



Dynamic Cooking Systems, Inc.



USE & CARE MANUAL

**PROFESSIONAL 48", 36" & 30"
GAS RANGE & GAS COOKTOP
MODELS**

Retain this manual for future reference.



SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, your new Dynamic Cooking System Appliance has been designed to be a safe, reliable cooking appliance. When using this restaurant caliber appliance, use it with extreme care, as this type appliance provides intense heat and can increase the accident potential. Basic safety precautions must be followed when using kitchen appliances, including the following:

Read this Care and Use 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. Follow the installation instructions which came with this appliance. Be sure to have a qualified technician install and ground this appliance before using.

Have the installer show you where the gas supply shutoff valve is located so you will know how and where to turn off the gas to the appliance.

If you smell gas, the installer has not done a proper job of checking for leaks. You can have a small leak and therefore a faint gas smell if the connections are not completely tight. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the ON position and for your protection it must be done by a qualified service technician.

If by some chance a burner goes out and gas escapes, open a window or a door to let the room air out. Do not attempt to use the appliance until the gas has had time to dissipate. Follow the instructions on page 1, "What to do if You Smell Gas".

This appliance has been factory assembled for natural gas. It should be correctly adjusted by a qualified service technician or installer for the type of gas that is used.

Do not repair or replace any part of this appliance unless it is specifically recommended in

this manual. All other servicing should be referred to a qualified technician.

Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to turn knobs, push buttons, sit or stand on any part of an appliance.

Children in walkers, or children crawling can be attracted to the round oven door handle and may grab and open the oven door. This can result in injury from the door being pulled open on a child, or severe burns if the oven is in use and hot.

CAUTION: Do not store items of interest to children above or at the back of any appliance. Children could be seriously injured if they should climb onto the appliance to reach these items.

Never store anything in the oven or on the cooktop. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined.

Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire.

If the appliance is near a window **be certain the curtains do not blow** over or near the cooktop burners; they could catch on fire.

Do not use water on grease fires. Turn all burners OFF, then smother fire with baking soda or use a dry chemical or foam-type fire extinguisher.

Never let clothing, pot holders, or other flammable materials come in contact with, or too close to, any burner or burner grate until it has cooled. **Fabric may ignite** and result in personal injury.

Be certain to use **only dry pot holders:** moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a

SAFETY PRACTICES TO AVOID PERSONAL INJURY

towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot burners, or burner grates.

For personal safety, **wear proper apparel.** Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Do not use aluminum foil to line any part of the oven or cooktop. Using a foil liner could result in a fire hazard, or the obstruction of the flow of combustion and ventilation air. Foil is an excellent heat insulator and heat will be trapped underneath it. This trapped heat can upset the cooking performance and can damage the finish of the oven or the cooktop parts.

Warning: This appliance is for cooking. Based on safety considerations, never use the oven or cooktop to warm or heat a room. Also, such use can damage the cooktop or oven parts.

When using the cooktop: **DO NOT TOUCH THE BURNER GRATES or THE IMMEDIATE SURROUNDING AREA.** Areas adjacent to the burners may become hot enough to cause burns.

When using the oven: **DO NOT TOUCH THE INTERIOR SURFACES OF THE OVEN, THE EXTERIOR AREA IMMEDIATELY SURROUNDING THE DOOR or THE BACK TRIM.** The drip tray handles directly above the oven door may be hot if the oven has been operated with the door open, or if something has prevented the door from sealing. Always use caution when pulling out the drip trays when the oven has been on, or is currently on. The drip trays get hot when the oven is on. Do not remove drip trays until they are cool.

Never leave the cooktop unattended when using high flame settings. Boil overs cause smoking and greasy spill overs that may

ignite. More importantly, if the burner flames are smothered by a severe boil over which effects the igniter, unburned gas will escape into the room. See page 1.

Only certain types of glass, heat-proof glass-ceramic, ceramic, earthen ware, or other glazed utensils are suitable for cooktop use. This type of utensil may break with sudden temperature changes. Use only on low or medium flames settings according to the manufacturer's directions.

Do not heat unopened food containers; a build up of pressure may cause the container to burst.

During cooking, **set the burner control so that the flame heats only the bottom of the pan** and does not extend beyond the bottom of the pan. This could heat and/or melt the handles.

Always use utensils that have flat bottoms large enough to cover the burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing.

To minimize burns, ignition of flammable materials and unintentional spill overs, position handles of **utensils inward** so they do not extend over adjacent work areas, cooking areas, or the edge of the cooktop.

Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.

Do not use the grill for cooking excessively fatty meats or products which promote flare-ups. **DO NOT** use cooking utensils on the grill.

GREASE IS FLAMMABLE. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the container under the cooktop burners, the grill or the griddle. Clean after each use or boil over.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

For proper lighting and performance of the cooktop burners, **keep the burner ports clean.** It may be necessary to clean these when there is a boil over or when the burner does not light, even though the electronic igniters click.

Clean the cooktop with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the cooktop while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.

Be sure all the range and/or cooktop controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Place oven racks in desired position while the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holders contact the hot interior of the oven.

Use care when opening the oven door; let hot air or steam escape before removing or replacing foods.

Do not rub, damage, move or remove the door gasket. It is essential for a good seal during baking.

Clean the ventilator hood and filters above the range or cooktop frequently so grease from cooking vapors does not accumulate on them.

Turn the ventilator OFF in case of fire or when intentionally "flaming" liquor or other spirits on the cooktop. The blower, if in operation, could unsafely spread the flames.

DO NOT obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.

For safety reasons and to avoid damage to the appliance never sit, stand, or lean on the oven door or cooking surface.

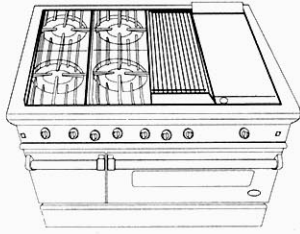
Service should only be done by authorized technicians. Technicians must disconnect the power supply before servicing this appliance.

California Proposition 65 - Warning: The burning of gas cooking fuel generates some by-products 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 instructions contained in this booklet and provide good ventilation to the room when cooking with gas.

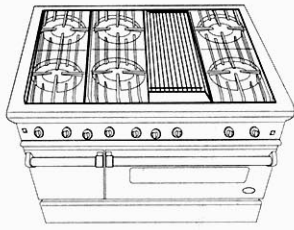
SAVE THESE INSTRUCTIONS

MODEL IDENTIFICATION

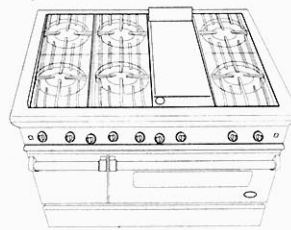
48" GAS RANGE MODELS



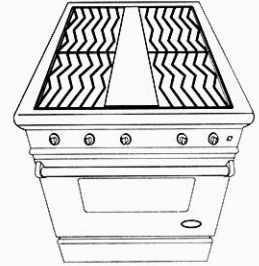
DCS-RG-484GG



DCS-RG-486GL

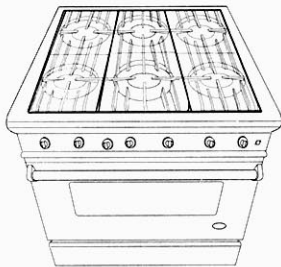


DCS-RG-486GD

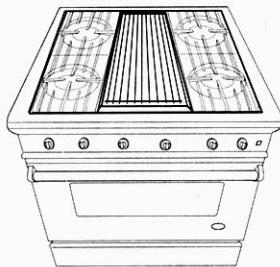


DCS-RGA-304
DCS-RGA-304B
DCS-RGA-304W

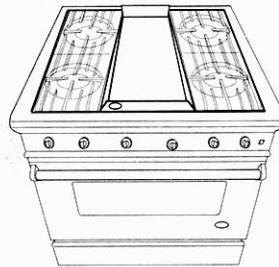
36" / 30" GAS RANGE MODELS



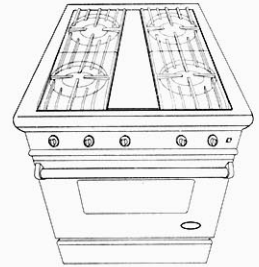
DCS-RG-366



DCS-RG-364GL

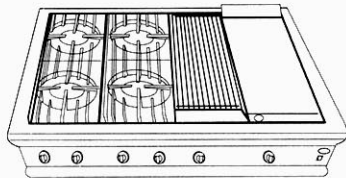


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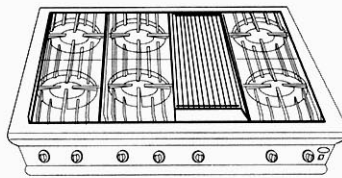


DCS-RG-304

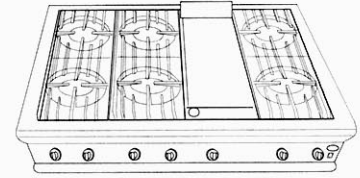
48" COOKTOP MODELS



DCS-C-484GG

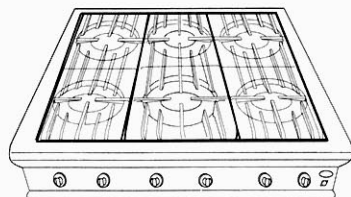


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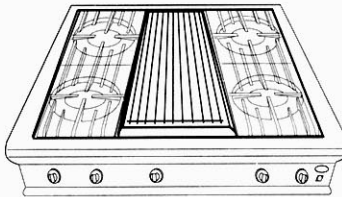


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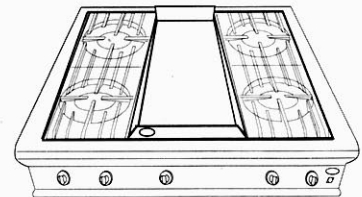
36" COOKTOP MODELS



DCS-C-366



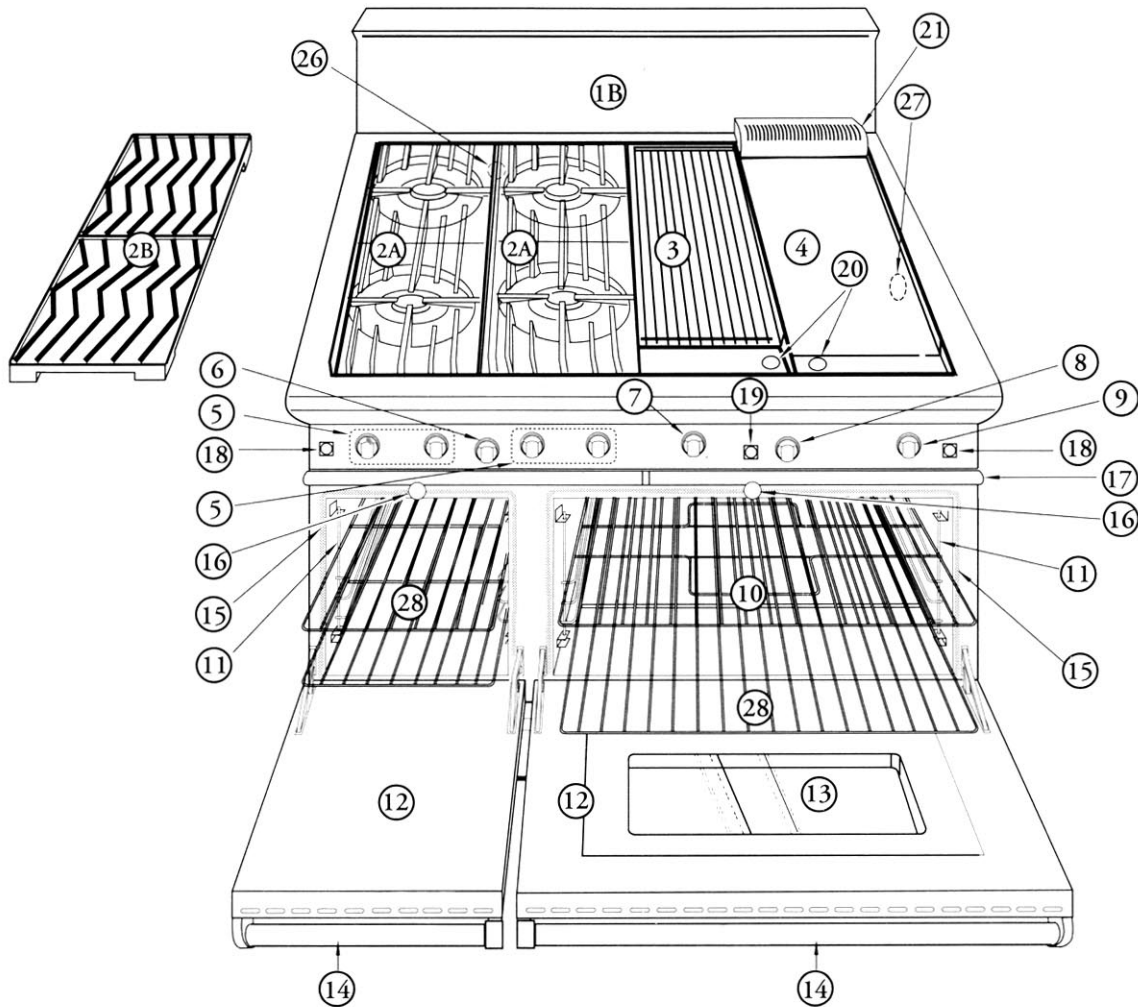
DCS-C-364GL



DCS-C-364GD

PARTS IDENTIFICATION

(Model DCS RG 484GG Shown with optional 12" low back)

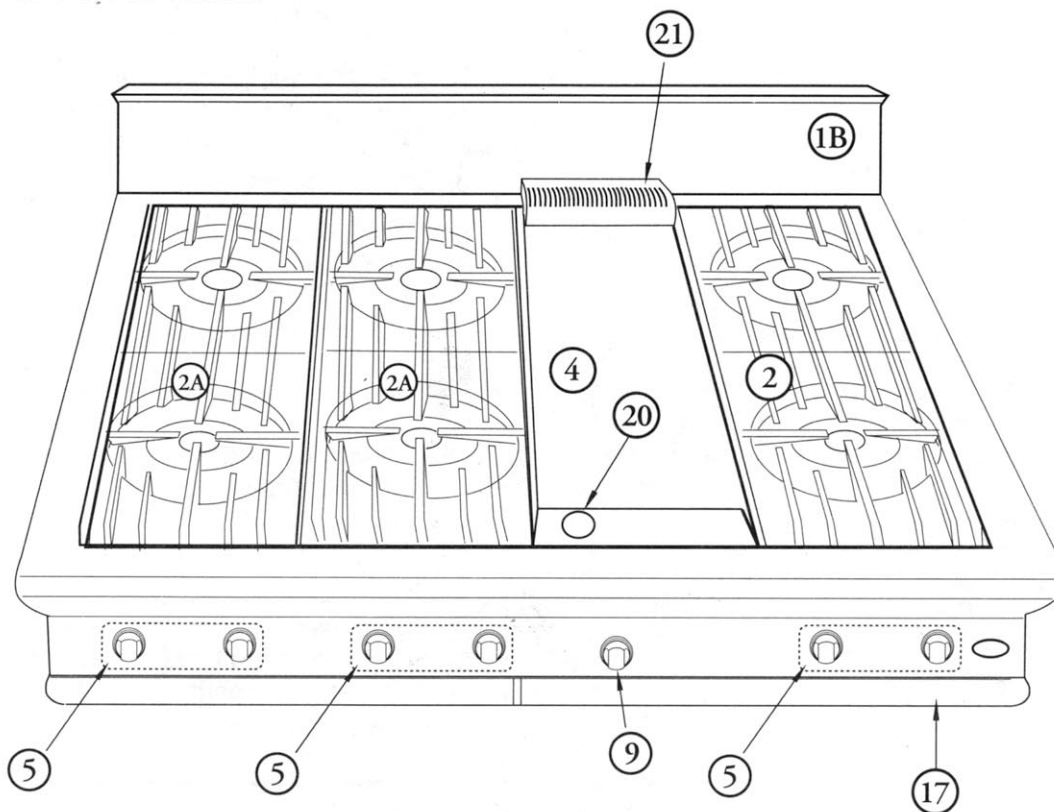


PARTS LIST:

1. A) 1 1/2" Island Trim, B) 12" Low Back, C) 21 1/4" Hi-Shelf
2. A) RG/C Burner Grates, B) RGA Burner Grates
3. Grill
4. Griddle
5. Cooktop Burner Control Knobs
6. Small Oven Control Knob
7. Grill Control Knob
8. Large Oven Control Knob
9. Griddle Control Knob
10. Broil Pan Locator Rack (1)
11. Rack Supports
12. Oven Door
13. Window
14. Oven Door Handle
15. Oven Door Gasket
16. Oven Thermostat Sensing Bulb (*behind metal shield*)
17. Drip Pans
18. Oven Light Switch
19. Convection Bake Switch
20. Drain Tubes
21. Griddle Flue Cover (*Vent*)
22. Convection Fan
23. Oven Light (*NOTE: RGA Model has single oven light*)
24. Thermostat Bulb
25. Broiler Burner (*RG-I/R, RGA-Blue Flame*)
26. Rating Plate (*in rear of Burner Box below Grates – can be seen when Grates are removed [on all RG48 & C48 models only]. NOTE: Serial Number is located on Rating Plate*)
27. Rating Plate (*on right side of burner box below grates – can be seen when right side grates are removed [on all RG36, C36, and RG/RGA304 models only]*)
28. Standard Oven Racks – (2)-large oven, (2)-small oven

PARTS IDENTIFICATION

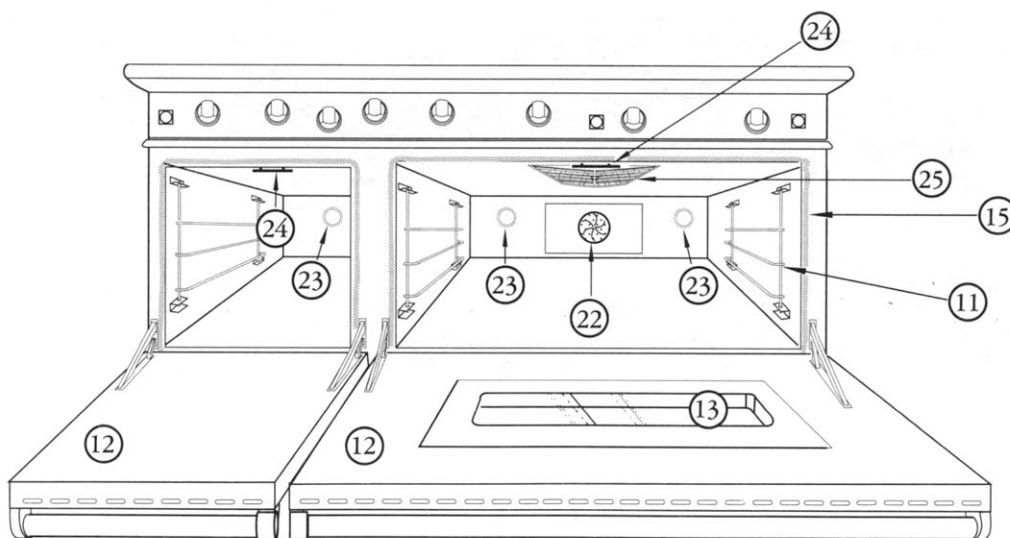
(Model DCS C 486GD Shown)



OVEN INTERIOR

(DCS RG 48 Series Oven Shown)

(DCS RG (304) (36), RGA 304 Ovens Typical of Right Hand Oven)



BEFORE USING YOUR APPLIANCE

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

COOKTOP - (depending on model)

- Four or six burners, burner bowls, burner caps and grates
- Griddle
- Grill racks, 2 pieces
- Radiant tray, 6 removable rods - to hold briquettes and briquettes for grill
- One or two removable drip trays (griddle and grill models have drip tray liners, for catching the grease)
- Back splash or back trim

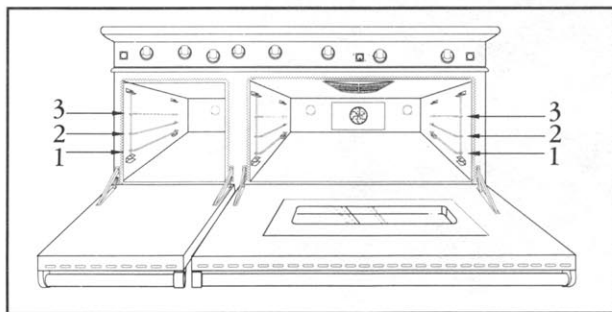
OVEN - (depending on model)

- One oven rack with broil pan locator, two standard oven racks
- Two removable side rails - 30" large/single oven
- Two oven racks - 12" small oven (DCS RG 48 models only)
- Two removable side rails - 12" small oven (DCS RG 48 models only)
- One two-piece broil pan

2. Place the oven racks in the proper position **before turning on the oven.**

For correct rack position check your recipe. The most frequently used position is number 2. The rack positions are numbered from the bottom as in the floors of a building.

RACK POSITIONS:



To insert the oven racks:

- A. Hold the rack with the back safety rail in the up position and towards the rear of the oven. Slip it into the oven so the rack slides are between the rack and the rack guides.
- B. As you slide the rack into the oven tip the front of the rack up slightly, so that the safety stops on the back of the rack, clear the rack slides. The safety stops keep the rack from sliding out of the oven when pulled forward.

To remove or reposition the racks:

- A. Pull the rack forward.
- B. Lift the front of the rack up so the safety stops clear the rack slides.
- C. Pull the rack forward.

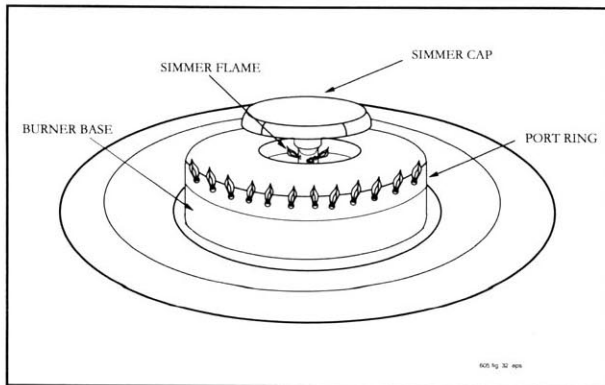
! Do not use aluminum foil to cover the oven racks or to line the oven. Heat can be trapped beneath the foil, this can cause damage to the oven and the food may not cook correctly.

3. Before baking or broiling:

One at a time turn the oven and broiler burners for 20 to 30 minutes each. This burns off the manufacturing oils used by the factory. Turn the oven burner on to 450°F and the broiler burner on to "Broil". Turn on the ventilator above your range while these burners are on, as there will be an odor.

COOKTOP USE

BURNERS (RG / C Models)

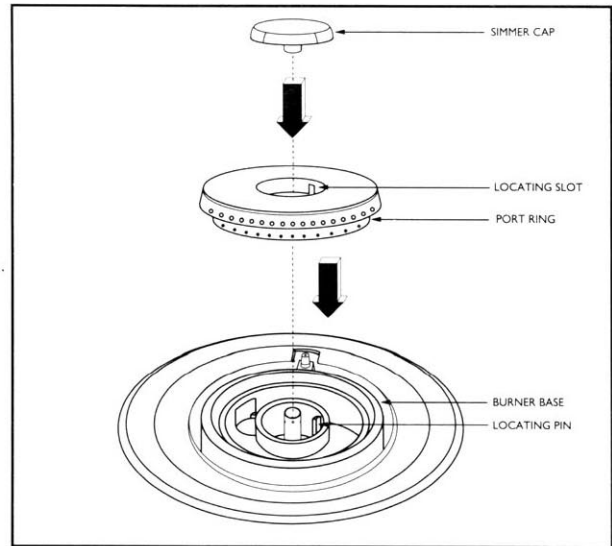


Your new professional gas range or cooktop is equipped with burners typical of those used in restaurants. These burners are designed in two pieces for maximum cleanability and controllability. The center, smaller cap covers and protects the simmer burner from boil overs, that could put the flame out. This cap also spreads the simmer burner heat out to avoid too much heat being concentrated on the center of the pan. The simmer burner is always on when the burner is in use. The burner should never be operated if the simmer cap is not in place.

All the cooktop burners have electronic spark ignition to eliminate continuously burning pilots, when the port ring is on and the flame is blown out, it will relight. This two piece burner has a (BTU) range at the highest of 15,000 with a variable simmer that has a range between 1250-500 (BTU'S).

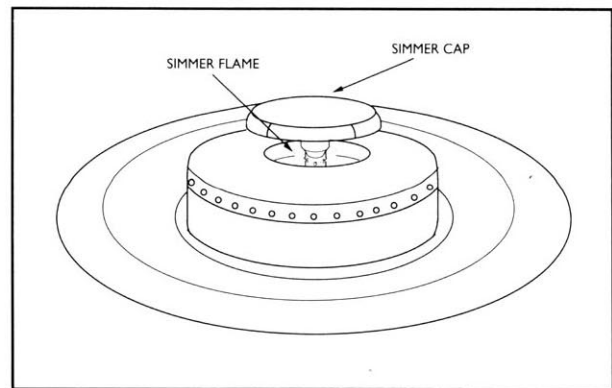
After cleaning, it is important to make sure the locating pin on the top side of the burner base is properly aligned with the corresponding slot in the burner base. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.

When standing in front of the range, the locating pin on the burner base and corresponding slot in the port ring is located at approximately the 3 o'clock position. See the following illustration at top of next column.



SIMMERING

Your new professional cooktop has exceptionally low simmering capabilities. The center simmer cap serves as a heat diffuser to spread out the heat to avoid having a center hotspot. Keep in mind that because of the high heat capacity of the outer burner, and the mass of the cast iron burner grates (they retain heat longer than lighter, conventional grates) some foods may continue to cook by retained heat after the burner has been turned off.



The simmer burner is lit from the outside burner flame. The flame travels over the port ring and crosses over onto the simmer burner located just beneath the simmer cap. When lighting only the simmer burner always light the main burner first. This will in turn provide the ignition source for the simmer burner. Look to ensure that the simmer ports are lit before turning the

COOKTOP USE

knob down to the simmer position. Should a strong draft or boil over extinguish the simmer flame it will not relight automatically as the outer burner would.

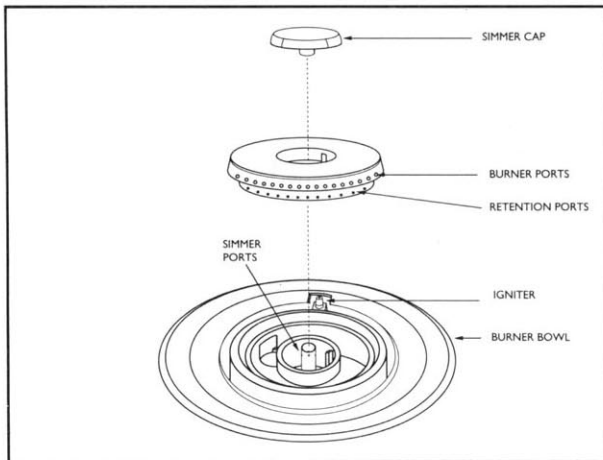
ELECTRONIC IGNITERS RG/C Models



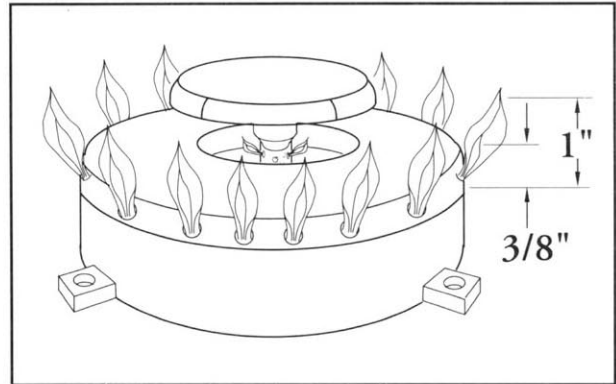
If a burner does not ignite, listen for the clicking sound. If the igniter is not clicking, **TURN OFF THE BURNER**. Check the circuit breaker for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, see page 25, "Before Calling For Service". To light the burner manually, see page 24, "Power Failure". (See pg.11 for igniter location on RGA Models).

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.

BURNER EFFICIENCY and FLAME CHARACTERISTICS



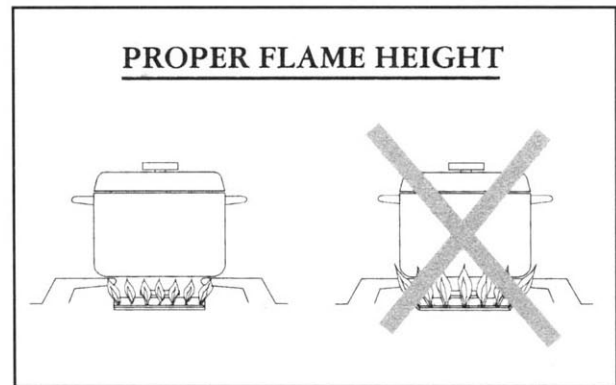
It is necessary to keep the burner ports and the igniters clean, for proper lighting and efficient performance of the cooktop burners.



The burner flame should burn completely around and within the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips.

An improper air-gas mixture may cause either a burner flutter or a yellow tipped flame. A technician should adjust the flame. During initial use, foreign particles in the gas line, or dust in or in the air around the appliance may cause an orange flame. This will disappear with use.

FLAME HEIGHT



The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. 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.

GRILL USE



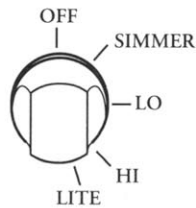
DO NOT PULL THE DRIP TRAY OR THE LINERS OUT DURING OR IMMEDIATELY AFTER COOKING ON THE OVEN, THE GRILL OR THE GRIDDLE. HOT GREASE MAY BE RUNNING FROM THE GRILL OR THE GRIDDLE INTO THE DRIP TRAY LINERS.

COOKING UTENSILS

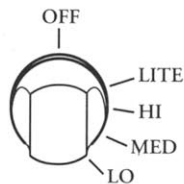
For best results we recommend using Professional Cookware. This type of utensil can be found at your finer department stores, specialty cooking shops, or Restaurant Supply Stores. If using regular cookware be very careful if the pans have plastic handles, as these large professional size burners can flame up on the outside of the pan and melt or bubble the handles.

CONTROL KNOBS

Cooktop Control Knob-**RG** Models only



Cooktop Control Knob-**RGA** Models only

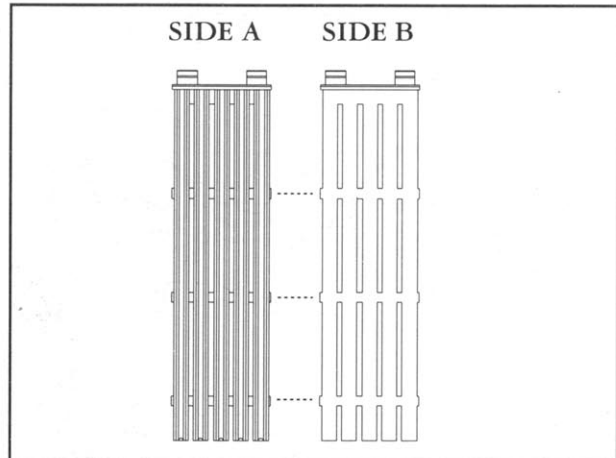


The control knobs are readily associated with the burners they control. The cooktop control knobs are in front of the burners, the grill and/or the griddle they control. The oven or griddle control/s are placed slightly lower than the control knobs. This is due to the physical size of the commercial type thermostats used on the product.

The cooktop burners have an infinite number of heat settings as there are no fixed positions between HI and LO. To turn ON a cooktop burner, push the

control in, then turn it counterclockwise to the LITE position. You will hear the igniter click. When the gas is ignited all around the burner, turn the knob back to the desired setting. When using the simmer burner always ensure that the simmer burner lights from the main burner (*Simmer feature on RG Models only*).

GRILL



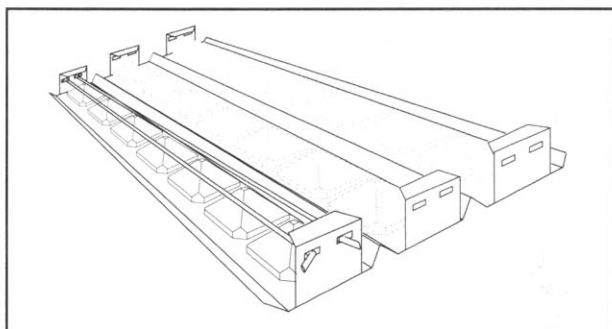
The two-piece grill rack is reversible. Place the side with the two grooved tabs towards the back of the cooktop. The grill rack is made of cast iron and has a black porcelain finish. One side of the grill is ridged and should be used for foods where you want the fat to run off, such as steak or hamburger patties. The ridges are sloped so the fat runs toward the front of the grill and can easily run down to the cooler area of the drip tray and away from the intense heat of the burner. The other side of the grill was designed for foods that need more support while cooking, such as fish.

Food cooked on this grill achieves the same flavor as food cooked on an outdoor grill. The intense radiant heat from the ceramic briquettes caramelizes the fats and juices that are brought to the surface of the food, giving it the barbecued flavor. This gas grill may cook slightly faster than you are used to.

NOTE: The longer you preheat the grill, the darker the grill marks.

GRILL USE

CERAMIC BRIQUETTES



The layer of ceramic briquettes, under the grill racks, will last for many years with proper care. They are shipped from the factory pre-assembled on the radiant tray, ready to be set in place into the fire box, under the grill racks. Be sure to remove any packaging material from the radiant tray and briquettes before using the grill. Burned food particles, and ash can be emptied off the radiant tray when cool by shaking over a waste receptacle. Chipping or cracking of the briquettes may occur as they may get brittle with age, depending on frequency of use. This is normal and does not affect the cooking.

USE OF THE GRILL

For proper searing and browning the grill requires high heat. When cooking you will usually use the HI heat the entire cooking time. With large pieces of meat or poultry you may need to turn the heat to a lower setting after the food has been seared. This lower heat setting will allow the food to cook through without burning the outside. When using a sugary marinade or barbecue sauce it may be necessary to turn the heat setting down, near the end of the cooking time. Do not leave the grill unattended while it is turned on.

Before starting to cook on the grill, be sure the drip tray and liners are in place and that you have the grill racks turned to the side you want for cooking. Preheat the grill for 15 minutes with the control knob set on HI. When the grill is preheated, place the food on the grill. Cook it to the doneness desired. During cooking it may be necessary to adjust the heat setting. The control knob may be set to any position between HI and LO. When you are finished cooking allow the grill and the drip trays to cool before cleaning them. They should be cleaned each time they are used.

EXCESSIVE FLARE UPS and FLAMING

Occasionally grease drippings ignite. These drippings will create minor puffs of flame for a second or two. This is normal when cooking on a barbecue. You may find it handy to have a spray bottle filled with water to lightly spray the flare-up.

If the flame becomes excessive, remove the food from the grill. Lower the heat setting. Replace the food when the flare-up subsides. To prevent flare-ups from happening, trim the fat from around the edges of steaks and chops, use hamburger that is lean, remove the fat that is on poultry, etc.

When turning any kind of meat or poultry, the melted fat will drop onto the briquettes and it may create a flare-up. If this happens, use a long handled spatula to move the food to another area.



DO NOT leave the grill unattended while it is turned on.

GRILLING HINTS

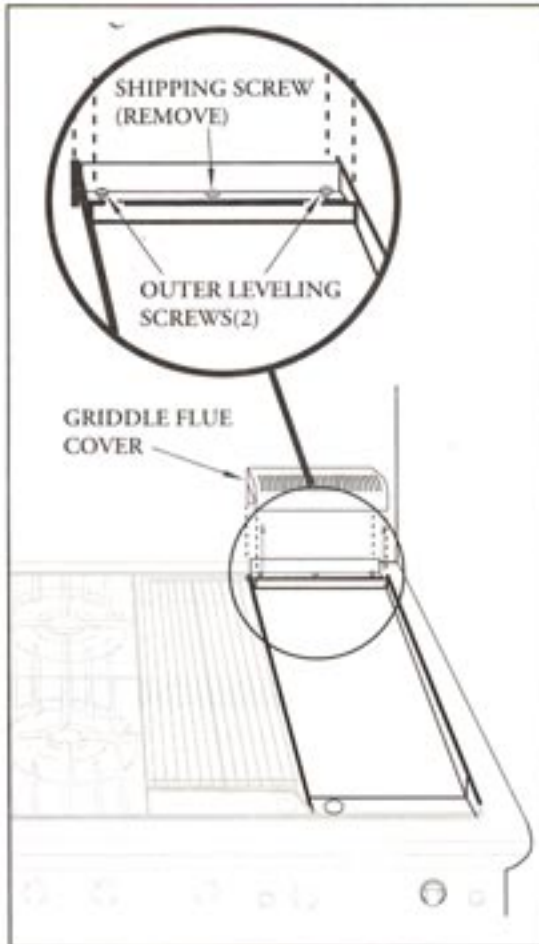
The doneness of meat is affected by the thickness of the cut. It is impossible to cook a thin piece of meat to a rare doneness. A steak should be at least 1-inch thick to have it turn out rare and juicy. The cooking time is affected by the temperature of the meat when you start to cook it, the size and shape of the cut and the kind of meat you are cooking. The degree of doneness desired also affects the time.

When turning the meat over always use a spatula as it will not puncture the meat allowing the juices to run out. This will help to keep the meat juicy. Turn the meat only once, as juices are lost when the meat is repeatedly turned. Season or salt the meat after it has been cooked, these products have a tendency to dry the meat out.

Be sure to trim any excess fat from meat or poultry. To prevent steaks or chops from curling while they are being cooked, slit the fat around the edges at about 2-inch intervals. To test for doneness, make a small cut in the center of the meat.

GRIDDLE USE

GRIDDLE



The built-in griddle on your cooktop is made from Type 304 stainless steel, highly polished to provide a smooth cooking surface. It is normal for it to darken with use as oils cook onto the surface to provide a stick resistant base or "seasoning". Since the griddle is made from stainless steel the surface will not rust.

The griddle burner is thermostatically controlled and cycles on and off to maintain the set temperature. The "HEATING" light indicates that the burner is "on".

The griddle assembly is not to be removed for cleaning and is held in place by two front screws

and one rear screw. These are mainly there to keep the griddle from shifting in transit and positioning thus avoiding breakage of any ignition components. Once the unit is in position the rear shipping screw can be removed. It is located beneath the griddle flue cover which is removed by lifting off (be careful not to scratch your backguard during removal of the cover). Remove the center shipping screw.

The two outer screws are leveling screws. They can be turned to level the griddle or to provide a forward slope to help grease and oils to drain away from the food being cooked. After using the griddle a few times you will be able to judge the slope best for the foods you are cooking and your personal preference.

BEFORE USING THE GRIDDLE FOR THE FIRST TIME or TO RESEASON

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

If the griddle is not used for a period of time, reseason it occasionally.

NOTE: It is normal for the griddle to darken with use.

OVEN USE

BURNERS

Your new professional gas range is equipped with bake and broil burners typical of those used in restaurants. The oven broiler burner is 19,000 BTU on RG models, 15,000 BTU on RGA models and the oven baking burner is 30,000 BTU. 12" oven is 18,000 BTU.

ELECTRIC GLOW IGNITER COIL

The oven bake and broil burners are equipped with an electric glow igniter and safety system which lights the gas. There will be a delay after the control knob has been turned on to when you actually hear the burner come on. The burner will ignite within 4 seconds after the gas reaches the burner.

OVEN

Your large new oven (single or right side) can be used in three cooking modes; convection bake, regular bake or broil. To help you decide which way to cook your food read this information first.

Remember this is a new oven and the thermostat has been checked for accuracy. Your old oven may have had a thermostat that over the years got a little hot or a little cold. Check your recipes for the correct time and temperature and don't use the old time or temperature you were using to compensate for your old oven being off temperature.

Models DCS RG 484 GG, DCS RG 486 GL and DCS 486 GD have two ovens. The oven on the right side is the convection oven, the oven on the left side can be used for regular baking. The smaller oven, on the left side, can be used in standard bake only. This oven is ideal for baking small amounts of food, when you don't want to heat the large oven.

CONVECTION BAKING

Convection Baking is baking with a fan at the back of the oven circulating the hot air in a continuous pattern around the food. This circulating hot air heats and browns the surface of the food more effectively than in a standard oven. This allows most foods to be cooked at lower oven temperatures or in less time, if baked at the regular temperature. The air is recirculated and reheated. Uncovered, longer cooking foods such as large pieces of meat or other foods that can be cooked in low sided baking utensils or air leavened foods, are where you will see

the most savings in cooking time. Using multiple racks (3) at the same time will achieve a good time saving, as you can cook more food at the same time. The number of recipes requiring preheating of the oven is reduced considerably because the heat reaches the food faster as the hot air circulates around the food.

Foods Suitable to Cook by Convection

Air Leavened Foods (Angel Food Cake, soufflés, cream puffs, meringue shells)

Appetizers

Breads

Main Dishes

Oven Meals (1 to 3 racks)

Cookies

Poultry

Roasts

REGULAR BAKING

Bake is baking with hot air; there is no fan. The air movement comes from natural convection - as the air heats, it moves to the top of the oven. This oven mode is the same as you have been using for baking on one or two racks.

Foods Suitable to Cook by Bake

Appetizers

Pies, Cakes

Breads

Desserts

Main Dishes

Oven Meals (1 to 2 racks)

Poultry

Roasts

BROIL

Broiling is cooking by intense infrared radiation supplied by the broil burner located at the top of the oven. Since broiling is cooking by radiant heat it is not necessary to use the convection fan in the broil mode.

Your new oven is equipped with an oven rack fitted especially with a broil pan locator formed into the center grid support. To use this locator place the oven rack in the desired position with the locator rod to the top.

Foods Suitable to Cook by Broil

Appetizers

Meats, Poultry, Fish

Top Browning: Casseroles, Breads

OVEN USE

Converting Recipes to Convection Baking

Low sided baking utensils will give the best results as the hot air can reach all sides of the food easier. The oven temperature can be left the same as the recipe and the food cooked a shorter period of time. The temperature can be lowered 25°F to 50°F and the food will probably take the same length of time to cook as the recipe states. If you find that food is adequately browned on the outside, but not done in the center, lower the temperature another 25°F and add to the baking time. When reducing the temperature **always check the food for doneness, a minute to two before the minimum time** stated in the recipe, as time can always be added. Some recipes will cook faster than others. There is no way to predict exactly how long each recipe will take when you convert it to convection. Convection will be easier to use after you have used it a few times as you will begin to understand the way it bakes.

Selecting Utensils for Convection Baking

Cooking by convection does not require any specially designed baking utensils. You probably have many utensils in your kitchen that are suitable to use. When choosing a baking utensil, consider the material, the size and the shape as they all affect the baking time, the palatability and the appearance of the finished product.

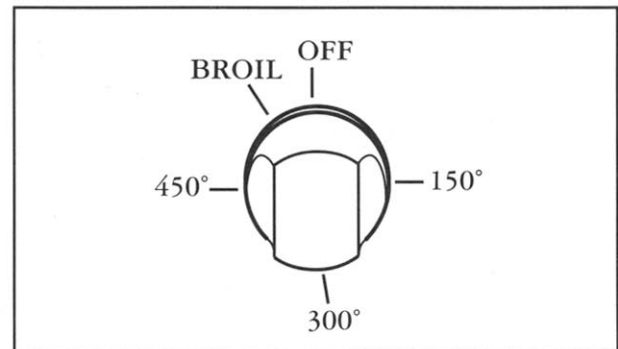
Metal bakeware (aluminum, steel and cast iron) all result in the fastest cooking time and the best end product. Aluminum pans work best for all types of baked goods. For the best browning, use a pan with a dark or dull finish that absorbs heat, when baking pies and breads. A shiny finish works best for cakes and cookies, since it reflects some of the heat and provides a more tender surface. Cookie sheets with only one edge will give the best results, as the heated air can circulate all around the sides of the food. For roasting use the bottom of the broil pan and elevate the meat on a metal roasting rack. Glass-ceramic or glass utensils do not conduct heat as well as metal, but they can be used. Use them for foods that do not require a dark brown crust or crisping, such as soufflés.

Baked items cook more quickly and evenly if they are individually smaller in size, i.e. two or three

small foods do better than one large piece. When single food items are baked, always center the food on the rack. If several foods are being baked, space them evenly on the rack or racks.

TO SET THE OVEN FOR BAKING

Decide if you are going to use BAKE or CONVECTION BAKE. These cooking modes are for baking, roasting or warming using one, two or three racks. If you are going to use regular Bake simply turn the control knob to the temperature used in the recipe. To use Convection Bake push the Convection Switch (located on the control Panel) and turn the control knob to the temperature desired.



Models DCS RG 484 GG, DCS RG 486 GL and DCS 486 GD have two ovens. The oven on the left side can be used for regular bake only, simply turn the control knob to the temperature desired.

PREHEATING

Preheating takes about 10 to 15 minutes depending on the temperature set. Preheating is usually necessary for foods baked at high temperature for a short period of time, i.e. drop cookies. The oven heating light will turn off when the oven has reached temperature.

CONDENSATION

During any cooking process there is a certain amount of moisture that evaporates from the food. The amount of moisture that condenses on the oven depends on the moisture content of the food. The moisture will condense on any surface that is cooler than the inside of the oven, such as the control panel or the top of the door.

OVEN USE

TO GET THE BEST RESULTS

Baking

- Follow the recipe amounts and ingredients, including the size and shape of the baking utensil recommended in the recipe.
- Do not open the oven door "just to peek", use the interior oven light and look through the window, except on models with two ovens. The oven on the left does not have a window.
- Do not use the oven for storage, especially when baking in the oven. Extra utensils, not being used for baking, can affect the food product, the baking time, the browning and end result.
- If you are using glass utensils, lower the temperature 25°F.
- Use a minute timer, set it for the minimum time suggested in the recipe.

Convection Baking

- Follow the first three recommendations above.
- Metal utensils give better results, in convection, than do glass baking utensils. If you use glass, it usually is not necessary to lower the temperature an additional 25°F.
- Use a minute timer, set it for less than the minimum time suggested in the recipe, the first time you use a recipe in the convection mode. Be sure to note the new baking time on your recipe, for future reference.
- Be sure to read the basic information on convection before using the oven for the first time, page 16-17.
- Keep in mind that convection baking results vary, depending on type of product. In many cases standard bake yields superior results over convection.

OVEN RACKS

Models DCS RG 484 GG, DCS RG 486 GL and DCS 486 GD have two ovens. The oven on the right side has (2) standard and (1) broil locator rack and 3 rack positions. The left side oven has 2 oven racks and 3 rack positions.

CAUTION: Aluminum foil should never be used to cover the oven racks or to line the oven bottom. The trapped heat can damage the porcelain and the heated air cannot adequately reach the food being baked.

Baking

One or two racks can be used simultaneously during bake. Place the rack/s in the desired position before turning the oven on. Store any unused racks out of the oven.

Rack position 2 (second from bottom) will probably be used the most, for single rack baking.

If you are using two racks simultaneously, be sure to check the food on the bottom rack sooner than the minimum time. The food on the lower rack position may cook slightly faster than the food on the upper rack, particularly if you are using large baking utensils.

If you are using two racks simultaneously, be sure to stagger the baking utensils so that one is not directly above the other and the heated air can circulate freely around each pan. Allow at least 1" of space between the oven walls and the pans.

If using large or commercial size baking utensils, the food may take a few extra minutes as the air cannot circulate as freely as it does with a smaller pan. When using commercial size baking utensils, use only one rack as the heat does not have the room to circulate.

Convection Baking

One to three racks can be used simultaneously during convection baking. Place the rack/s in the desired position before turning the oven on. Store the unused racks out of the oven.

Rack position 2 (second from bottom) will probably be used the most, for single rack baking.

When baking on more than one rack you do not need to stagger the pans. However, allow at least 1-inch of space between the oven walls and the pans so the heated air can circulate.

OVEN USE

USING A MEAT THERMOMETER TO BROIL

To accurately determine the doneness of a thick steak or chop (1-1/2 inches thick or more), use a meat thermometer. Insert the point of the thermometer into the side of the meat to the center. Cook the first side to 90°F for rare meat. Cook the first side to 100°F for medium to well done. Cook the second side to the desired degree for the doneness you want, 135°F to 140°F for rare, and 150°F to 155°F for medium and 160°F to 165°F for well done. If you are cooking pork, cook to 170°F.

A large two-piece broil pan comes with your new range. When you are broiling, always use both pieces. Do not cover the grid with aluminum foil. This slotted grid allows the grease drippings to flow into the bottom of the pan keeping it away from the intense heat of the infra-red broiler burner. This helps to minimize the smoking and spattering of the grease.

TO USE THE OVEN FOR SLOW COOKING OR LOW TEMPERATURES

The oven can be used to keep hot food hot, to dehydrate food, to warm plates, for slow cooking (as in a crock pot), and to defrost foods.

You can keep hot, cooked food at serving temperature. Set the oven to the temperature suggested in the chart. Rare meat must be eaten when it is removed from the oven, as it continues cooking from its own heat.

To keep food moist, it must be covered with aluminum foil or a lid.

To dehydrate food, follow suggestions in a recipe.

To warm plates, check with the dishware manufacturer for the temperature for the recommended.

To use the oven as a slow cooker set the oven control knob to 225°F, place the food in the oven in a pan with a tight fitting lid. Follow recipes for this type of cooking.

To thaw uncooked frozen food, set the oven control knob for 150°F. Be sure the food is tightly wrapped in foil. Thaw the food just enough to handle it. Cook immediately. Do not refreeze.

To thaw frozen cooked food, set the oven control

knob to 170°F. Loosen the freezer wrapping. Do not use plastic wrap or wax paper in the oven.

! FOOD SAFETY

According to the United States Department of Agriculture you should not hold foods at temperatures between 40°F to 140°F for longer than 2 hours.

SUGGESTED TEMPERATURES TO KEEP FOOD HOT

Food	Oven Temperature
Beef	
Rare	150° - 155°F
Medium	155° - 170°F
Well Done	170° - 180°F
Bacon	200° - 225°F
Biscuits and Muffins (covered)	170° - 185°F
Casserole (covered)	170° - 200°F
Fish and Seafood	170° - 200°F
French Fried Foods	200° - 225°F
Gravy or Cream Sauces (covered)	170° - 180°F
Lamb and Veal Roasts	170° - 200°F
Pancakes and Waffles (covered)	200° - 225°F
Potatoes	
Baked	200°F
Mashed (covered)	170° - 185°F
Pies and Pastries	170°F
Pizza (covered)	225°F
Pork	170° - 200°F
Poultry (covered)	170° - 200°F
Vegetables (covered)	170° - 175°F

CARE and MAINTENANCE

When cleaning this range:

Be careful cleaning any part of this appliance particularly the griddle or the grill while hot.

All parts of the appliance (except the stainless steel griddle) can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy pile cloth. Always try this first, as it is the mildest cleaning procedure.

1. Use the mildest cleaning procedure first. Some brands of cleaners of the same type are harsher than others, read their directions. A scent or a propellant can make a difference in the product, read the ingredients. Try on a small area first.
2. To avoid marring the surface always rub metal finishes in the direction of the polish lines. The cleaner will be more effective when used in the direction of the polish lines.
3. Use only clean sponges, soft cloths, paper towels, plastic non-metal or steel wool soap pads for cleaning or scouring (use only soap pads with soap still in them, an empty pad can scratch), as recommended in this section.
4. Be sure to rinse all parts thoroughly and to wipe dry to avoid water marks.

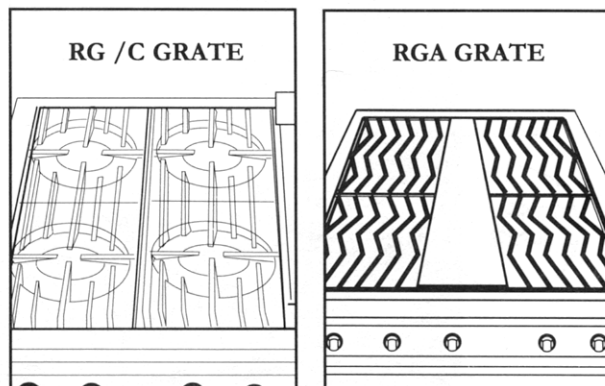
Brand Names

In this section on cleaning, the use of name brands is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any name brand cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and can be found in the local markets and department stores.

COOKTOP

Turn off all the burners and allow the grates to cool, before starting to clean the cooktop. Clean the griddle or the grill very carefully, while still hot, see directions. If you wipe off any part of the cooktop while it is hot do so carefully as using a wet sponge or cloth can result in steam burns.

BURNER GRATES



When lifting the grates be careful as they are heavy. Place them on a protected surface, so they won't scratch the surface they are laid on.

The burner grates are porcelain enamel over cast iron. When cool they may be placed in the dishwasher, or wiped clean while on the cooktop using hot soapy water, then rinsed and wiped dry.

The occasional use of mild abrasive cleansers such as Bon-Ami[®], Soft Scrub[®] or a soap-filled steel wool pad is okay. Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry.

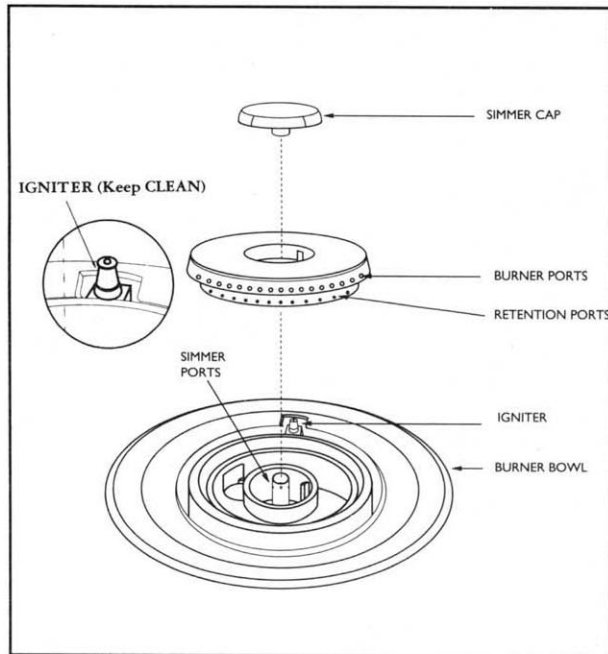
The porcelain may pop off the edge of the grates due to rapid temperature change when the burners are turned on. Do not be concerned as this does not result in the deterioration of the grates. The cast iron soon darkens to blend with the porcelain enamel. Be careful when wiping an area where the porcelain has popped off, as the edges may be sharp.

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.

The burners have been designed in two pieces for ease in cleaning. When the burner grate and the burner are cool, remove the grate. The burner cap and the port ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The port ring and the burner cap are porcelain enamel, follow the directions above.

CARE and MAINTENANCE



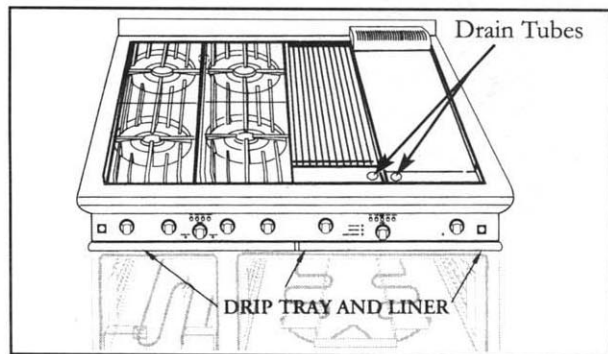
IGNITERS

Wipe with a water dampened cotton swab. Be careful not to damage the igniter. (See illustration above and pg10 for RG, or pg11 for the RGA Models).

BURNER BOWLS

The burner bowls, around the burners, are easily lifted off when the burner grates are removed. They are porcelain enameled steel. Clean following directions for burner grates.

DRIP TRAYS, DRIP TRAY LINERS, DRAIN TUBES



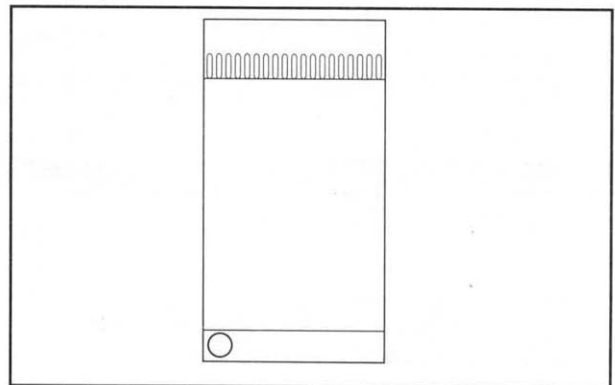
Located beneath the cooktop is one or two drip trays (depending on model). If you have a griddle or a grill there will also be a tray liner. The drip trays and liners are made of stainless steel. The drip trays are on rollers so they are easy to remove and replace. To remove, pull the tray forward. If something has spilled into the trays it should be cleaned up as soon as possible to prevent "baked on" food soil.

Grease from the griddle or the grill drains through the drain tube into the tray and liner below. **Do not allow the grease to accumulate** in the tray or liner as it can be a fire hazard. Clean the tube, tray and liner as soon as they are cool. Clean with hot soapy water. For the tube use a soapy bottle brush. A mild abrasive cleaner such as Bon-Ami or Soft Scrub can be used. For stubborn stains use a soap filled steel wool pad, or a harsh abrasive such as: Comet[®] or Ajax[®], rubbing lightly. Rinse all parts thoroughly.

GRIDDLE

Thoroughly clean the griddle of grease and food particles, using a square edged spatula, while it is still hot. Once the griddle has cooled to a lukewarm temperature rub the surface lightly with vegetable oil (do not use corn oil, it gets sticky). Thoroughly wipe the griddle with a heavy coarse cloth or burlap to remove any remaining residue and food particles.

If you have a **grease build-up** use 1 tablespoon of vinegar in a 1/2 cup of water, clean with a scouring cloth such as a Chore Boy[®] Scouring Cloth. For **heat discoloration** use a stainless steel cleaner for heat stains such as Revere Ware[®] Stainless Steel Cleaner.



Wash with hot soapy water, rinse and dry. If **food soil or residue** is cooked onto the griddle, use a griddle stone (fine grained pumice), or a griddle pan

CARE and MAINTENANCE

and screen cleaner (these are both available at restaurant supply store), following the manufacturers' directions. Wash with hot soapy water, rinse and dry.

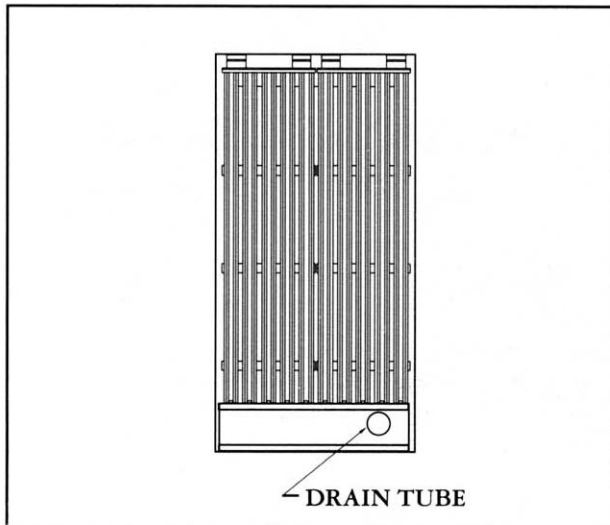
If hot soapy water, vinegar, scouring powder, steel wool or metal scouring pads are used to clean the griddle, **it must be reseasoned**. Follow the directions on page 14 to reseason the griddle.



NEVER FLOOD THE HOT GRIDDLE WITH COLD WATER. This could cause the griddle to crack or warp.

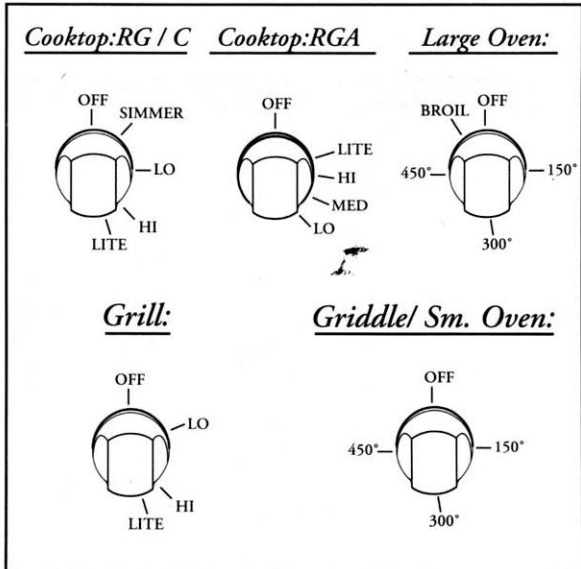
GRILL

Clean the grill immediately after cooking. Turn off the burner. To protect your hand from steam and heat, wear a barbecue mitt. Scrub the grill by dipping a brass bristle barbecue brush frequently into a bowl of water. The steam created softens the food particles and assists the cleaning process. The food particles will drop into the drip tray or into the radiant tray holding the briquettes. Be sure to clean the drain tube, drip tray and liner after they have cooled. Follow directions above.



The Radiant Tray and briquettes, should be removed periodically (when cool) and shaken over a layer of newspaper, which can be thrown away.

CONTROL KNOBS - Cooktop, Griddle, Grill and Oven



These are plastic and can be cleaned in hot, soapy water. To remove the knobs from the control panel, grasp the knob and pull straight forward. Wash, do not soak. Rinse and dry thoroughly. It is important to replace these knobs on the correct gas valve, on the control panel.

The cooktop and grill control knobs are similar, the cooktop knobs have a setting for "Simmer", the grill does not. The oven and griddle control knobs are similar, they both have temperatures on them, oven knob has a "Broil" setting, the griddle does not.

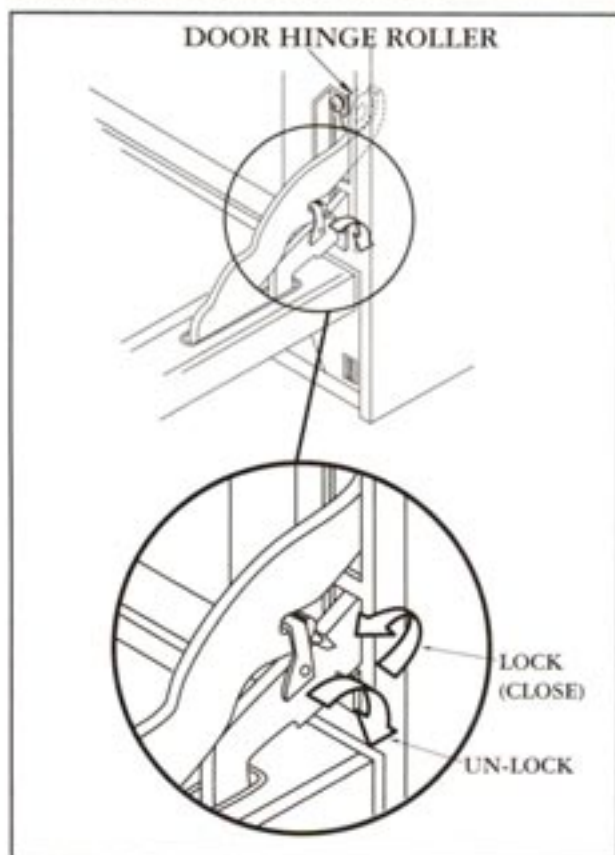
BACK PANEL and SHELF

This is made of stainless steel. Use the mildest cleaning procedure first. Hot soapy water, rinse and dry. If the panel has food soil remaining, try a general kitchen cleaner, such as Fantastik®, Simple Green® or Formula 409®. For hard to clean soil use a stainless steel cleaner such as, Bon-Ami, Cameo®, or Bar Keepers Friend. Apply cleaner with a damp sponge, rinse thoroughly and dry. Always scrub lightly in the direction of the grain. **Do not use a steel wool pad**, it will scratch the surface. To touch up noticeable scratches in the stainless steel, **sand very lightly** with dry 100 grit emery paper, rubbing **in the direction of the grain**. After cleaning use a stainless steel polish, such as Stainless Steel Magic®.

CARE and MAINTENANCE

If the rear top burners are used extensively on high it is possible for the vertical stainless steel panel of the low back or high shelf to discolor from the burner heat. This discoloration can be removed by using Revere Ware Stainless Steel Cleaner.

OVEN and DOOR INTERIOR



If in the event the oven door comes off track, or becomes misaligned, realignment can be achieved by following this simple procedure: Open the door and hold it all the way open. Close the hinge latches. (see illustration) Once both hinges are locked, gently lift the door up and partially out until the door is evenly aligned. Evenly slide the door back into place and check to assure the hinges rest in the center of each door hinge roller. With the oven door fully open, unlock hinge latches and the door is ready to close again.

Be sure the oven and door are cool before you start to clean them. They are porcelain enamel. It is acid resistant, but not acid proof. Therefore, acid foods, such as vinegar, rhubarb, alcohol, citric juices or

milk, should be wiped and not allowed to bake on. Try **mild cleaners**, such as: Bon-Ami, ammonia or ammonia and water or Soft Scrub. Apply the powders on a damp sponge or cloth. Rub lightly. Rinse thoroughly and dry. If food has burned onto the oven and is difficult to remove, soak the spots with a cloth saturated with household ammonia. Allow it to soak for an hour or two, with the door closed. The food soil should be easy to remove with a damp soapy cloth or mild abrasive.

A solution of 3 tablespoons ammonia in a 1/2 cup of water may be placed in a warm (not hot) oven over night. This loosens the spills and hardened residue so they are easily wiped up with a clean damp sponge or cloth.

For **stubborn stains** a soap filled steel wool pad can be used. The **occasional use** of abrasive cleaners is okay, if used too often or vigorously they can eventually harm the enamel. Dampen the pad, rub the surface lightly, rinse thoroughly and dry.

Commercial oven cleaners, such as Easy Off® or Dow® can be used on the oven interior. **Follow the manufacturer's directions.** Commercial oven cleaners are corrosive to the thermostat bulb and infrared broiler burner. Do not spray or wipe this type cleaner onto the oven thermostat bulb or broiler burner. *If some cleaner gets onto the bulb or broiler burner, wipe it off immediately with a clean damp cloth.*

OVEN RACKS and RACK SLIDES

The oven racks and rack slides are chrome plated steel. To remove the rack slides, first remove the oven racks, then grasp the rack slides and pull up and out. To replace the rack slides put the top in first.

Chrome cleaners, such as Soft Scrub, Cameo or Bar Keepers Friend can be applied with a damp sponge following package directions. Rinse and dry. **Powdered cleaners** such as Bon-Ami or Comet are applied with a damp sponge or cloth, rubbed lightly, rinsed and dried. For hard to remove food soil use a dampened soap filled steel wool pad, rinsed and dried. **Harsh Cleaners** which are commercial oven cleaners, such as Easy Off or Dow can be used on the racks. However, some commercial oven cleaners cause darkening and discoloration. Test the cleaner on a small part of the rack and check for

CARE and MAINTENANCE

any discoloration before cleaning the entire rack. Apply a generous coating. Allow to stand for 15 to 20 minutes. Rinse thoroughly and dry. After being cleaned, if the racks do not slide easily, pour a small amount of cooking oil on a paper towel and rub it lightly over the side rails.

FRAME, SIDES, DOOR EXTERIOR, HEAT DEFLECTOR

These parts are made of stainless steel, follow the directions for the Back Panel and Shelf. Take care when cleaning the door top, and do not let water or cleaners run down the vents. If water or cleaners spill into the vents, they may streak the glass inside the door.

DOOR GASKET

Use a general kitchen spray cleaner, such as Formula 409® or Fantastik®. Spray it on and blot dry with a cloth. Do not rub. Do not remove or damage the mesh.

OVEN LIGHT BULB REPLACEMENT

For oven light bulb replacement use only a 40 watt, 120 volt appliance light bulb. These are available in supermarkets. DO NOT use a standard light bulb in any oven, the heat will break it.

To Replace the Light Bulb

1. Be sure the oven light bulb switch is in the off position. The bottom of the switch is pressed in. **Let the cover and the bulb cool completely.**
2. Remove the light cover. Turn the cover to the left (counterclockwise) to unscrew it.
3. Remove the burnt out bulb. Replace it with a 40 watt appliance light bulb only.
4. Replace cover. Turn circuit breaker back on, if turned off. (See Caution).

CAUTION: Be sure the Oven light switch is in the OFF position and the cover is cool. If the bulb comes loose from the base, turn off the power to the oven at the circuit breaker panel, before attempting to remove the bulb base from the socket.

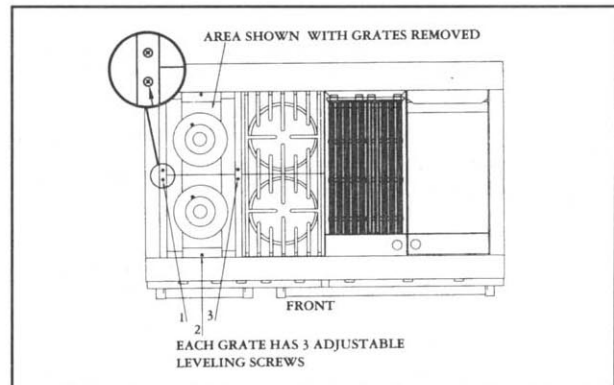
POWER FAILURE

The broiler, oven, grill or griddle burners cannot be turned on during a power failure. To light the open top burners, turn the control knob to "LITE", hold a lighted match to the port ring. After the flame is

burning all the way around the burner, adjust the flame. It is necessary to light each burner separately, each time you want to use it.

LEVELING THE GRATES

Each individual burner grate comes equipped with (3) three leveling screws which can be adjusted for grate alignment. Alignment may be necessary to compensate for the appliances being out of level.



BEFORE YOU CALL FOR SERVICE

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

IF THE COOKTOP BURNERS DO NOT LIGHT

- Is the two piece burner put together correctly?
- Is the port ring aligned correctly?
- Is the manual shut-off valve open? This is usually located where the gas comes out of the wall.

SERVICE INFORMATION

Copy the information below from the data rating plate. Keep your invoice for warranty validation.

Model Number

Serial Number

Date of Purchase

WARRANTY

This warranty covers the following cooktops and ranges. DCS RG 484 GG, DCS RG 486 GL, DCS RG 486 GD, DCS RG 364 GD, DCS RG 366, DCS RG 364 GL, DCS RG 304, DCS RGA 304, DCS RGA 304B, DCS RGA 304W, DCS C 486 GL, DCS C 486 GD, DCS C 484 GG, DCS C 364 GD, DCS C 366, DCS C 364 GL.

LENGTH OF WARRANTY

One (1) Year Full – **Covers the entire product**

Five (5) Years Limited – **Surface burners, Griddle burners, Grill burner, Oven burner**

Ten (10) Years Limited – **Porcelain oven, Porcelain inner door panel**

DCS WILL PAY FOR:

All repair labor and replacement parts, for parts found to be defective due to materials or workmanship. Service must be provided by **Authorized Factory Agent** during normal working hours.

DCS WILL NOT PAY FOR:

Installation or start-up

Normal adjustment to burners, gas regulators, etc.

Cleaning of igniters and/or general maintenance

Shipping damage

Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.

Overtime, weekends, holidays

Discoloration of the griddle plate

Improper installation, such as: **no regulator, improper hook-up, etc.**

Chipping of porcelain enamel grates

Service visits to:

- Teach you how to use the appliance.
- Correct the installation. (You are responsible for providing electrical wiring, gas installation and other connecting facilities.)
- Reset circuit breakers or replace home fuses.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Repairs due to other than normal household use.
- Units installed in non-residential applications such as: **day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.**

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

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move

during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

HOW TO OBTAIN SERVICE

For warranty service, contact your local DCS authorized service agency. Provide him with the **Model #, Serial #, gas type and date of installation, and a brief description of the problem**. If you need assistance in locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized DCS service agents in your area.

We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know. Write: **Dynamic Cooking Systems Inc., Customer Service Department, 5800 Skylab, Huntington Beach, CA 92647. Or call Direct Parts/Customer Service (888) 281-5698 or fax us at (714) 372-7001.**

USER NOTES

Litho in USA 7-99
Part No. 10606 REV 3.

5800 Skylab Road, Huntington Beach, CA 92647
(714) 372-7000 Fax (714) 372-7001
Direct Parts/Customer Service (888) 281-5698



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