

THE PROFESSIONAL “E” SERIES GRILL

Use and Care Guide

Models:

- DCS36E-BQARL
- DCS36E-BQARN
- DCS48E-BQARL
- DCS48E-BQARN
- DCS48E-BQRL
- DCS48E-BQRN



PERFECT HEAT.



A Message To Our Customers

Thank you for selecting this DCS Professional E Series Grills. Because of its unique features, we have developed this Use and Care Guide. It contains valuable information on how to properly operate and maintain your new Grill 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 Customer Service Representative by phone: 1-888-281-5698, email: support@dcsappliances.com

or by mail:

DCS

Attention Customer Service,

5800 Skylab Road, Huntington Beach, CA 92647

WARNING

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

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 WHAT TO DO IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, immediately call your gas supplier.

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

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Safety Practices & Precautions

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

- Read this Use and Care Manual thoroughly **before** using your new appliance. This will help to reduce the risk of fire, electric shock, or injury to persons. Begin by insuring proper installation and servicing. Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

! IMPORTANT SAFETY NOTICE: *Certain liquid propane dealers may be filling 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.**

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

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 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.
- 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

Tested in accordance with ANSI Z21.58 standard for outdoor cooking gas appliances. This Grill is for **OUTDOOR USE ONLY**.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

- Always ensure that power is supplied to the unit before lighting by pressing and holding the rotisserie ignition button. The hot surface igniter will glow in front of the rotisserie burner when power is supplied to the unit. If power is not supplied, see instructions to match light burners.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pan. Clean often.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for 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.
- 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.
- 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 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.
- 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.
- 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. 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. 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.

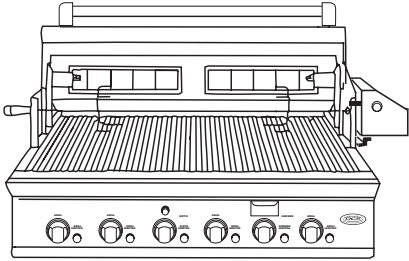
! WARNING: *Insect warning spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.*

Safety Practices & Precautions

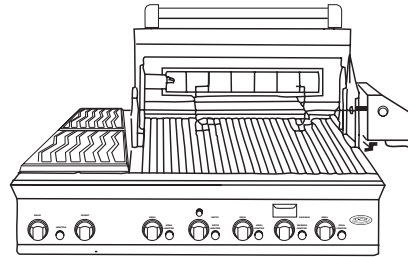
- Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.
- Never grill without the drip pan in place and pushed all the way to the back of the grill. Without it hot grease could leak downward and produce a fire or explosion hazard.
- Do not operate the grill under 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 the electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill. When plugging the rotisserie motor into the convenience outlet (carted units) be sure the cord does not come in contact with the upper 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.
- Never pinch or cut the supplied power cable. Prevent the cable from lying on the ground, sitting in water or coming into contact with the hot surfaces of the grill. Avoid placing the cable where it could be strained, chaffed or cut by sharp edges.

Model Identification

48" MODELS

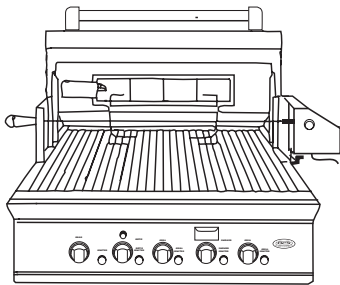


DCS48E-BQAR



DCS48E-BQR

36" MODELS



DCS36E-BQAR

Gas Requirements

Never connect an unregulated gas line to the appliance. 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.

NOTE: *Units on carts require the use of a grounded three-prong outdoor extension cord (not supplied) connected to a 120vac GFI outlet. Built-in units require a 120vac GFI outlet within 5 feet of the grill for the transformer or 24" for a rotisserie motor.*

All electrical connections must be made by a qualified electrician in accordance with 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. This unit was designed for use with the 24vac, 40va (volt amp) transformer supplied with the grill. The transformer box uses special weatherproof connections that must be used. If a replacement is required, contact your dealer or call the factory.

NOTE: *Using a transformer kit from any other device may damage the grill and void the warranty.*

An installer supplied gas shut-off valve must be installed in an easily accessible location. 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 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 LP) from your grill. Total gas consumption of the grill with all burners on "HI".

48EBQRS=124,000 BTU/hr; 48EBQARS=134,000 BTU/hr; 36EBQARS=94,000 BTU/hr

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa). The installation of this appliance must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSI Z223.1a-1988. 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.

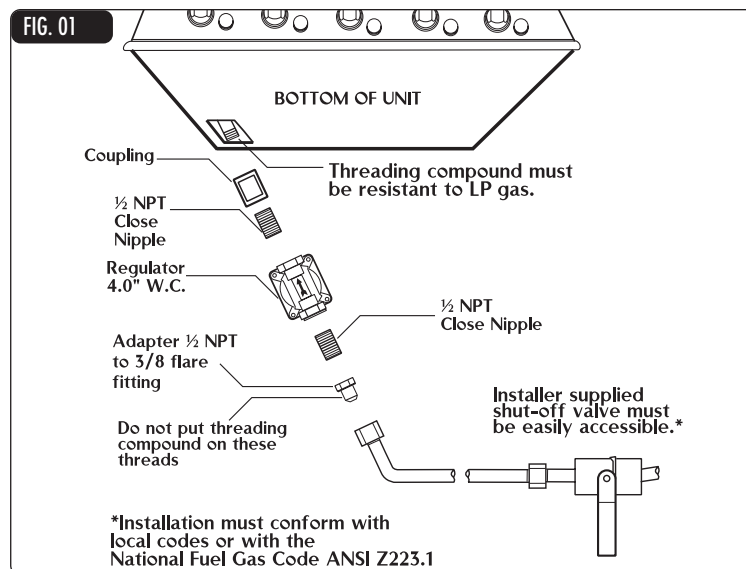
Operating pressure: 4.0" W.C.

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 resistant 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.



LP GAS HOOK UP (TYPE I OR QCCI REGULATOR)

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

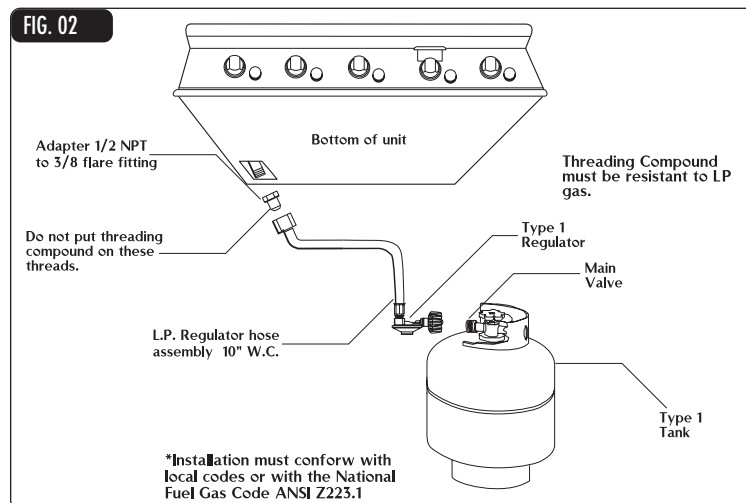
Connection: 1/2" NPT male with a 3/8" Flare adapter. LP Hose with a quick disconnect and fittings are included.

Operating pressure: 10.0"W.C.

Connect the 3/8" flare end of the LP hose to the brass adapter on the manifold (underneath bottom left corner). Connect the Regulator to the tank (with the tank valve fully closed). Although the flow of gas is stopped when the Type I system is disconnected, you should always turn the LP 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.
- Do not attempt lighting the grill within 10 minutes after purging!

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. If trading your tank in, always ensure to obtain only Type I 20lb cylinders with an overfill protection device.



LP TANK REQUIREMENTS:



WARNING: *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.*

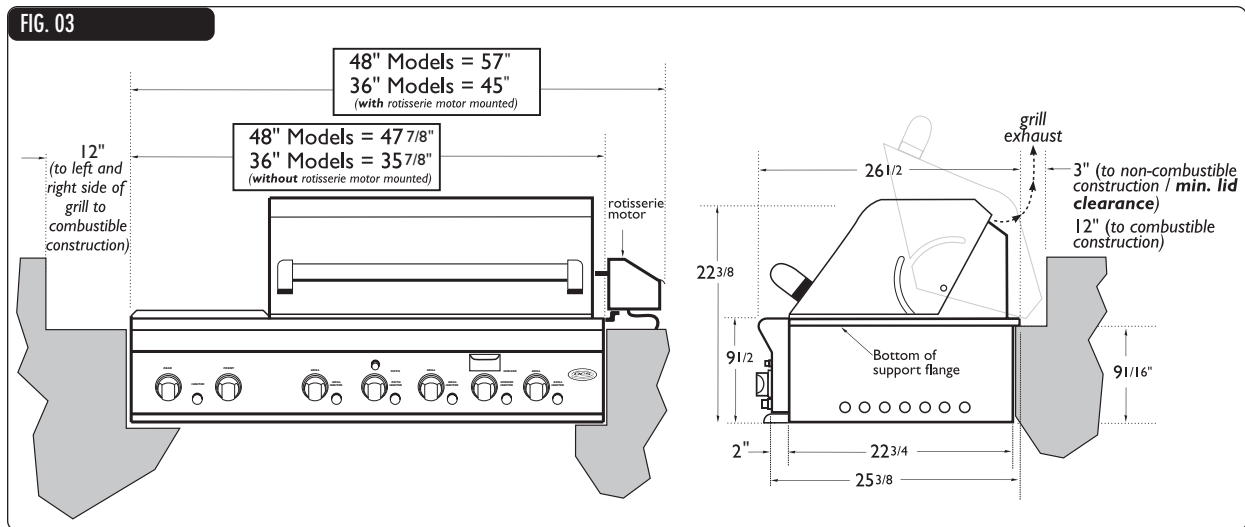
The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type I system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a 5LP-A 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 LP gas supply cylinder valve outlet specified, as applicable, for connection Type I.

NOTE: *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.*

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. The transformer box should be mounted to a back or side wall inside the enclosure at least 12" from the ground. A special connection cable is pre-wired to the grill and will reach 48" from the left rear corner of the grill. This cable must not rest on the surface of the grill or lay on the ground. Take up any extra cabling and secure it from movement.

Built-In Grill Clearances



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

CLEARANCES TO COMBUSTIBLE CONSTRUCTION

Above and below the cooking surface, maintain a minimum of 12" from the sides and a minimum of 12" from the back 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 lid to fully open. A minimum of 8" clearance from both sides is required for the rotisserie motor and skewer handle. The grill can be placed directly adjacent to non-combustible construction below the cooking surface.

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.

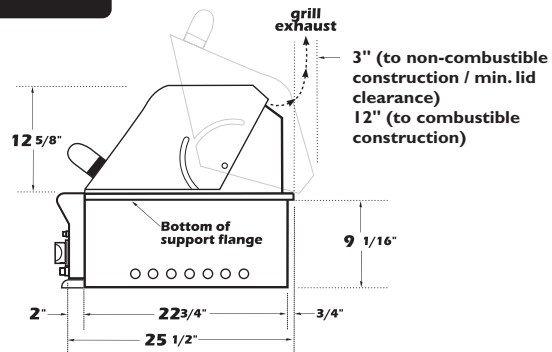
GENERAL

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. If you're using an insulated jacket in combustible enclosures, the jacket assembly must be supported from the bottom by a ledge down each side or a solid deck beneath the entire insulated jacket. Do not pinch the power supply cable when setting the grill into the enclosure. Unplug the cable from the transformer box before installation.

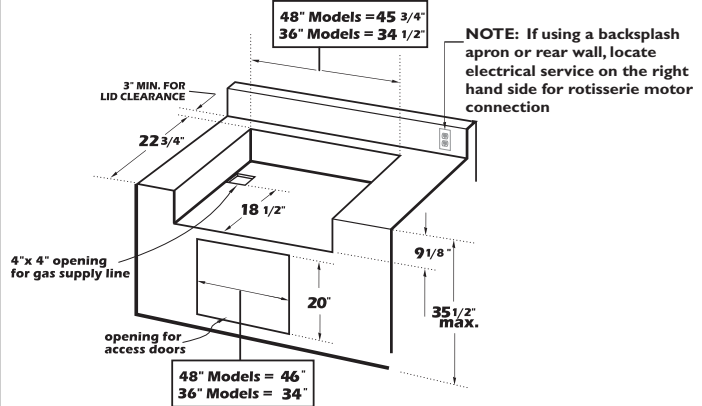
ALL GRILL MODELS

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.

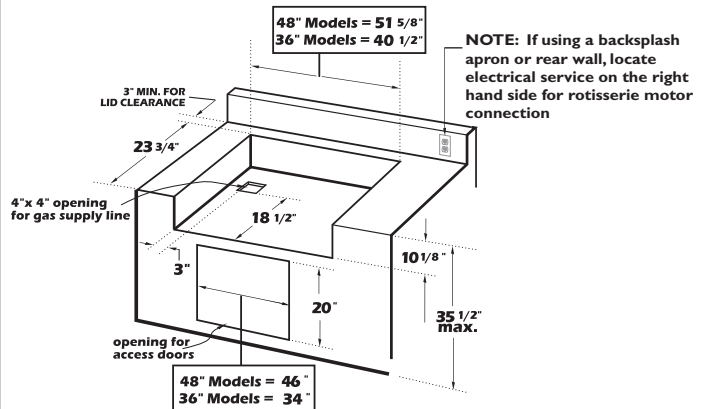
FIG. 04



Standard layout for non-combustible enclosure:



Insulated Jacket layout for combustible enclosure:



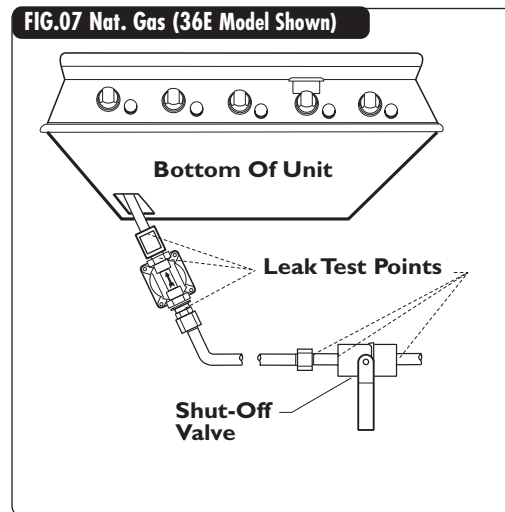
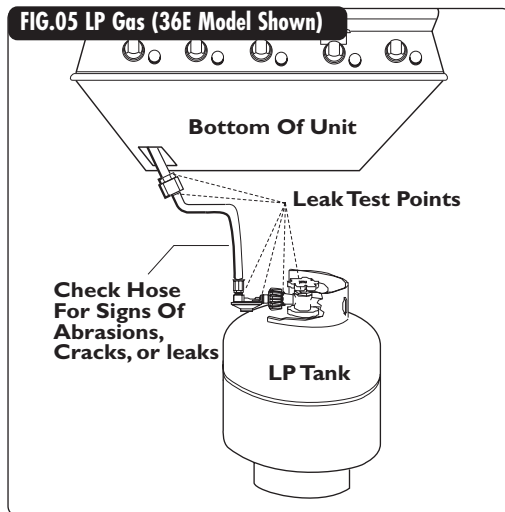
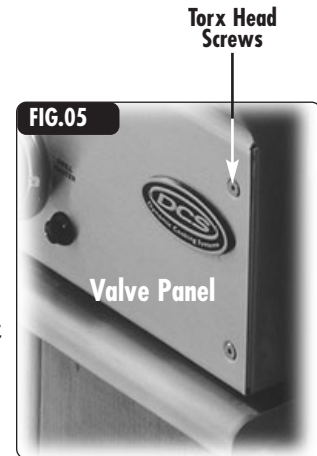
GENERAL

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 LP units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. Remove the 4 torx head screws (fig.05) which fasten the valve panel to the unit. Pull the valve panel outward be careful not to pull on the igniter wires. The valve panel can be unplugged if needed and set aside.



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 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.

NOTE: 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.

INSTALLER FINAL CHECKLIST

<input type="checkbox"/> Specified clearances maintained to combustibles.	PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER. USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.
<input type="checkbox"/> Nylon straps removed from burners.	
<input type="checkbox"/> All internal packaging removed.	
<input type="checkbox"/> Knobs turn freely, bezels centered.	
<input type="checkbox"/> Power supplied to the unit 24 vac 40 va min. From the transformer kit supplied with unit.	
<input type="checkbox"/> Each burner lights satisfactorily, individually or with adjacent burner lit.	
<input type="checkbox"/> Air shutters adjusted.	
<input type="checkbox"/> Adjustable low setting satisfactory.	
<input type="checkbox"/> Drip pan in place properly and sliding freely.	
<input type="checkbox"/> Pressure regulator connected and set for 4.0"W.C. Natural, 11.2" W.C. LP gas.	
<input type="checkbox"/> Manual shut off valve installed and accessible.	
<input type="checkbox"/> Unit tested and free of leaks.	
<input type="checkbox"/> User informed of gas supply shut off valve location.	

GRILL BURNER FLAME HEIGHT

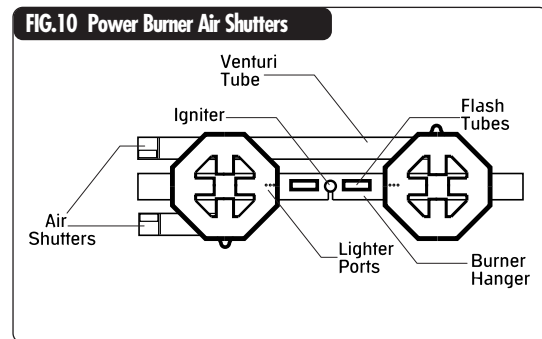
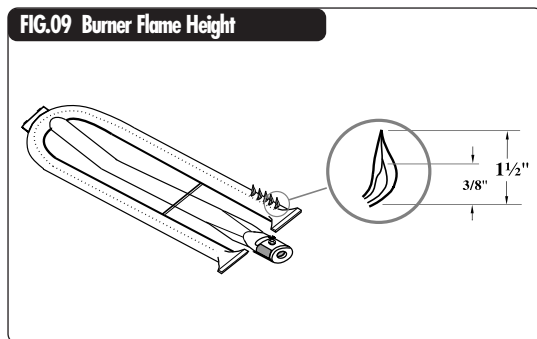
To access the grill burner air shutters first remove the valve panel by removing the four screws on the corners of the valve panel. Remove the control knobs. Pull the valve panel outward. Do not pull on the igniter wires. The valve panel can be unplugged from the unit. If so, the unit will have to be match lit during burner adjustments. With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions below. Access for the power burner air shutters is through the top after removing the top burner grate (See Figure 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.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 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.

TO ADJUST

- 1) Be careful as the burner may be very hot.
- 2) If the flame is yellow, indicating insufficient air, turn the air shutter counter-clockwise 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.

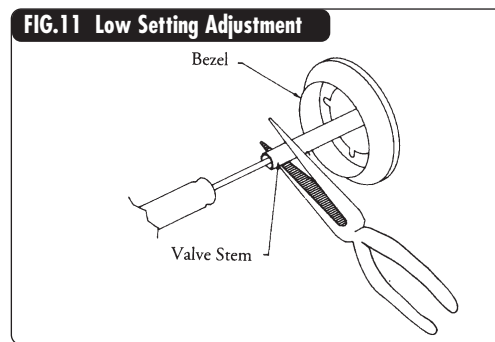
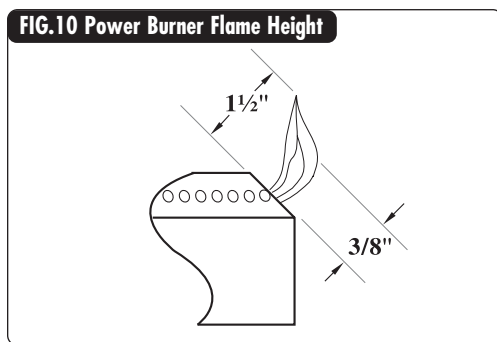


LOW SETTING ADJUSTMENTS

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. 11).



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/hr. 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. 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 push button ignition. The ignition button 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.



USING THE GRILL

Grilling requires high heat for preheating, searing and proper browning. Most foods are cooked at the “MED” to “LO” heat setting for the entire cooking time. 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. 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 is in place.
- 2) Light the grill burners using the instructions on page 19 in Use and Care Guide.
- 3) Turn the control knob to “HI” and preheat the grill for 15 minutes. The top cover 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.



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. 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 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 attempt to “LITE” the grill if the odor of gas is present.*
- *Call for service 1-(888) 281-5698*
- *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.*

- *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.*

TO LIGHT GRILL BURNER

Ensure power is supplied to the unit. If not, burner must be match lit (see below).

Open the lid, push and hold the ignition button next to the desired burner knob to be lit for 5 seconds. Turn control knob to LITE. 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 a lit match over the hole located on the top left for burner on the left, or the right hole for the right burner. 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.

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 SIDE BURNERS (BQR MODELS ONLY)

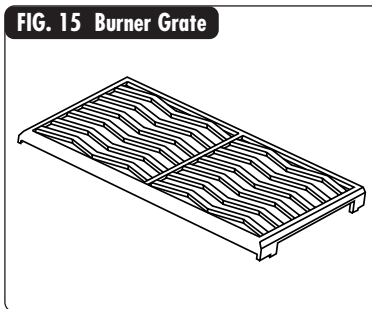
⚠ **CAUTION:** The burner cover may be hot if the grill burners are in operation.

First remove the burner cover or any cooking utensils from the burner grate. Open the lid, push and hold the ignition button next to the desired burner knob to be lit for 5 seconds. Turn control knob to “LITE”. 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. 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”.

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/hr and shares a push button ignition system. The burner grates (see Fig. 15) 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.

FIG. 15 Burner Grate

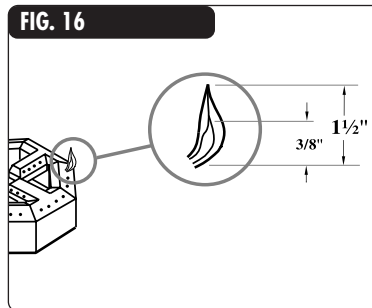


FLAME HEIGHT

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.
- 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.

FIG. 16



Using The Smoker System

The smoker system on each grill consists of a stainless steel slide out tray which is positioned above a 5,000 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 infra-red 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.



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

LIGHTING THE SMOKER BURNER

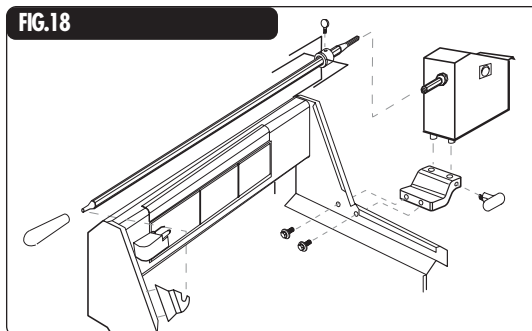
Open the lid and remove the smoker tray. Locate the burner visually by looking through the cut-out in the valve panel, push and hold the ignition button next to the desired burner knob to be lit for 5 seconds. Turn control knob to "LITE". If the burner does not light in 4 seconds, turn knobs to "OFF" and wait 5 minutes before trying again for any accumulated gas to dissipate. If the burner will not light after several attempts, wait 5 minutes then match light using a paper book match or lighter through the cut-out in the valve panel. Once lit, fill the smoker tray and replace.

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.

Using The Rotisserie Burner

! 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. BQRS and BQARS Series only.



NOTE: *If you have an “E” model cart, the rotis motor can be plugged into the GFI outlet provided at the back of the cart. A three pronged outdoor extension cord is required (not supplied) to power the cart.*

! WARNING: *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.*

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. 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 (see Fig. 18).

The rotis motor on the 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. 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 right side of the grill. With the skewer pushed as far as possible into the motor, the grooved skewer bushing should rest on the right side bracket.

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.

Using The Rotisserie Burner

⚠ 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 on at a time, grill or rotisserie.

PREPARATION

Recommended:

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

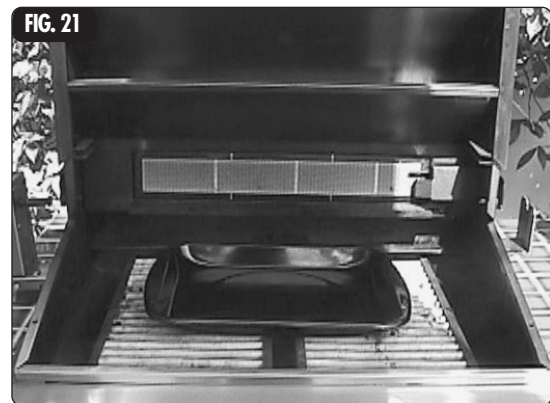
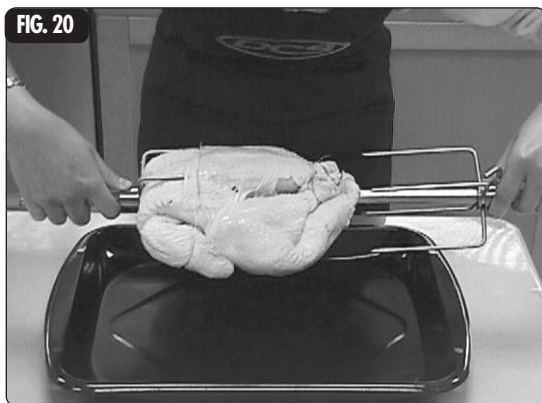
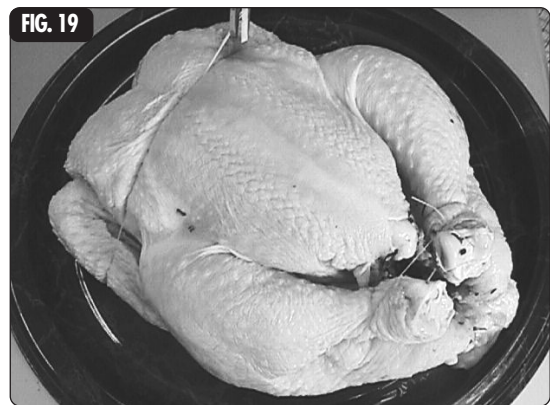
Working Area:

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

Meat Preparation:

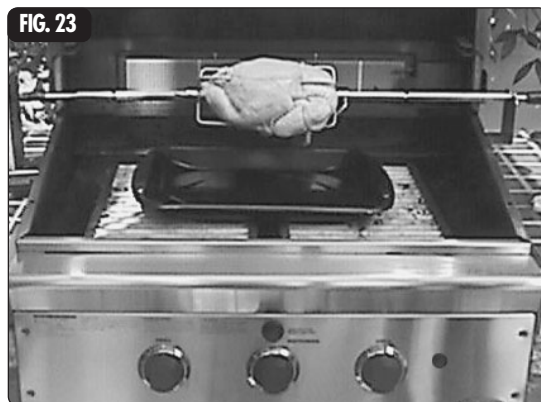
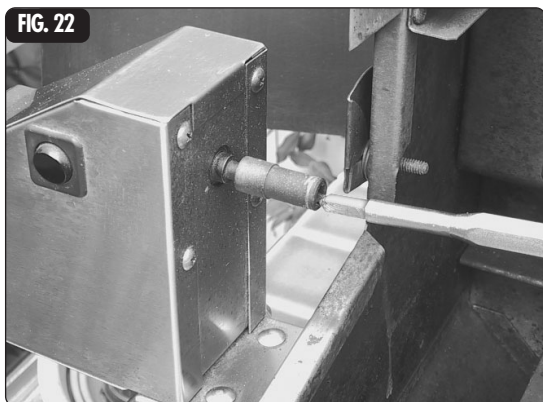
Tie meat with butcher string or Dental floss in three areas. Buy a roast that is equally balanced from top to bottom in size. The meat will cook more evenly while on the Rotisserie. For Poultry, tie wings and legs to the body using Dental floss or butcher string to prevent flopping around while turning. (Fig. 19)

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. 20)
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. 21)



COOKING ON ROTISSERIE

1. Place prepared rod into motor, lay across to other side in groove. (Fig.22)
2. Verify placement as shown in Fig. 23.
3. Ignite Burner, start Rotisserie Motor, and keep on High for cooking all meats on the Rotisserie.
4. To check temperature, turn off motor, turn temperature to low while using your instant read thermometer. For poultry it should read 170° in breast. Thermometer should touch bone, then lift up 3/4 inch from breastbone to get a more accurate temperature. Turn on Motor, return heat to high if more cooking is needed. Repeat above instructions. (Fig. 24)
5. Remove Rod, using hot pads, place meat or poultry on broiler pan bottom, then remove prongs. (Fig. 25)
6. Cover with foil for a 15 to 20 minute waiting time. Meat will carve better and juices will go back into the meat.



Using The Rotisserie Burner

TO LIGHT ROTISSERIE BURNER:

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.

Open the lid. Push and hold the ignition button. You'll hear a snapping sound. Turn the control knob to 'LITE'. 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. 26. Turn the control knob to "LITE". 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.



⚠ 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

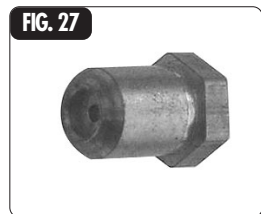
STAINLESS STEEL

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. Use a non metallic scouring pad, 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: Before removing burners ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool.

ORIFICE CLEANING

With the burner removed, remove the orifice (fig.27) 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.



GRILL BURNERS

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 BURNERS (STANDARD ON 48 BQR MODELS ONLY)

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

SIDE BURNERS

The 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, with proper care and cleaning they can withstand many years of use.

SMOKER BURNER

The smoker burner can be removed and cleaned by removing the ignition element. The element is fragile and should be handled with extreme care.

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.

REASSEMBLE THE BURNERS (CONTINUED FROM PAGE 26)

Replace the burner by sliding the air shutter over the brass orifice, centering it in the hole. 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 (pages 16-17). Do this prior to cooking on the grill.

⚠ CAUTION: *It is extremely important to center the burner on the orifice properly.*

⚠ 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.*

GRILL GRATES

Grill grates are made of non rusting 304 stainless steel, the easiest way to clean the grill grates 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 bristle brass barbeque brush in tap water and scrub the hot grill grates. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill grates, assists the cleaning process by softening any food particles. The food particles will fall onto the hot radiant tray and burn or fall into the drip tray. If the grill grates are allowed to cool before cleaning, cleaning will be more difficult. Another effective grill grate cleaning method: Running grates through dishwasher cycle after majority of grease and large debris removed.

DRIP PAN

The full width drip pan 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.

SIDE BURNER GRATES

The side burner grates are porcelain enamel over cast iron for durability. To avoid burns do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry.

- Never immerse a hot grate in water. Due to rapid temperature changes the porcelain may pop off the edges of the grates. Do not be concerned as the base metal, cast iron, soon darkens to blend with the porcelain enamel. Use care when wiping areas where the enamel has popped off. The edges may be sharp. If cleaning necessitates grate removal, care should be taken in lifting them. They are very heavy. Be sure to place them on a protected surface.

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

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 or frozen tank.

ROTIS WILL NOT LIGHT

- 1) Does the element glow when button is pressed? Check power to unit.
- 2) Does the rotis burner light when attempting to match light?

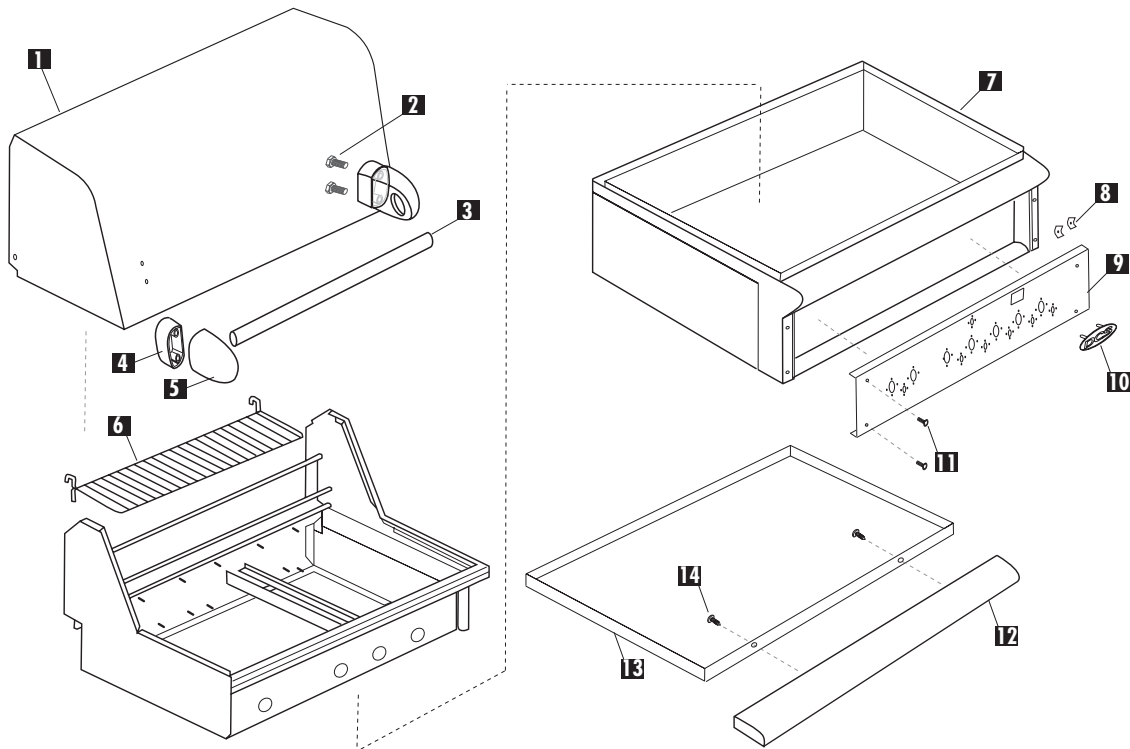
ROTIS LIGHTS, BUT WILL NOT HOLD FLAME ONCE BUTTON IS RELEASED

- 1) Continue holding safety valve button in a depressed position until burner remains lit when released.
- 2) Ensure thermocouple (about 1” of the tip) is in the path of the Infra-Red burner flames. The tip should almost rest on the ceramic tiles.

IGNITERS WILL NOT GLOW

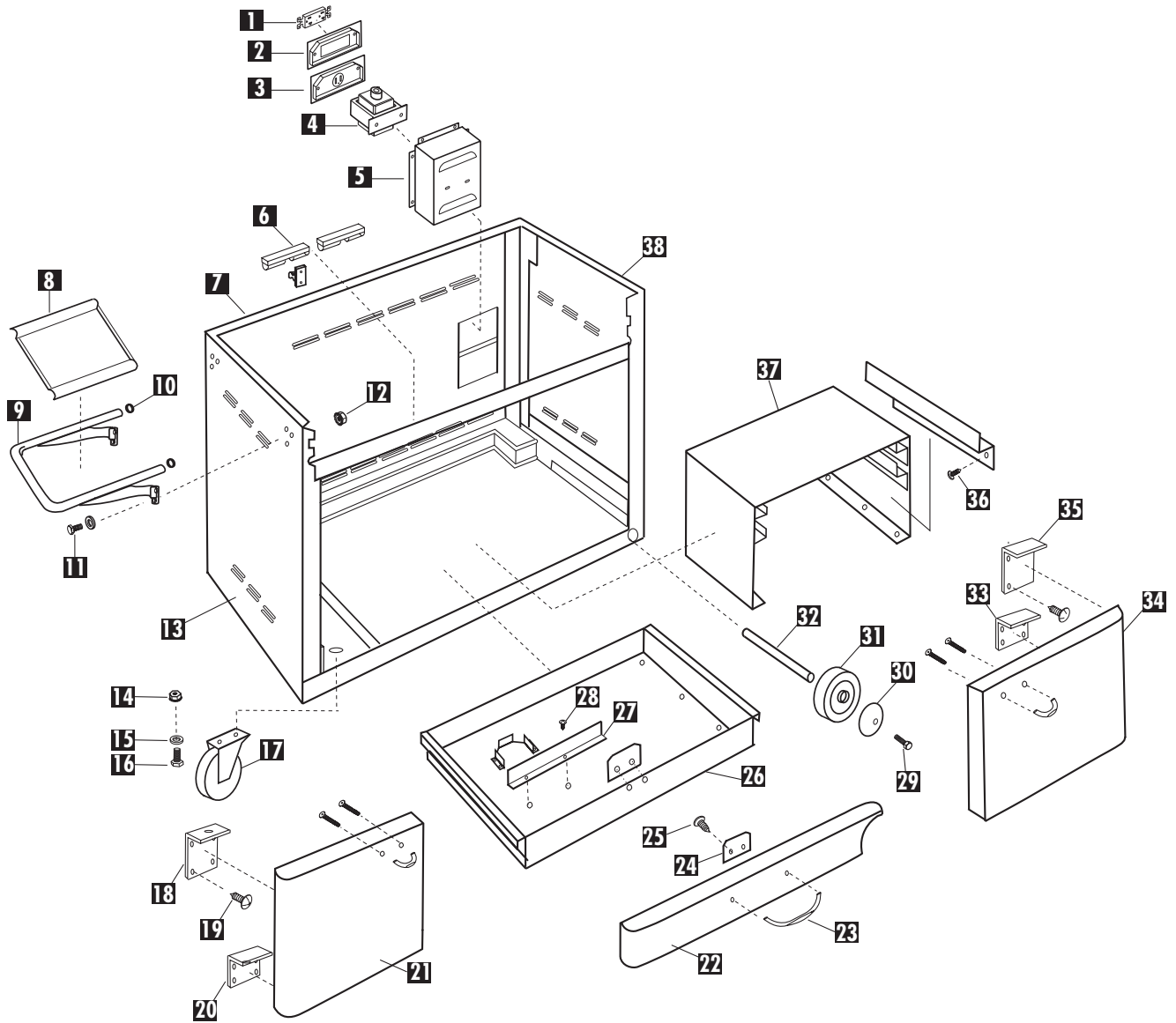
- 1) Is there power to the transformer box?
- 2) Ensure the low voltage cable (provided) is correctly and firmly attached to the transformer box.
- 3) Is the ignition button being pressed in and held for 5 seconds?

Grill Body Assembly



ITEM	DESCRIPTION	PART NO.
1	Roll-Top Lid Assembly 48E-BQR	32293-01
	Roll-Top Lid Assembly 48E-BQAR	32293-02
	Roll-Top Lid Assembly 36E-BQAR	32293-01
2	Shoulder Bolt (4)	15089-3
3	Handle Tube 36E-BQAR, 48E-BQR	32048-02
	Handle Tube 48E-BQAR	32048-01
4	Handle Endcap Spacer	18174
5	Handle Endcap	18164-PL
6	Warming Rack 48E-BQR, 36E-BQAR	32248-01
	Warming Rack 48E-BQAR	32248-02
7	Trim Weld Assy. 48E-BQAR, 48E-BQR	32235-03
	Trim Weld Assy. 36E-BQAR	32235-04
8	Logo Spring Clip	15073
9	Valve Panel 36E-BQAR	32212-18-PA
	Valve Panel 48E-BQAR	32212-19-PA
	Valve Panel 48E-BQR	32212-17-PA
10	DCS Logo	17129-01
11	Torx Screw	15002-41
12	Drip Pan Handle 48E	32050-01
	Drip Pan Handle 36E	32050-02
13	Drip Pan 48E	30645-2
	Drip Pan 36E	30645-1
14a	Screw	15002-17
14b	Nut 10-24 keps S/S	15021-04
14c	Nut hex 10-24 S/S	15004-09

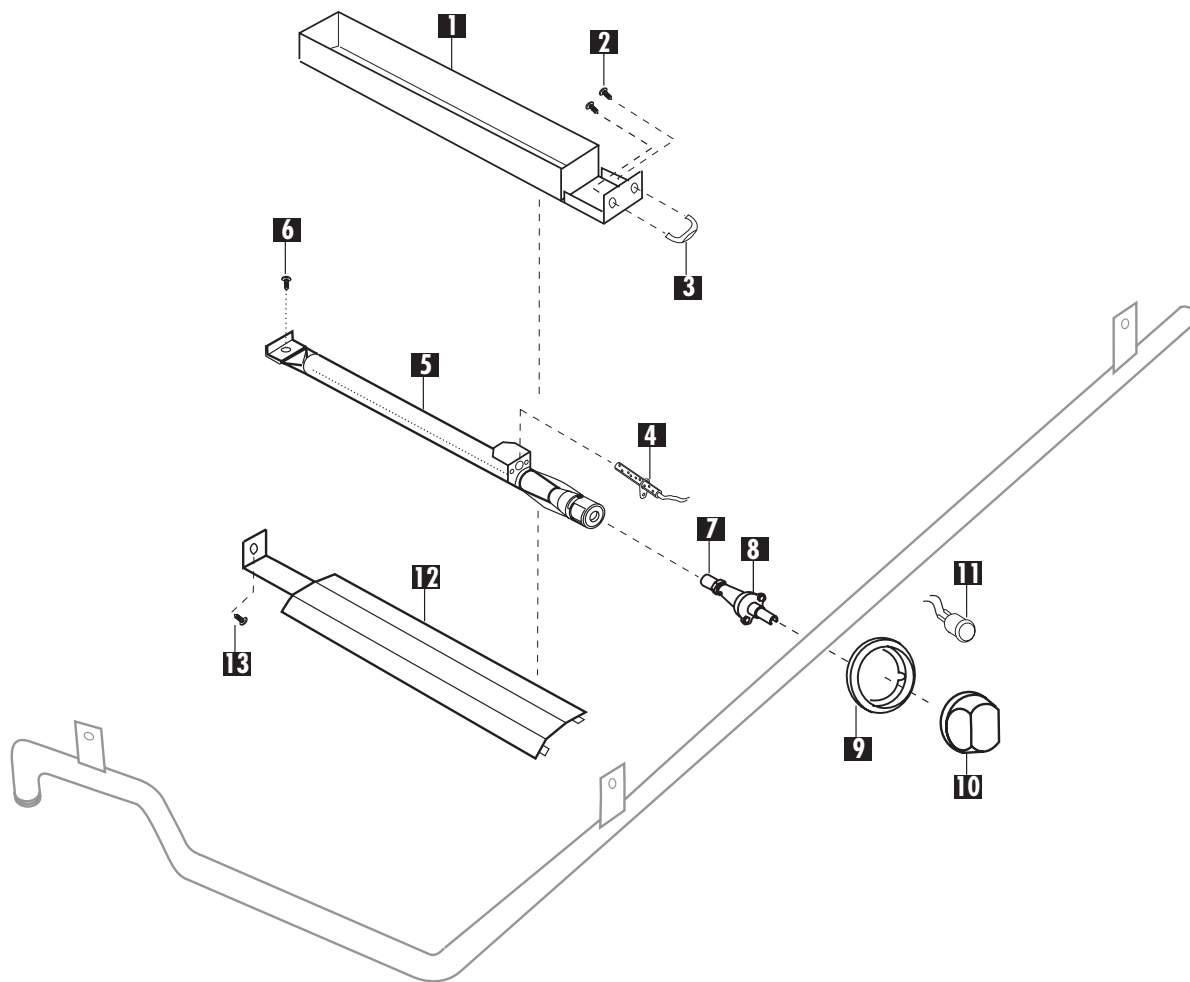
48" & 36" Grill Cart Assembly



48" & 36" Grill Cart Parts List

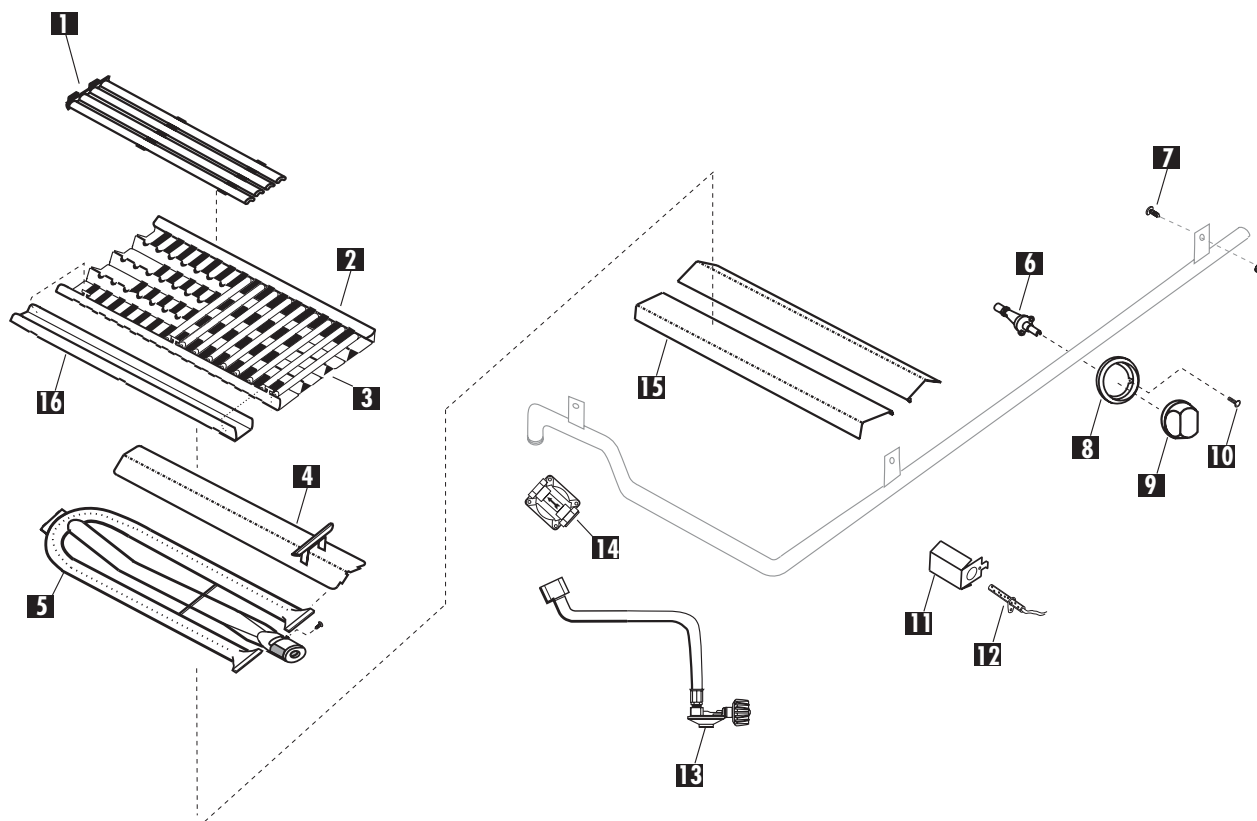
Item	Description	Part No.
1	GFI , EBQ	16388
2	GFI Plastic Cover	16389
3	NEMA Recept/Cover	16390
4	Transformer 24 vac	16381
5	Transformer Kit Cart	32652-02
	Transformer Kit Built-in	32652
6	Door Catch Assembly	14204
7a	Body Panel Back 48"	41055
7b	Body Panel Back 36"	41083
8	Side Shelf Tray	41067
9	Side Shelf Assembly	18212
10	Side Shelf Endcap	14205
11	Hex Bolt	15003-06
12	Keps Nut	15021-09
13	Body Panel L/H 36"/48"	41053
14	Keps Nut	15021-09
15	Washer	15146
16	Hex Bolt	15001-23
17	Caster w/out Brake	18022
17	Caster with Brake	18022-1
18	Top Hinge L/H	41092-02
19	Hex Bolt	15001-23
20	Bottom Hinge L/H	41093-01
21	Left Door Assembly 48E	41098-01
	Left Door Assembly 36E	41113-02
22	Kickplate Panel 48E	41097
	Kickplate Panel 36E	41097-01
23	Pull Handle	18204-02
24	Door Stop Tab	41094
25	Screw	15139
26	Cart Drawer 48E	41056
	Cart Drawer 36E	41084
27	LP Drawer Dam	41077
28	Hex Bolt	15001-23
29	Torx Screw	15002-41
30	Hub Cap	41075-01-SP
31	8" Solid Rubber Wheel	18264
32	Axle	41062
33	Bottom Hinge R/H	41093-01
34a	Right Door Assembly 36"	41113-01
34b	Right Door AssY. 48"	41098-02
35	Top Hinge R/H	41092-01
36	Screw	15139
37	Drawer Shelf Assy. 48" Only	41068
38	Body Panel R/H	41054-01

Smoker Burner Assembly



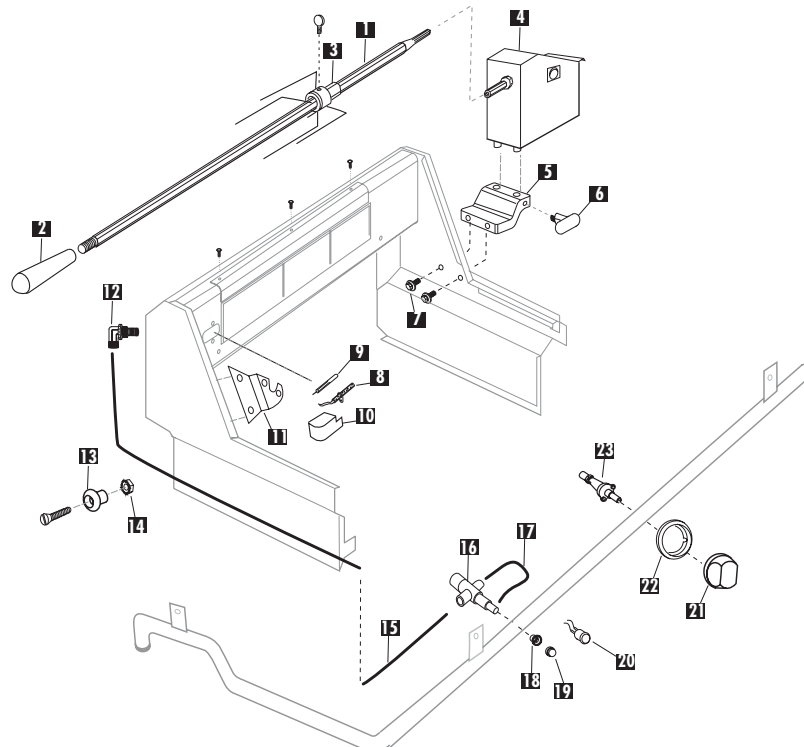
ITEM	DESCRIPTION	PART NO.
1	SMOKER TRAY W/A	32231
2	SCREW	15139
3	SMOKER PULL HANDLE	18204-01
4	MINI IGNITER 24VAC	16325
5	SMOKER BURNER W/ASSY.	32649
6	SCREW	13012-6
7	ORIFICE LP ORIFICE NAT	13005-71 13005-59
8	CONTROL VALVE	13017-01
9	KNOB BEZEL	14006-PL
10	CONTROL KNOB	14154
11	OTTO SWITCH	16330
12	SMOKER BURNER SUPPORT	32226
13	SCREW	15139

Grill Burner Assembly



ITEM	DESCRIPTION	PART NO.
1	Four Finger Grate	18197-02
2	Radiant	32218-02
3	Ceramic Rods	32224
4	Center Heat Shield, W/Assy.	32268
5	S/S Grill Burner	32217
6	Control Valve	13017
7	Manifold Bolt	15001-06
8	Knob Bezel	14006-PL
9	Control Knob	14154
10	Bezel Screw	15001-29
11	Collector Box	32501
12	Mini Igniter 24VAC	16325
13	Regulator (LP GAS)	13230
14	Regulator (NAT. GAS)	13035
15	Heat Shield	32219
16	Radiant End Cap	32264

Rotisserie Assembly



ITEM	DESCRIPTION	PART NO.
1	ROTISSERIE ROD 48BQAR	19054-05
	ROTISSERIE ROD 48BQR	19054-02
	ROTISSERIE ROD 38BQAR	19054-04
2	ROTISSERIE HANDLE	18040
3	FOUR PRONG MEAT HOLDER PLATED	19010-02
4	ROTISSERIE MOTOR	32069
5	ROTISSERIE MOUNT BASE	14155
6	ROTISSERIE MOUNT KNOB	14161
7	HEX BOLT	15003-06
8	MINI IGNITER	16325
9	THERMOCOUPLE	13007-2
10	ELECTRODE COVER R/H	32509-01
	ELECTRODE COVER L/H	32509
11	ROTIS RECEIVING BRACKET	32233
12	ORIFICE ELBOW	18193
13	ROLLER ASSEMBLY BEARING ROTIS	14197-01
14	10-24 ACORN NUT	15019-06
15	TUBE CUT FORMED R/H	32133-02
	TUBE CUT FORMED L/H	32133-01
16	SAFETY VALVE	18110
17	TUBE FORMED R/H	30841-03
	TUBE FORMED L/H	30841-06
18	SAFETY VALVE BEZEL	14160
19	SAFETY VALVE KNOB	14108
20	OTTO SWITCH	16330
21	CONTROL KNOB	14154
22	KNOB BEZEL	14006-PL
23	CONTROL VALVE	13017

HOW TO OBTAIN SERVICE:

Before You Call for Service

- Is the circuit breaker tripped or the fuse blown?
- Is there a power outage in the area?

For warranty service, contact DCS Customer Service at (888) 281-5698.

Before you call, please have the following information ready:

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

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

Write:

DCS

Attention: Customer Service

5800 Skylab Road

Huntington Beach, CA 92647

email: support@dcsappliances.com

LENGTH OF WARRANTY

One (1) Year Full - Covers the entire product

Five (5) Year - comprehensive warranty covering the porcelainized cast iron side 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 from date of purchase. 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 house hold 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 center, 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.



PERFECT HEAT.

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. 10969R5

Litho in USA 12/2004