be done by a qualified technician.

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. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

WARNING:

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

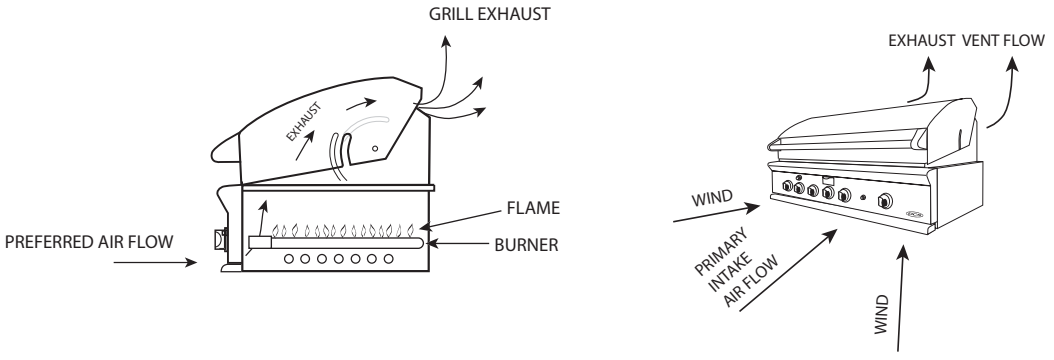
WARNING:

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

WARNING:

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

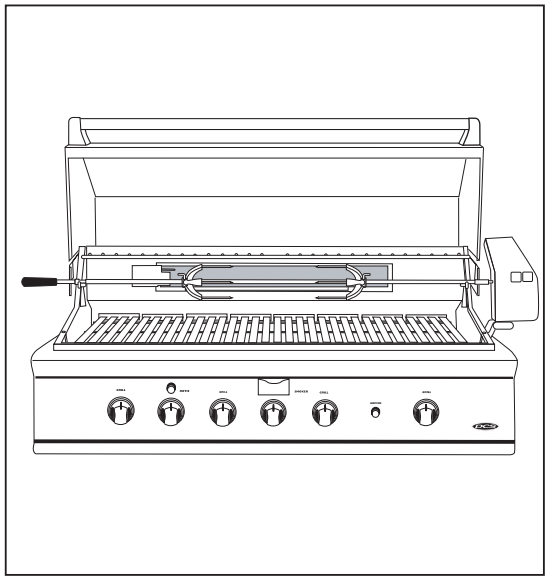
GRILL PLACEMENT



SAFETY PRACTICES & PRECAUTIONS

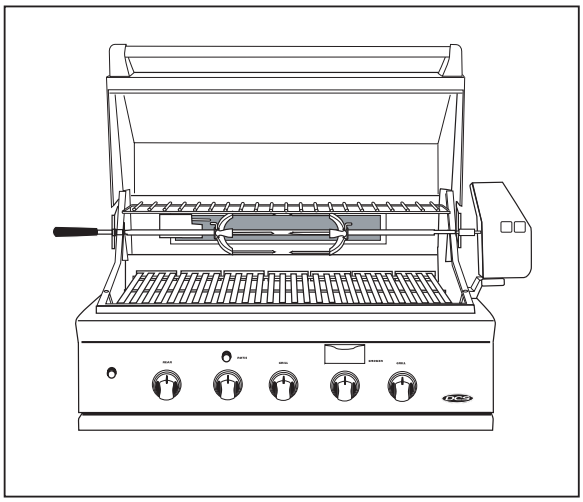
- When using the open top burners always use flat bottomed utensils which are large enough to cover the burner. Adjust the flame so that it heats only the bottom of the pan to avoid ignition of clothing. Position handles inward away from open edges of the unit to avoid burns associated with unintentional spillovers. Hold the handle of the pan to prevent movement of the utensil when turning or stirring food. For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance.
- Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.
- Never grill without the drip pan and grease tray in place and pushed all the way to the back of the grill. Without it hot grease could leak downward and produce a fire or explosion hazard.
- Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeway or other such enclosed areas. This unit is for outdoor use only.
- If a cart unit is stored indoors ensure that it is cool, fold the side shelf down, then push, never pull, the grill. If LP, the cylinder must be unhooked and the LP cylinder stored outside in a well ventilated area, out of reach of children.
- Do not use charcoal in the grill. 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 a dented or rusty LP tank. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or burner grate.
- **CALIFORNIA PROPOSITION 65-WARNING:** The Burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

GRILL MODELS



BGB48-BQAR

BGB48-BQR



BGB36-BQAR

GAS REQUIREMENTS

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located on the outside of the 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.

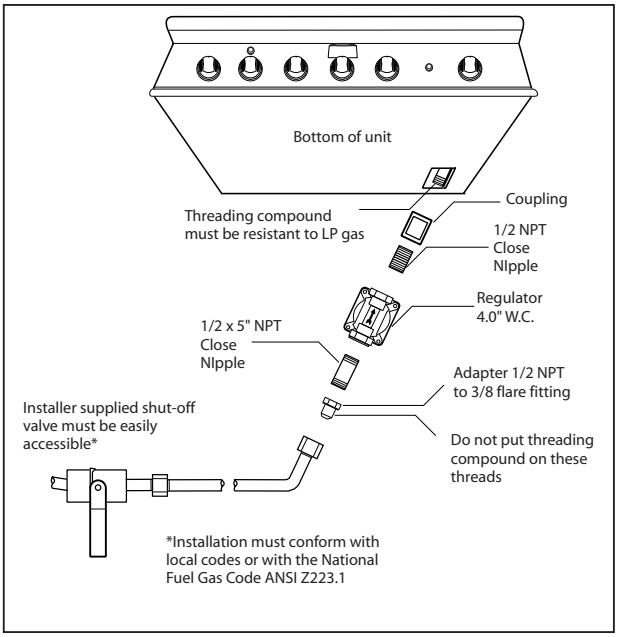


FIG.01 Natural Gas

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

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

BGB48-BQR - 122,500 Btu/hr BGB48-BQAR - 121,500 Btu/hr BGB36-BQAR - 92,500 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:

Connection: 1/2" NPT male with 3/8" flare adapter. **Operating pressure:** 4.0" W.C.
Supply pressure: 5" to 14" water column. If in excess of 14" W.C. a step down regulator is required. Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of LP gases.

TO HOOK-UP THE FITTINGS SUPPLIED WITH THE GRILL:

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

GAS REQUIREMENTS

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

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

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

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

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

LP TANK REQUIREMENTS:

A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. *Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1.* ***If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.***

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

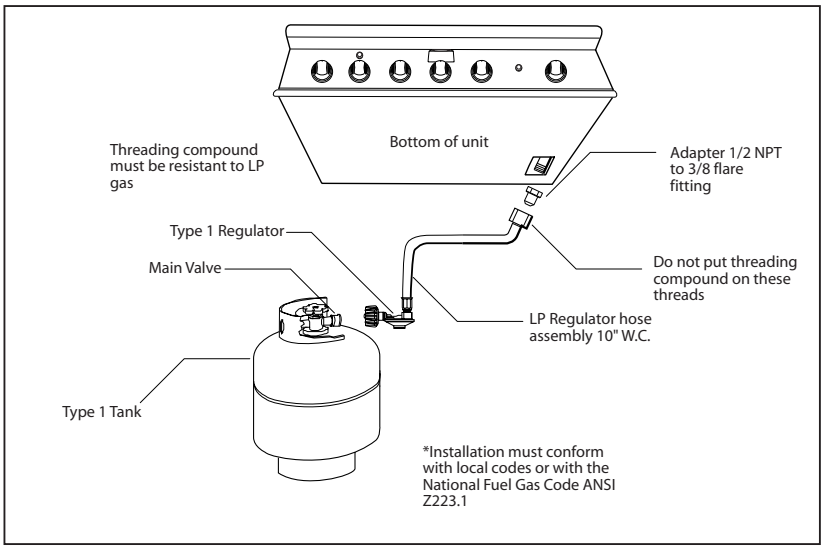


FIG.02 LP Gas

LOCATING GRILL/BUILT-IN CLEARANCES

INSULATED JACKET:

Do not 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. (Fig. 03)

Clearances to Non-Combustible Construction:

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

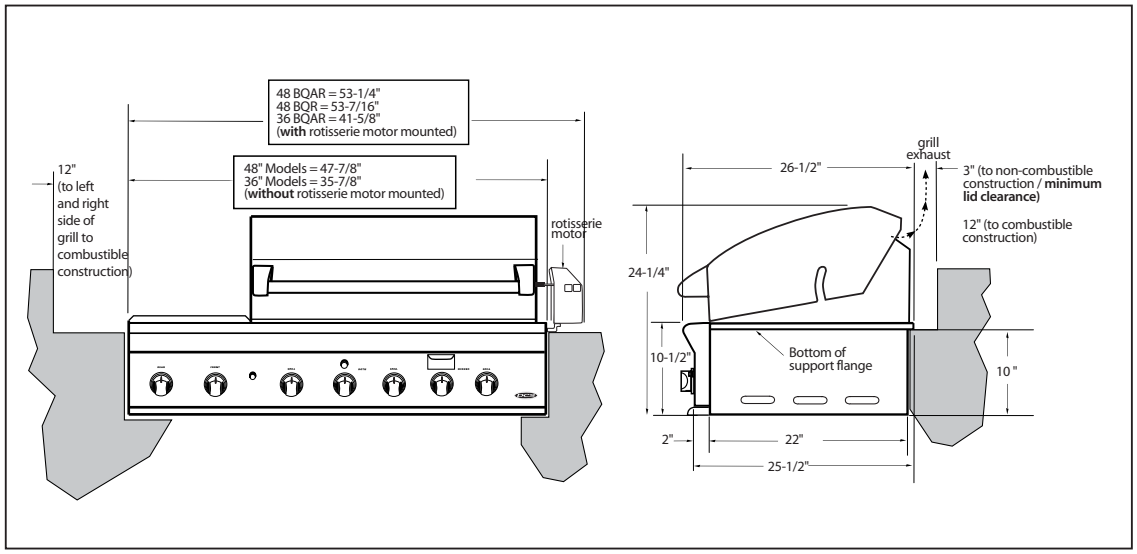


FIG.03

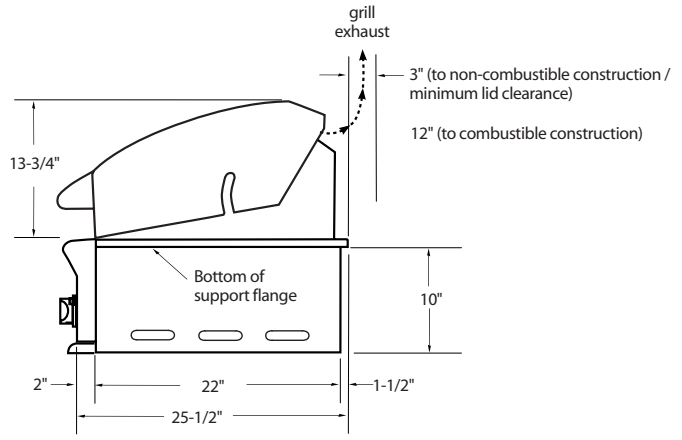
LOCATING GRILL/BUILT-IN CLEARANCES

General

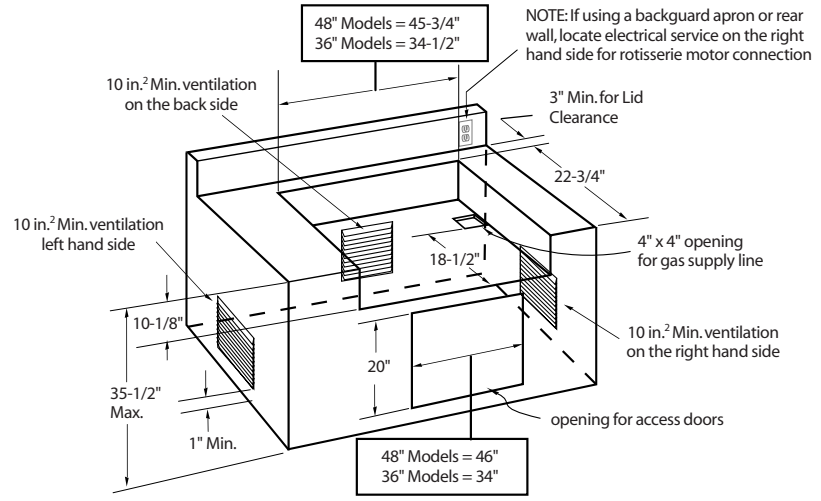
The Grill is designed for easy placement into masonry enclosures. For non-combustible applications the grill drops into the opening shown in (Fig. 04) and hangs from its side flanges. A deck is not required to support it from the bottom. When using the insulated jacket in a combustible enclosure application,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

Review the detail drawing shown (Fig. 04) and take into account the provisions shown for gas line hook-up clearance in the right rear corner. 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.

BUILT–IN CONSTRUCTION DETAILS



Standard layout for non-combustible enclosure:



Layout for insulated jacket only - combustible enclosure:

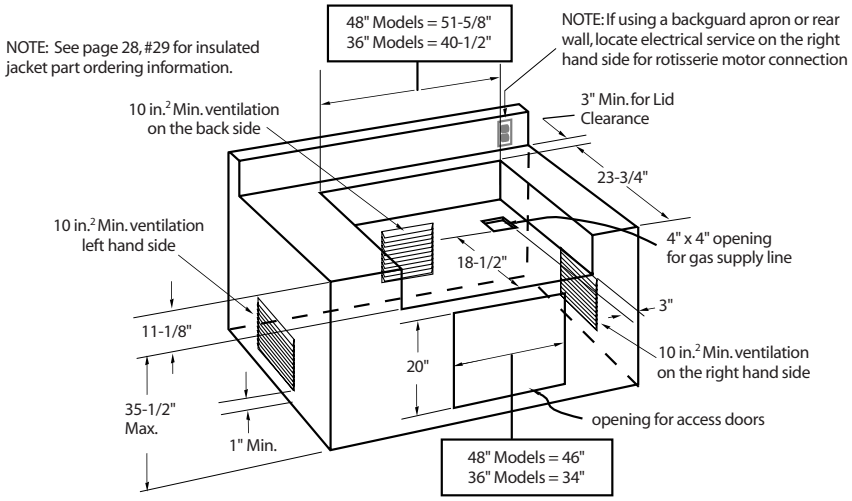


FIG.04

LEAK TESTING

GENERAL:

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

Before Testing:

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For LP units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. Remove the knobs and the safety valve knob, then remove the 2 screws which fasten the valve panel to the unit (you will need a Philips head for this). Pull the valve panel outward and unplug the wires from the ignition module and the back of the ignition button. Remove the screws which hold the service panel in place. Remove the service panel.

To Test:

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

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

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

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

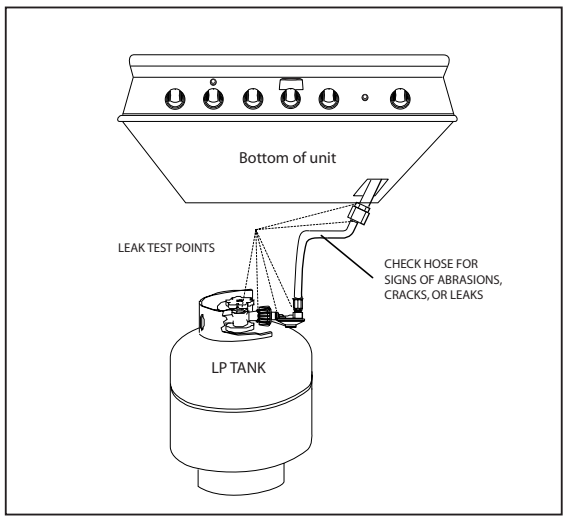


FIG.05 LP Gas

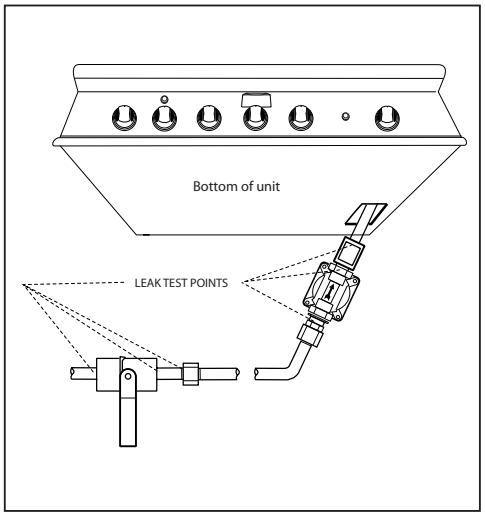


FIG.06 Nat. Gas

INSTALLER CHECKLIST/BURNER ADJUSTMENTS

INSTALLER FINAL CHECKLIST:

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

- ■ PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER.
- ■ USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

GRILL BURNER FLAME HEIGHT:

To access the grill burner air shutters first remove the valve panel by removing it the same way as described on page 12, section "Before Testing". With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions (Fig. 07).

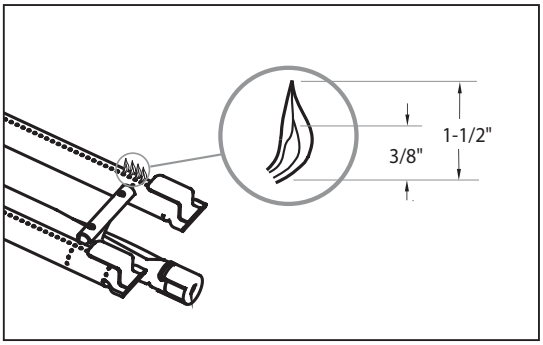


FIG. 07 Burner Flame Height

SIDE BURNER 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. 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.08).
- ■ 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.

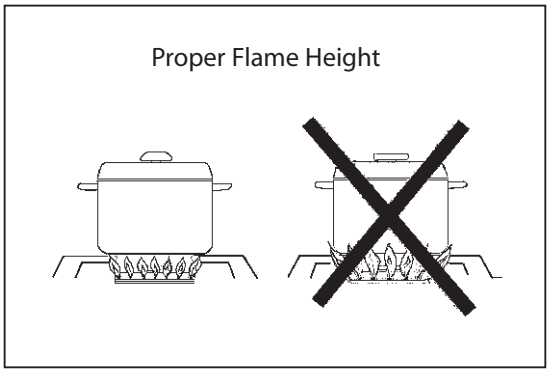


Fig. 08

BURNER ADJUSTMENTS

Grill Burner Air Adjustment:

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply or a conversion from one gas to another may make it necessary to adjust the burners. The flames of the burners (except the rotisserie burner) should be visually checked and compared to that of the drawing in Fig.07 and Fig. 08. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. Proceed with air shutter adjustment. The amount of air which enters a burner is governed by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.

To Adjust:

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

LOW SETTING ADJUSTMENTS:

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

To Adjust:

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counter-clockwise).
3. Remove the knob.
4. While holding the valve shaft with pliers, insert a thin, flat tipped screwdriver into the shaft and while viewing the burner adjust to a minimum stable flame (Fig. 09).

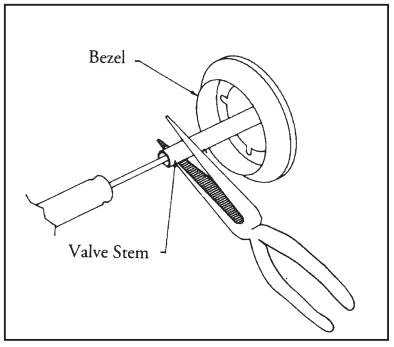


FIG.09 Low Setting Adjustment

WARNING: IMPORTANT!

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

USING THE GRILL

GRILL:

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

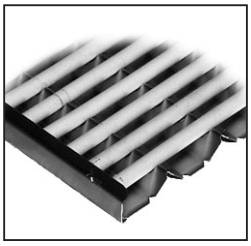


FIG.10

RADIANT ASSSEMBLY INSTALLATION:

1. Unpack ceramic rods and remove radiant (Fig. 11) from the unit.
2. Unlock radiant end cap by pushing it up with two fingers (Fig. 12).
3. Place 18 ceramic rods on the radiant (Fig. 13).
4. Lock radiant end cap (Fig. 14).
5. Place the assembled radiant in the unit (Fig. 15).

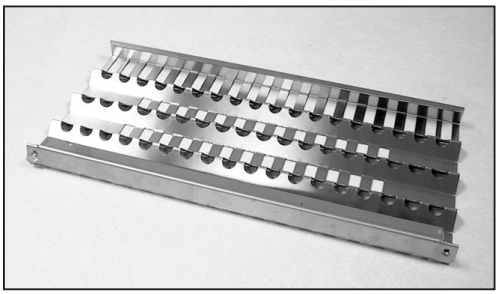


FIG.11

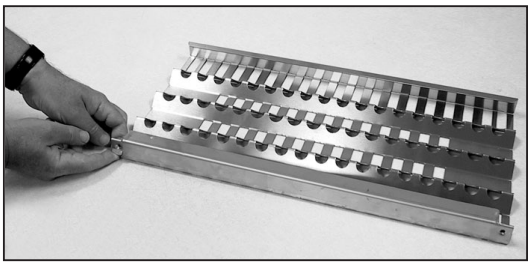


FIG.12

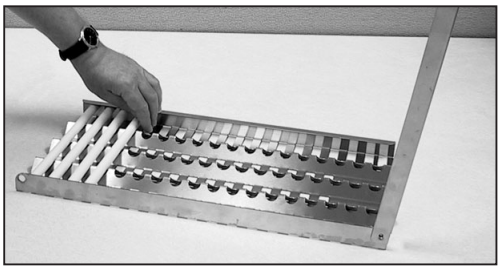


FIG.13

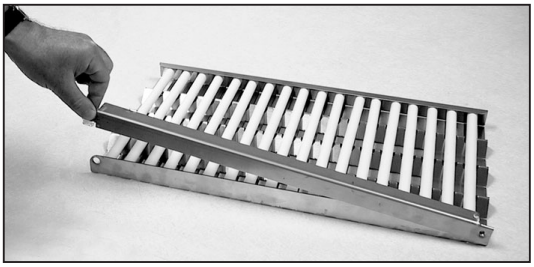


FIG.14

FIG.15

NOTE: In case a ceramic rod breaks:

a) Unlock radiant end cap by pushing it up with two fingers (Fig. 13) or pliers may be used.

b) Replace broken ceramic rod.

c) Lock radiant end cap.

The Grill is supplied with radiant ceramic rods. Because of the porosity of ceramic rods, performance is superior in the rods' ability to capture heat as it rises from the grill burners. They also possess the thermal mass needed for results. Flare ups are controlled because our radiant ceramic rods 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.

REPLACEMENT OF REGULATORS AND HOSE:

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

- DO NOT leave the grill unattended while cooking.
- Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.
- Do not attempt to "LITE" the grill if the odor of gas is present.
- Wait 5 minutes before relighting a hot grill.

IMPORTANT - USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "MEDIUM" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

1. Check to be certain the drip pan and grease tray are in place.
2. Light the grill burners using the instructions on page 17.
3. With the grill lid open, turn the control knob to "HI" to light. Preheat the grill for 5 to 10 minutes.
4. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "HI" and "LO" - most grilling is between "MED" and "LO".
5. Allow grill to cool and clean the grates, drip pan and grease tray after each use.

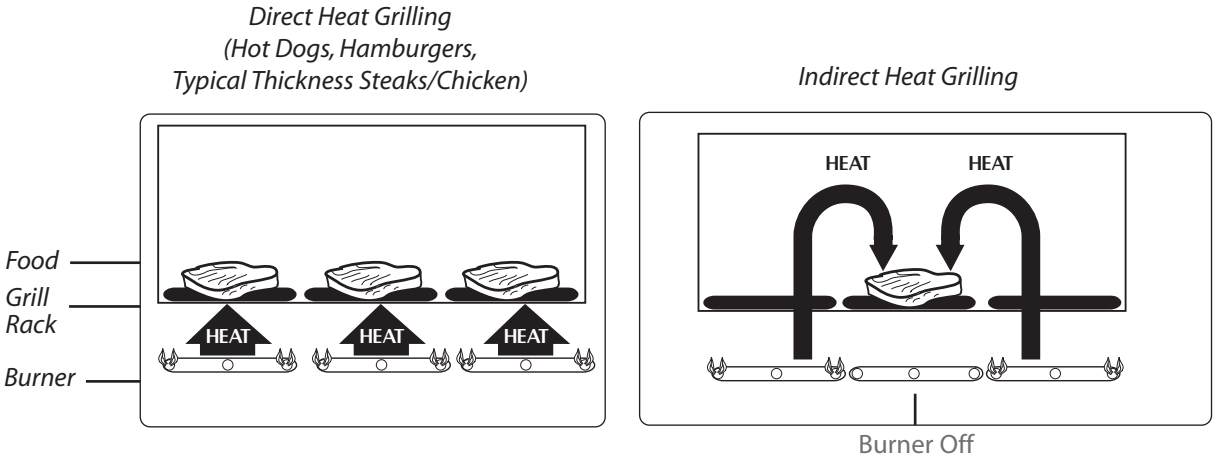
Note: ***If using LP gas, your preheat time may be shorter than recommended. To prevent overcooking or burning you may want to lower heat settings.***

GRILLING HINTS:

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat. The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired. When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat. Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out. To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface. Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

USING THE GRILL/LIGHTING INSTRUCTIONS

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



TO LIGHT THE GRILL BURNER:

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

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

Match Lighting:

If the burner will not light after several attempts then the burner can be match lit. If you've just attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate. Keep your face as far away from the grill as possible and hold and pass a lit, long stem match over the hole located on the top left for burner on the left, or the right hole for the right burner (Fig.17). Push and turn the control knob which is centered on the burner where the lit match is located, to "HI". If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

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

FIG.16

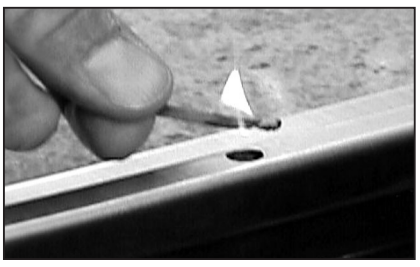


FIG.17

TO LIGHT DUAL SIDE BURNERS (48BQR MODELS ONLY):

CAUTION:

The side burner cover may be hot if the grill burners are in operation.

Side Burners Lighting Instructions:

First remove the burner cover and any cooking utensils from the burner grate. Push and hold the ignition button, turn the control knob to the "HI" position 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. Check the troubleshooting instructions on page 27. To light burner manually see page 17, "Match Lighting".

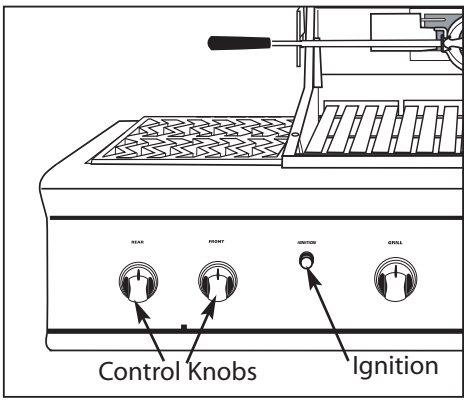


FIG.18

Side Burners Match Lighting:

Hold a fireplace lit match near the burner ports, turn the control knob counterclockwise to "HI". Move your hand immediately once the burner is lit. Rotate the control knob 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.

Side burners:

Your new side burner is equipped with burners typical of those used in restaurants (Fig.19). These burners are designed for maximum cleanability and controlability. The burner should never be operated if the cap is not in place.

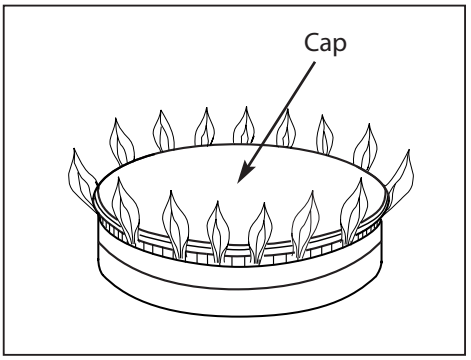


FIG.19

USING THE SMOKER SYSTEM

The smoker system on each grill consists of a stainless steel slide out tray which is positioned above a 3,500 Btu/hr 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.

FIG. 20 36 / 48 Grill Smoker System

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

TO LIGHT THE SMOKER BURNER:

Open the lid and remove the smoker tray. Locate the burner visually by looking through the cut-out in the valve panel. Push and hold the ignition button, turn the control knob to the "HI" position 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.

FIG. 21

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. 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.** When smoking, 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.

USING THE ROTISSERIE

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

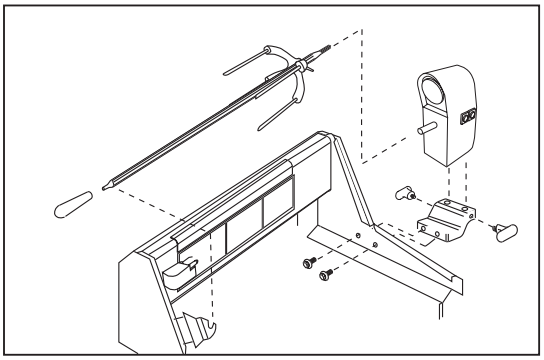


FIG. 22

Once lit, the rotis burner will reach cooking temperatures in about 1 minute. The orange/red glow will even out in about 5 minutes. The rotis motor is equipped with metal gears and is capable of turning up to a 25 lb. cut of meat or poultry.

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

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

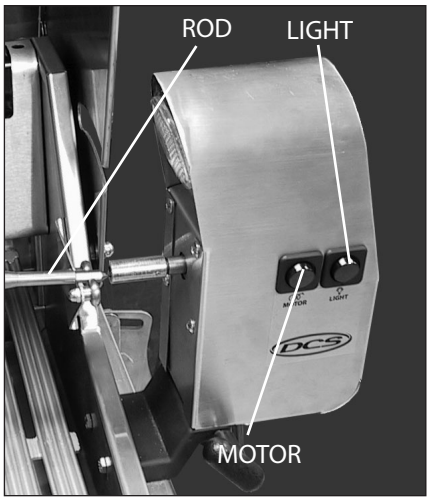


FIG. 23

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

WARNING:

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

USING THE ROTISSERIE

WARNING:

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

PREPARATION

Recommended:

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

Working Area:

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

Meat Preparation:

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

FIG. 24

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

FIG. 25

FIG. 26

COOKING ON ROTISSERIE

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

WARNING:

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

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

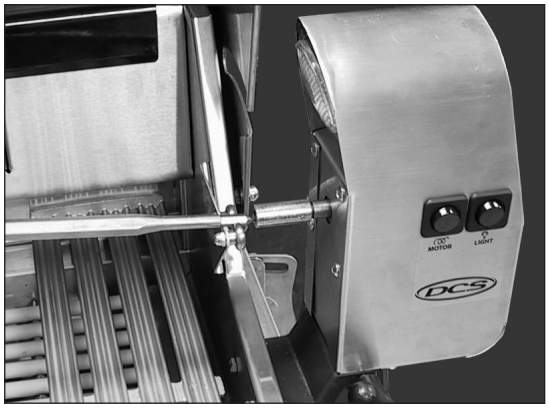


FIG. 27

FIG. 28

FIG. 29

FIG. 30

USING THE ROTISSERIE

TO LIGHT THE ROTISSERIE BURNER:

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

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

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

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

MANUAL LIGHTING:

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

FIG. 31

WARNING:

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

WARNING:

Electrical Grounding Instructions:

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

The Rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990. Keep the 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.

BATTERY REPLACEMENT:

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

FIG. 32

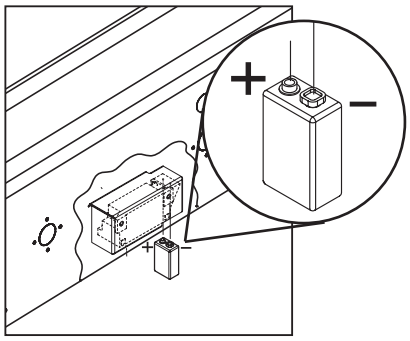


FIG. 33

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

GRILL GRATES:

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a fine brass bristle barbeque 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 rods and burn or fall into the drip pan. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

DRIP PAN AND GREASE TRAY:

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

CERAMIC RODS:

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

STAINLESS STEEL:

The Grill is made from non-rusting and non-magnetic stainless steel. After initial usage, areas of the grill may discolor from the intense heat given off by the burners, this is normal. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner. Always rub in the direction of the grain.

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

BURNER REMOVAL AND CLEANING

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 in cleaning. When the grates 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 caps are porcelain enamel, follow the directions on the previous page 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. In correct alignment will produce a potentially dangerous flame and poor burner performance (see Fig.34).

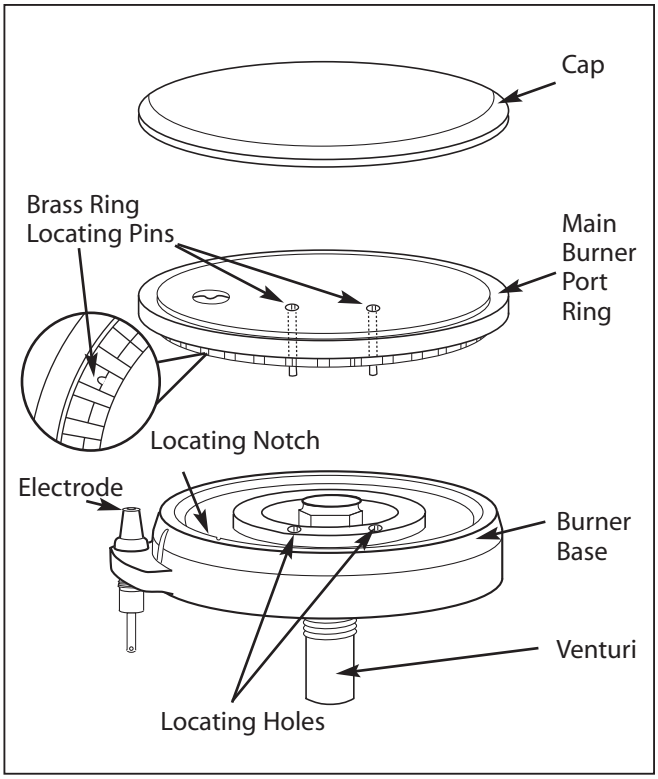


FIG. 34

IGNITERS:

Wipe with a water dampened cotton swab. Be careful not to damage the igniter (see Fig.35)

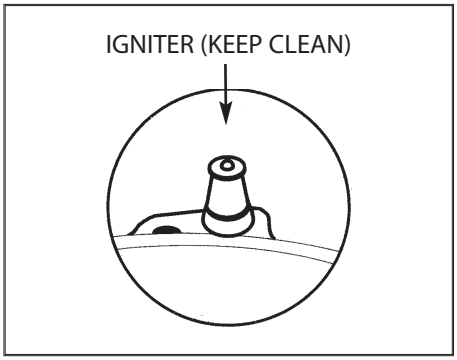


FIG. 35

GRILL BURNER:

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

Grill burner cleaning:

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

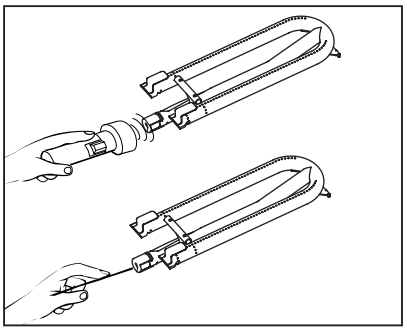


FIG. 36

BURNER REMOVAL AND CLEANING

ORIFICE CLEANING:

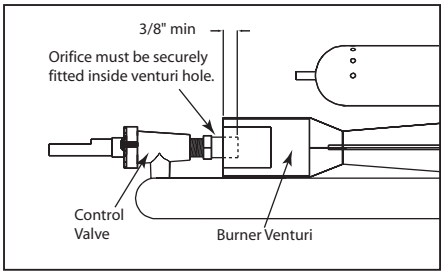
With the burner removed, remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle. See page 25, Fig. 36.

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.

WARNING:

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



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

TROUBLESHOOTING

Before Calling for Service:

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

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

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

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

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

Low heat with knob in "HI" position:

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

Optional rotis won't light:

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

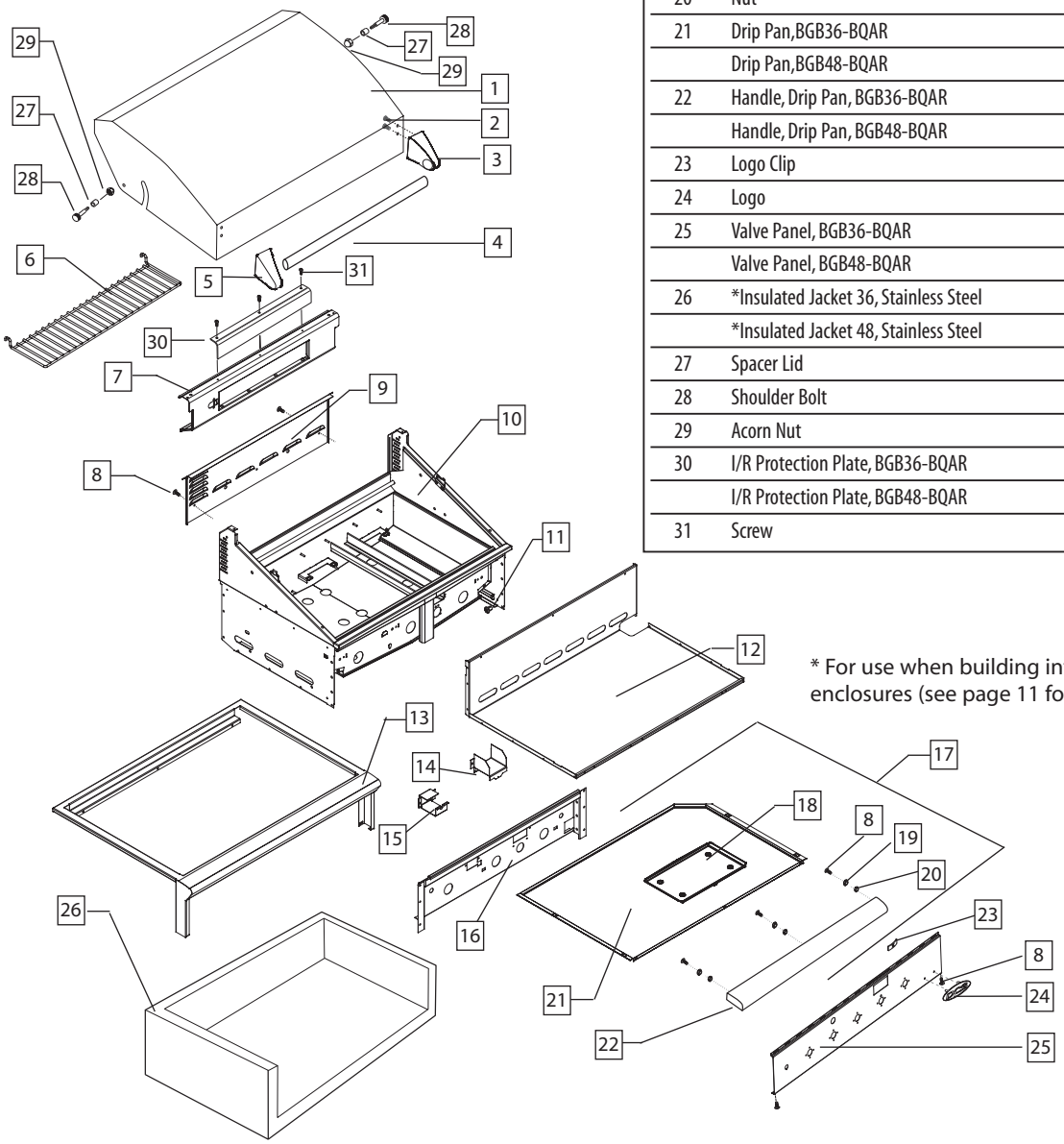
Optional rotis lights, but will not hold flame once button is released:

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

BGB36/48-BQAR GRILL BODY PARTS LIST

ITEM	DESCRIPTION	PART NO.
1	Lid, BGB36-BQAR	33184
	Lid, BGB48-BQAR	33395
2	Bolt	15003-06
3	Stanchion, Lid Handle,R/H	18372-01
4	Lid Handle, BGB36-BQAR	55773-10
	Lid Handle, BGB48-BQAR	55773-06
5	Stanchion, Lid Handle,L/H	18372-02
6	Warming Rack, BGB36-BQAR	32248-01
	Warming Rack, BGB48-BQAR	32248-02
7	Wrapper, I/R Burner, BGB36	33179
	Wrapper, I/R Burner, BGB48	33393
8	Screw	15001-23
9	Service Panel, BGB36-BQAR	33181
	Service Panel, BGB48-BQAR	33394

ITEM	DESCRIPTION	PART NO.
10	Firebox, BGB36-BQAR	33200
	Firebox, BGB48-BQAR	33385
11	Rack Roller	14197-02
12	Bottom/Back Panel,BGB36-BQAR	33169
	Bottom/Back Panel,BGB48-BQAR	33387
13	Landing Ledge, BGB36-BQAR	33166
	Landing Ledge, BGB48-BQAR	33230
14	Shield, Smoker Valve	41198
15	Safety Valve Box	33068
16	Front Baffle, BGB36-BQAR	33176
	Front Baffle, BGB48-BQAR	33233
17	Drip Pan Assembly, BGB36-BQAR	33224
	Drip Pan Assembly, BGB48-BQAR	33390
18	Grease Tray	32771
19	Keps Nut	15021-04
20	Nut	15004-09
21	Drip Pan,BGB36-BQAR	33198
	Drip Pan,BGB48-BQAR	33391
22	Handle, Drip Pan, BGB36-BQAR	33199
	Handle, Drip Pan, BGB48-BQAR	33392
23	Logo Clip	15073
24	Logo	17382-01
25	Valve Panel, BGB36-BQAR	33175-PA
	Valve Panel, BGB48-BQAR	33389-PA
26	*Insulated Jacket 36, Stainless Steel	BGA36-IJS
	*Insulated Jacket 48, Stainless Steel	BGA48-IJS
27	Spacer Lid	32124-03
28	Shoulder Bolt	15089-1
29	Acorn Nut	15019-04
30	I/R Protection Plate, BGB36-BQAR	41191-PC
	I/R Protection Plate, BGB48-BQAR	41191-01-PC
31	Screw	15001-26



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

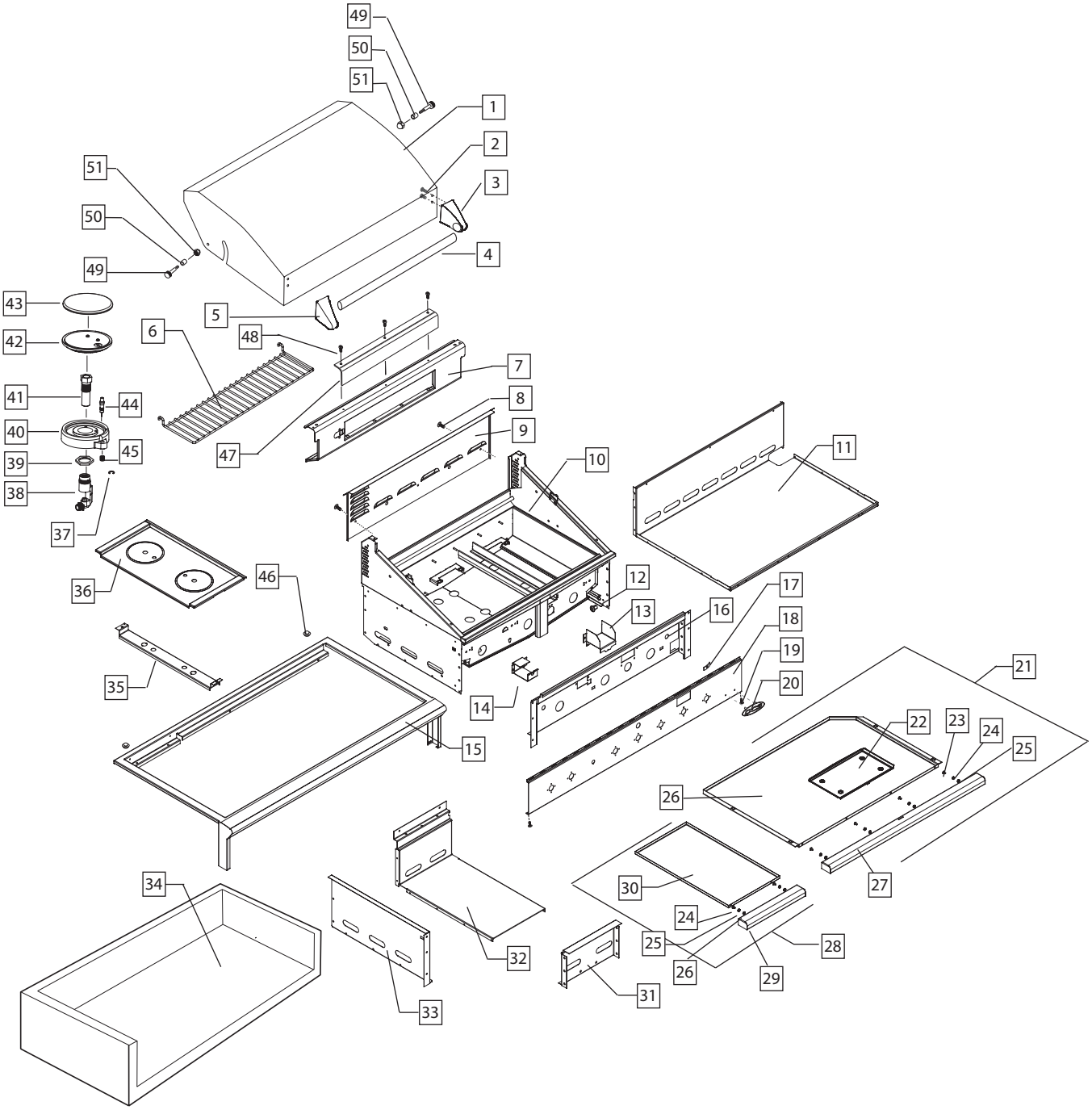
BGB48-BQR GRILL BODY PARTS LIST

ITEM	DESCRIPTION	PART NO.
1	Lid, BGB36	33184
2	Bolt	15003-06
3	Stanchion, Lid Handle,R/H	18372-01
4	Lid Handle, BGB48-BQR	55773-05
5	Stanchion, Lid Handle,L/H	18372-02
6	Warming Rack, BGB48-BQR	32248-01
7	Wrapper, I/R burner	33179
8	Screw	15001-23
9	Service Panel, BGB36	33181
10	Firebox, BGB36	33200
11	Bottom/Back Panel,BGB36	33169
12	Rack Roller Vertical	14197-02
13	Shield, Smoker Valve	41198
14	Safety Valve Box	33068
15	Landing Ledge, BGB48-BQR	33398
16	Front Baffle, BGB48-BQR	33176-01
17	Logo Clip	15073
18	Valve Panel, BGB48-BQR	33403-PA
19	Screw	15001-23
20	Logo	17382-01
21	Drip Pan Assembly, BGB48-BQR	33404
22	Grease Tray	32771
23	Screw	15002-17
24	Keps Nut	15021-04
25	Nut	15004-09
26	Drip Pan,BGB36	33198

ITEM	DESCRIPTION	PART NO.
27	Handle, Drip Pan, BGB48-BQR	33406
28	Drip Pan Assembly, Side Burner, BGB48-BQR	33405
29	Handle, Drip Pan, Side Burner	33408
30	Drip Pan, Side Burner	33407
31	Front Baffle, Side Burner	33402
32	Bottom Back, Side Burner	33401
33	Side, Side Burner	33400
34	*Insulated Jacket 48, Stainless Steel	BGA48-IJS
35	Hanger Burner, BGA 132	33298
36	Aeration Pan W/A	33409
37	C-Clip Electrode	12231
38	Jet Holder LP	12200-17
	Jet Holder NAT	12200-08
39	Nut, M22 Jet Holder	12150
40	Base D Burner	12321
41	Venturi	12332
42	Port Ring Assembly	12333
43	D Burner Cap	12272
44	Electrode	12224
45	Spring, Electrode	12230
46	Rubber Bumper	18403
47	I/R Protection Plate	41191-PC
48	Screw	15001-26
49	Shoulder Bolt	15089-1
50	Spacer Lid	32124-03
51	Acorn Nut	15019-04

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

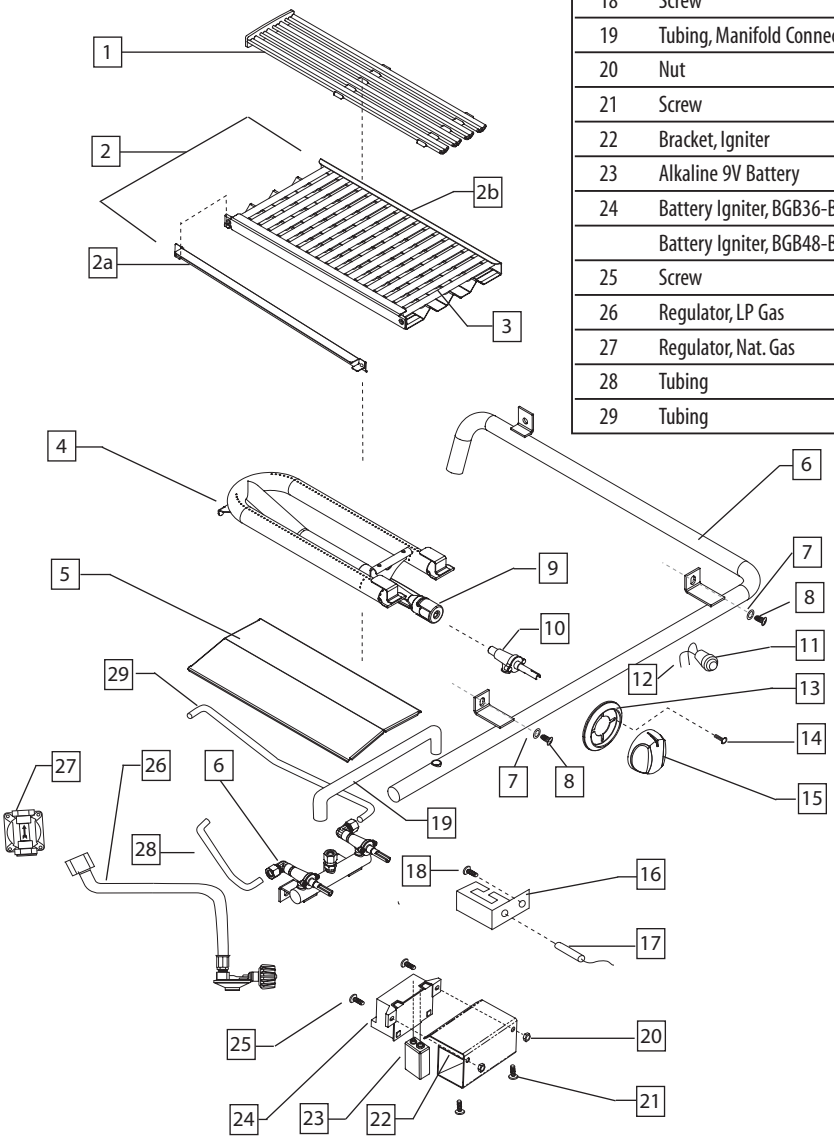
BGB48-BQR GRILL BODY PARTS LIST



GRILL BURNER ASSEMBLY

ITEM	DESCRIPTION	PART NO.
1	Grate BGB Grills	18369
2	Radiant Assembly BGB	32291-02
2a	Radiant Cap	32264-01
2b	Radiant	32218-02
3	Ceramic Rods 9.50	32224
4	Tube Burner	18408
5	Heat Shield, Fire Box	41190
6	Manifold Assembly	
	BGB36-BQARL	33428-01
	BGB36-BQARN	33428-01
	BGB48-BQRL	33424
	SIDE BURNER	33426
	BGB48-BQRN	33424
	SIDE BURNER	33426
	BGB48-BQARL	33388
	BGB48-BQARN	33388

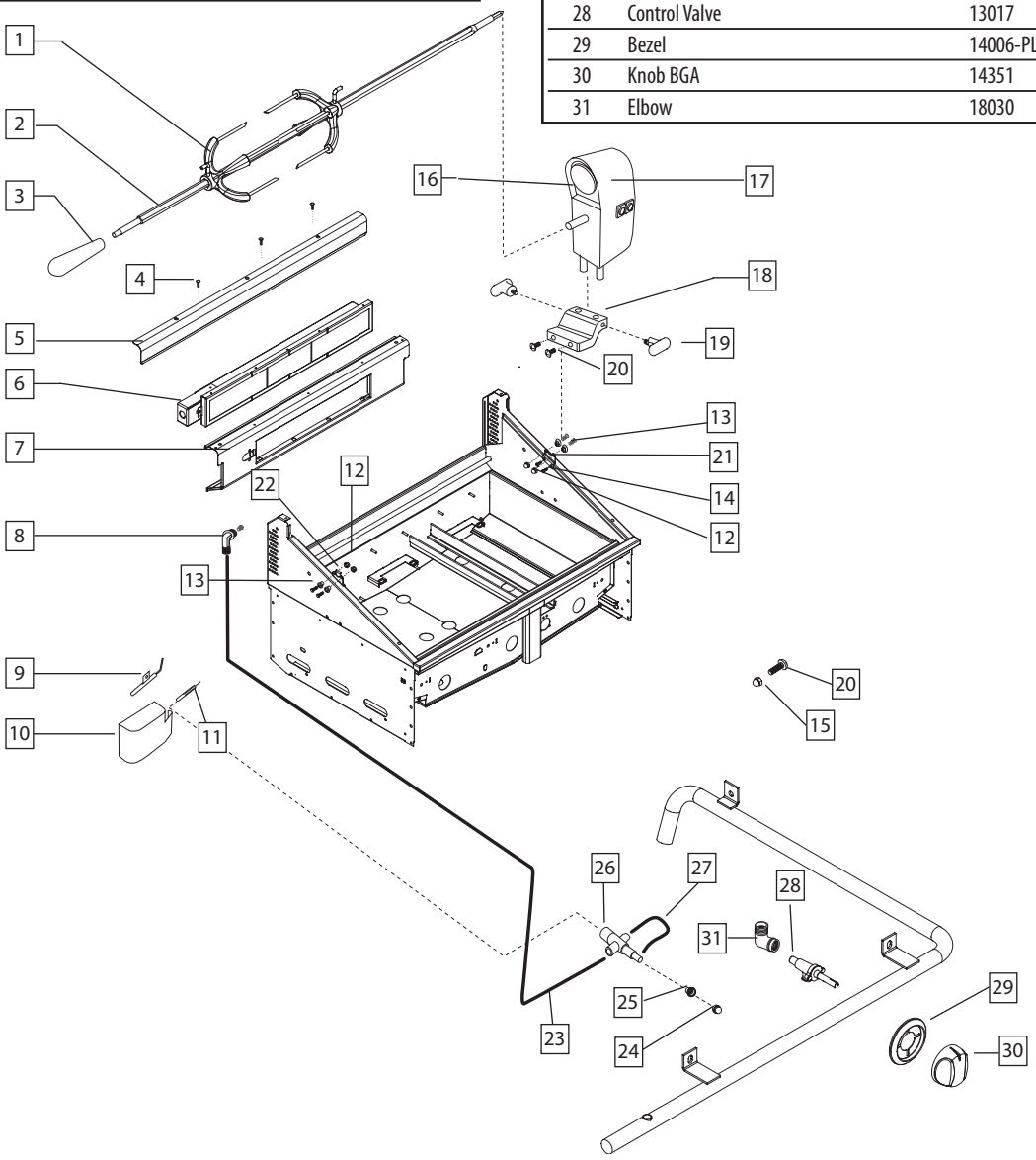
TEM	DESCRIPTION	PART NO.
7	Washer	15005-15
8	Screw	15003-15
9	Air Shutter	12003-1
10	Control Valve	13017
11	Ignition Button	18353
12	Wire With Terminals	
	BGB36-BQAR, BGB48-BQR	16438-04
	BGB48-BQAR	16438-05
13	Bezel	14006-PL
14	Screw	15001-29
15	Knob BGA	14351
16	Collector Box	32801
17	Burner Electrode 14.5″	16281-02
	Burner Electrode 35″	16281-04
	Burner Electrode 45″	16281-05
	Burner Electrode 20″	16281-06
18	Screw	15001-23
19	Tubing, Manifold Connector	33074
20	Nut	15140
21	Screw	15001-17
22	Bracket, Igniter	33223
23	Alkaline 9V Battery	18354
24	Battery Igniter, BGB36-BQAR & BGB48-BQAR	18351
	Battery Igniter, BGB48-BQR	16567
25	Screw	15002-36
26	Regulator, LP Gas	13230
27	Regulator, Nat. Gas	13035
28	Tubing	18538
29	Tubing	18537



ROTISSERIE ASSEMBLY

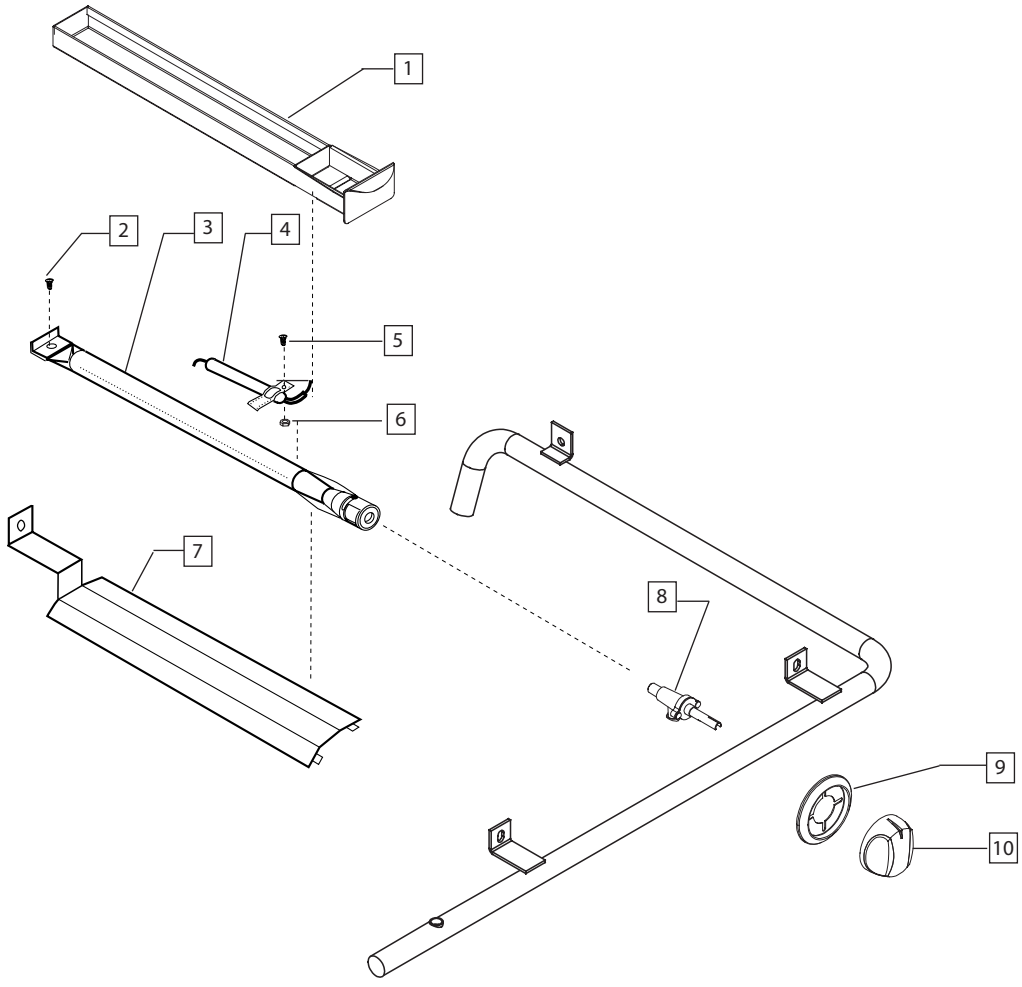
ITEM	DESCRIPTION	PART NO.
1	Fork Rotisserie	18365
2	Rotisserie Rod, BGB36-BQAR,BGB48-BQR	19507
	Rotisserie Rod, BGB48-BQAR	19516
3	Handle, Rotisserie Rod	18040
4	Screw	15001-26
5	I/R Protection Plate, BGA36-BQAR,BGA48-BQR	41191-PC
	I/R Protection Plate, BGA48-BQAR	41191-01-PC
6	I/R Burner, BGA36-BQAR,BGA48-BQR	12021-2
	I/R Burner, BGA48-BQAR	12290
7	Wrapper, I/R Burner, BGB36-BQAR,BGB48-BQR	33179
	Wrapper, I/R Burner, BGB48-BQAR	33393
8	Orifice Elbow	18020-1
9	Electrode, Rotisserie	16440-03
10	Electrode Housing L/H, BGB36	32047-01
	Electrode Housing L/H, BGB48-BQAR	32045-01
	Electrode Housing R/H, BGB48-BQAR	32045-02
11	Thermocouple	13007-2
12	Acorn Nut	15019-06
13	Rack Roller	14197-01

ITEM	DESCRIPTION	PART NO.
14	Screw	15001-23
15	Acorn Nut	15019-07
16	Bulb	16235
17	Rotisserie, Motor Assembly	
	Right Side Mounting (Standard Configuration)	33060-01
	Left Side Mounting (Special Order)	33060-02
18	Rotis Block	14155
19	Rotis Mounting Arm	14161
20	Screw	15003-21
21	Bracket, Rotis Support R/H	33173-01
22	Bracket, Rotis Support L/H	33173-02
23	Tube Safety Valve/I/R Burner	
	BGA36-BQAR,BGAB48-BQR	32133-02
	BGA48-BQAR	33072
24	Safety Valve Knob	14108
25	Safety Valve Bezel	14160
26	Safety Valve	18110
27	Tubing Manifold/Safety Valve (BGB36/48)	30841-03
	Tubing Manifold/Safety Valve (BGB48-BQAR)	30841-06
28	Control Valve	13017
29	Bezel	14006-PL
30	Knob BGA	14351
31	Elbow	18030



SMOKER BURNER ASSEMBLY

ITEM	DESCRIPTION	PART NO.
1	Chip Tray	32957
2	Screw	15001-23
3	Smoker Burner	30639-1
4	Electrode, Smoker	16441-02
5	Screw	15002-42
6	Nut	15004-19
7	Smoker Burner Support	32226
8	Control Valve	13017-01
9	Bezel	14006-PL
10	Knob BGA	14351

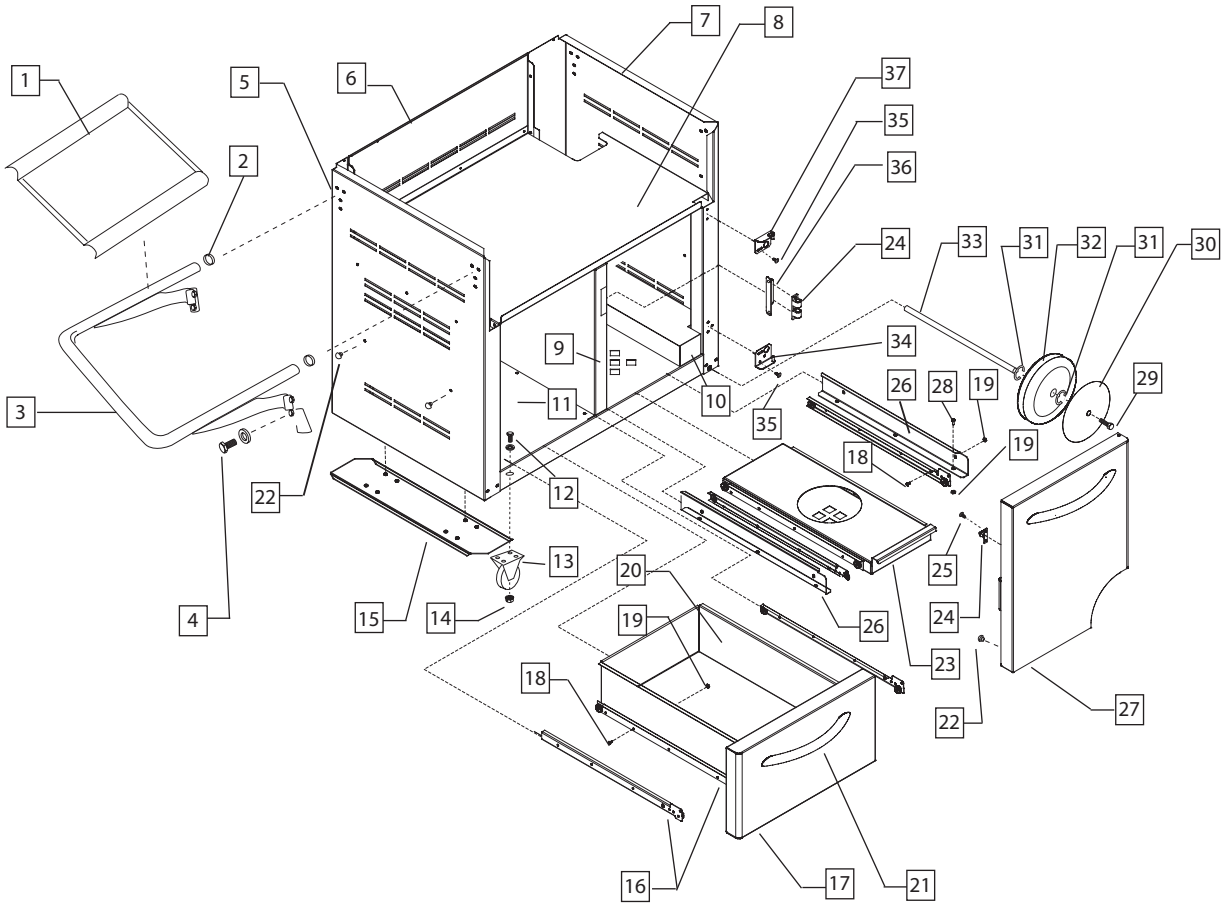


48 GRILL CART PARTS LIST

ITEM	DESCRIPTION	PART NO.
1	Side Shelf Tray	41067
2	Side Shelf End Cap	14205
3	Side Shelf Assembly	18212
4	Bolt	15003-06
5	Left Body Panel	32799
6	Rear Body Panel	32784
7	Right Side Body Panel	32800
8	Door Header	32798
9	Center Divider	32780
10	Slide Bracket 2	41061
11	Frame Cart W/A	33025-02
12	Hex Bolt	15150
13	5" Caster w/o Brake	18022
	5" Caster w/Brake	18022-1
14	Nut	15021-09
15	Caster Stiffener	41126
16	Mount Slides	14203
17	Front Drawer Skin	33032-02
18	Screw	15002-50
19	Nut Hex	15021-04

ITEM	DESCRIPTION	PART NO.
20	Drawer Box	33029-02
21	Pull Handle	18462
22	Rubber Bump	18403
23	Tank Tray Pullout Assembly	33024
24	Door Catch	14204
25	Screw	15002-41
26	Slide Mounting Frame R/H,L/H	32790-01/02
27	Right Door Assembly	33026-02
28	Screw	15002-29
29	Screw	15002-61
30	Hub Cap	41075-01-SP
31	Retaining Ring E-Style	15121-01
32	8" Solid Rubber Wheel	18264
33	Axle	33282
34	Bottom Hinge R/H Assembly	41184-01
35	Screw	15002-26
36	Door Catcher Bracket	33017
37	Top Hinge R/H Assembly	41215

NOTE: *Carts sold separately.*

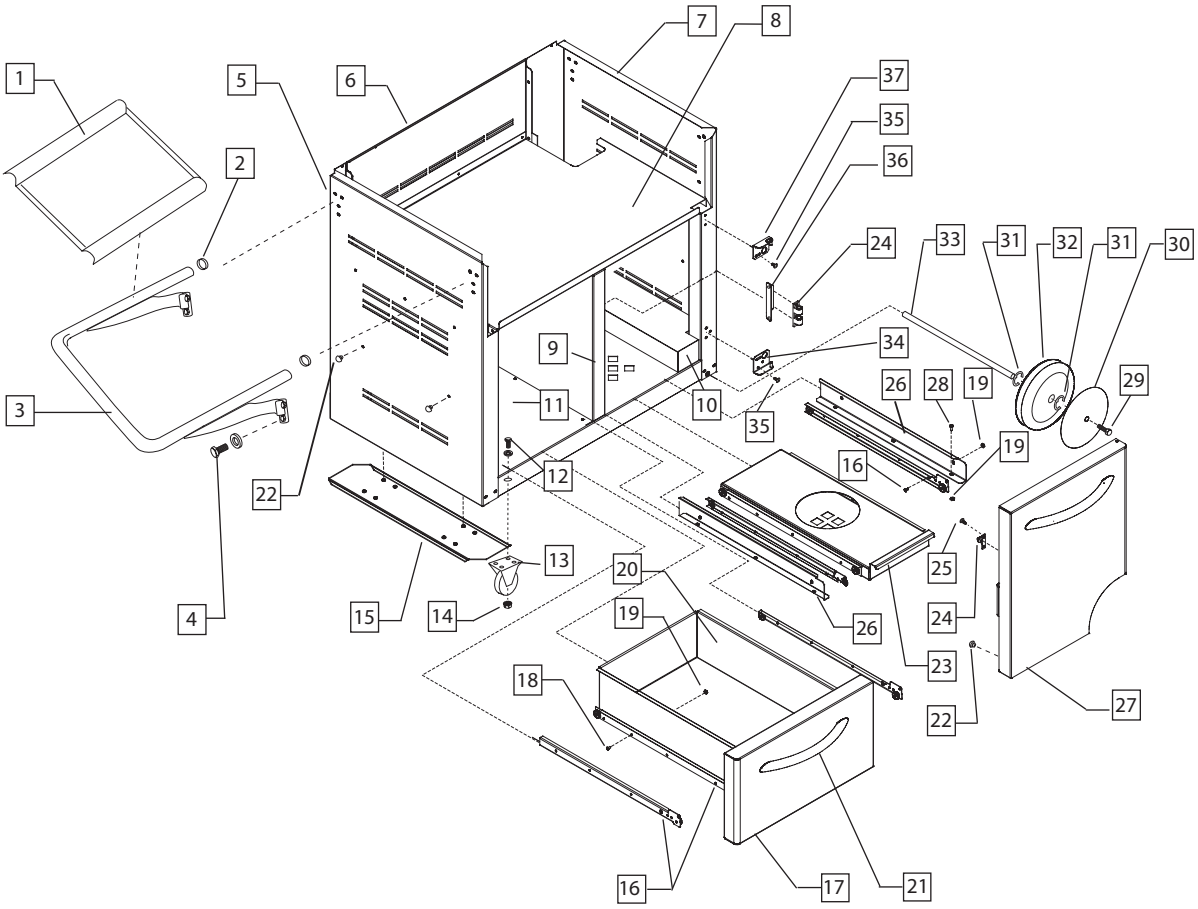


36 GRILL CART PARTS LIST

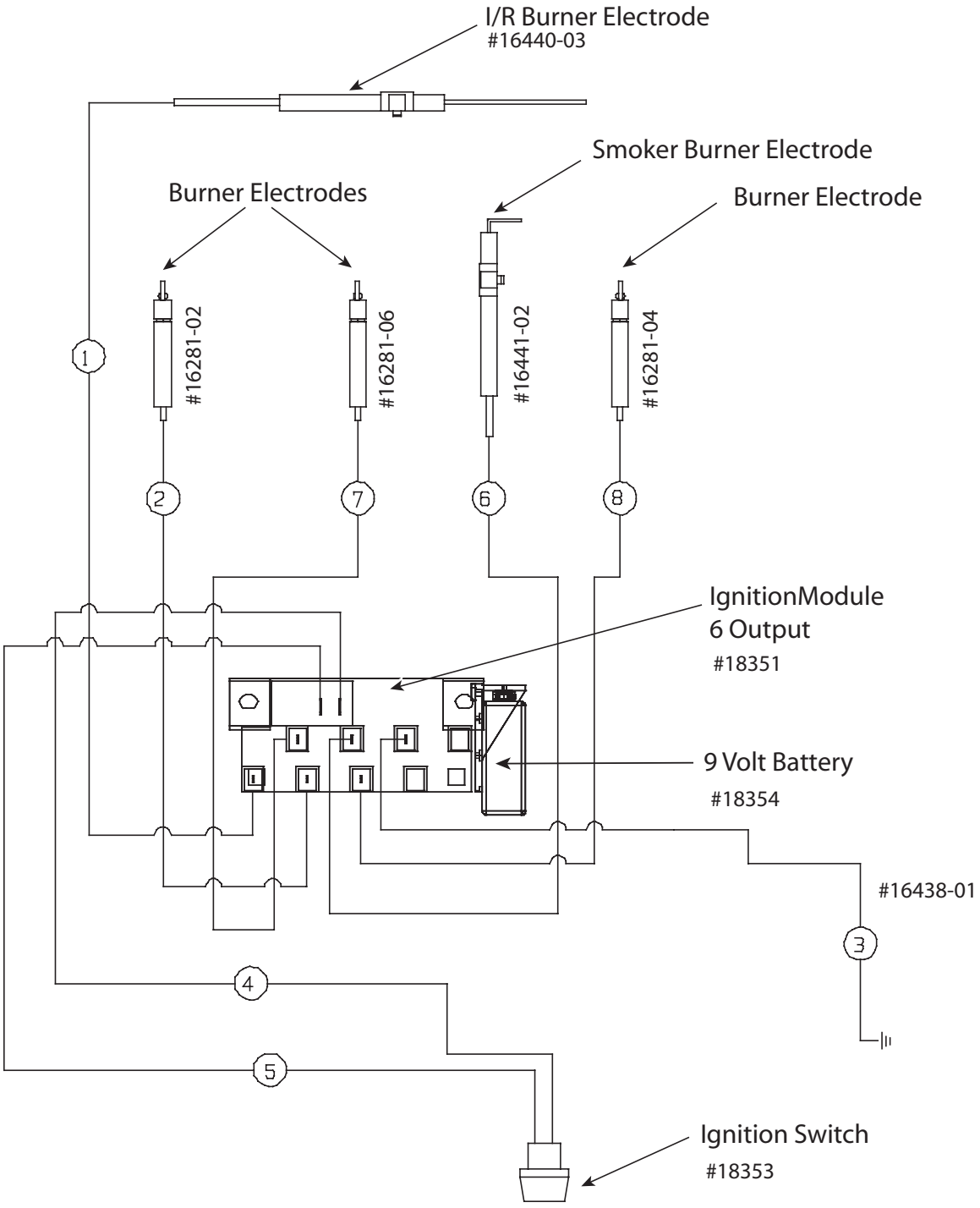
ITEM	DESCRIPTION	PART NO.
1	Side Shelf Tray	41067
2	Side Shelf End Cap	14205
3	Side Shelf Assembly	18212
4	Bolt	15003-06
5	Left Body Panel	32799
6	Rear Body Panel	33009
7	Right Side Body Panel	32800
8	Door Header	33008
9	Center Divider	33010
10	Slide Bracket 2	41061
11	Frame Cart W/A	33025-01
12	Hex Bolt	15150
13	5" Caster w/o Brake	18022
	5" Caster w/Brake	18022-1
14	Nut	15021-09
15	Caster Stiffener	41126
16	Mount Slides	14203
17	Front Drawer Skin	33032-01
18	Screw	15002-50
19	Nut Hex	15021-04

ITEM	DESCRIPTION	PART NO.
20	Drawer Box	33029-01
21	Pull handle	18462
22	Rubber Bump	18403
23	Tank Tray Pullout Assembly	33024
24	Door Catch	14204
25	Screw	15002-41
26	Slide Mounting Frame R/H,L/H	32790-01/02
27	Right Door Assembly	33026-01
28	Screw	15002-29
29	Screw	15002-61
30	Hub Cap	41075-01-SP
31	Retaining Ring E-Style	15121-01
32	8" Solid Rubber Wheel	18264
33	Axle	33282
34	Bottom Hinge R/H Assembly	41184-01
35	Screw	15002-26
36	Door Catcher Bracket	33017
37	Top Hinge R/H Assembly	41188-01

NOTE: *Carts sold separately.*

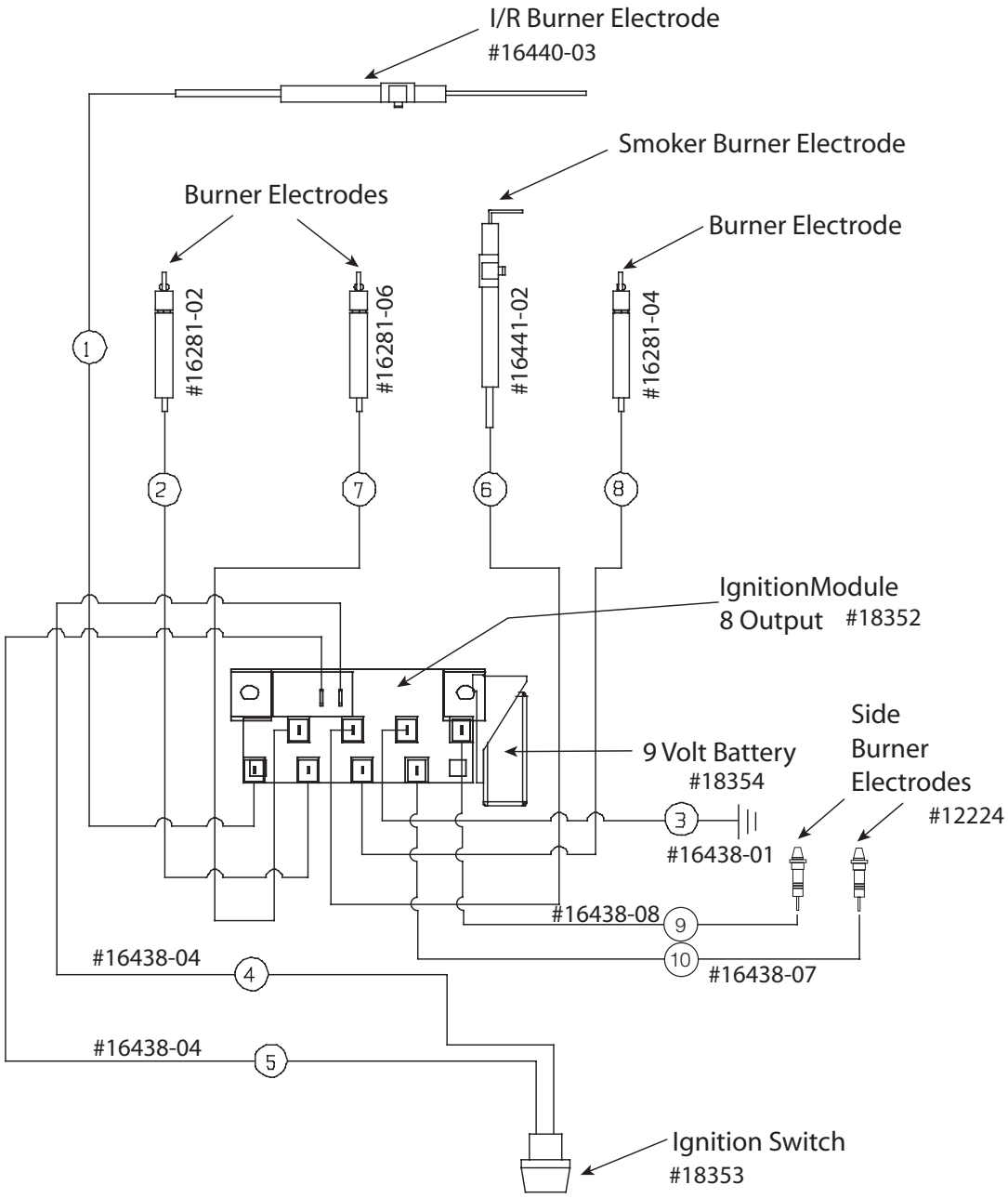


WIRING DIAGRAM BGB36-BQAR MODELS



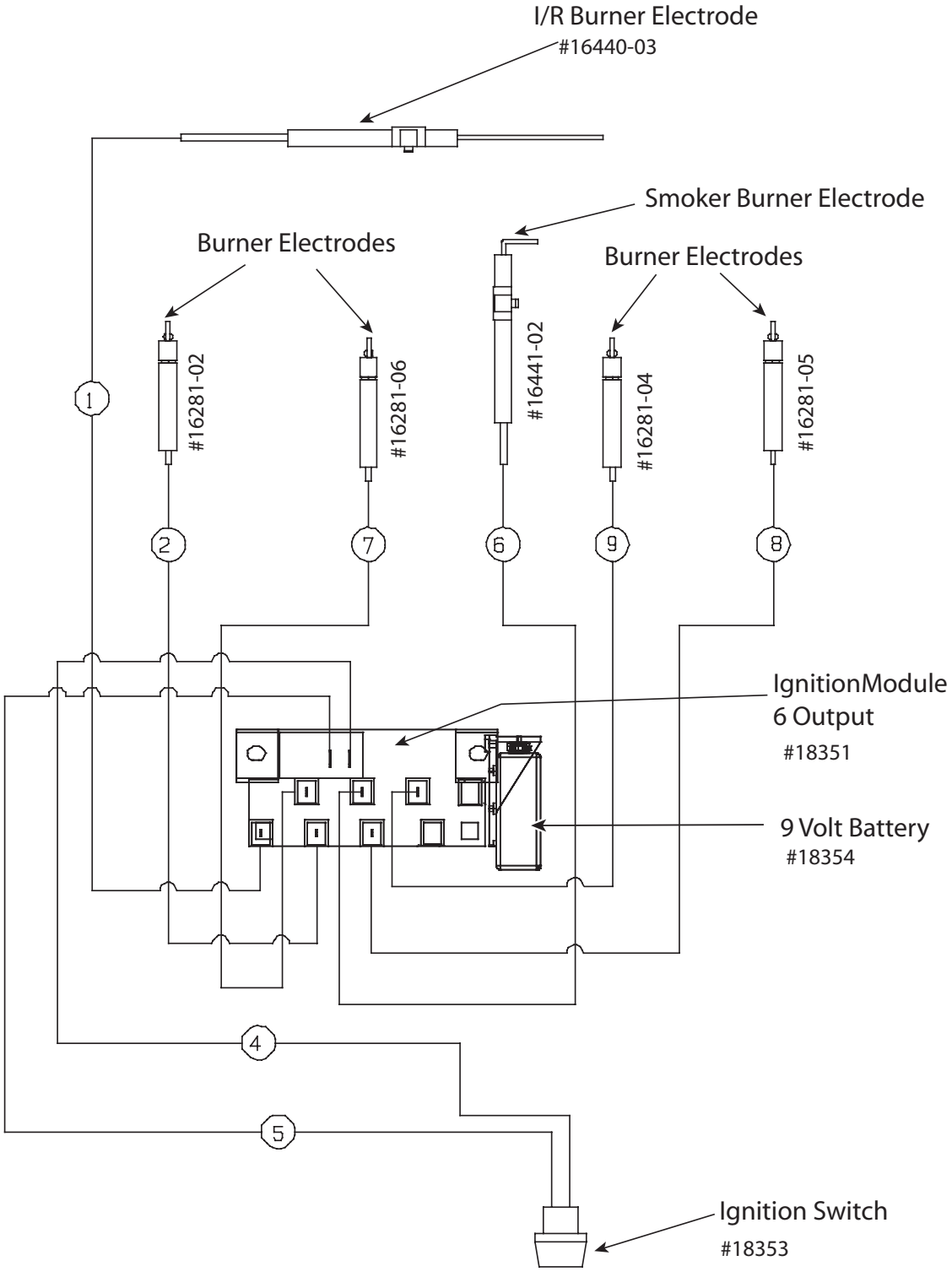
Wiring Diagram
P/N # 32826

WIRING DIAGRAM BGB48-BQR MODELS



Wiring Diagram
P/N # 33438

WIRING DIAGRAM BGB48-BQAR MODELS



Wiring Diagram
P/N # 32827

SERVICE

HOW TO OBTAIN SERVICE:

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

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

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

Write:

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

www.dcsappliances.com

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

5900 Skylab Road, Huntington Beach, CA 92647
Tel: 714.372.7000 • Fax: 714.372.7001
Customer Care: (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. 17671 Rev. B
Litho in USA 12/04