



OUTDOOR GRILL

BE1-30AG models

USER GUIDE

US CA

592073B 06.25

** DANGER**

IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

** WARNING**

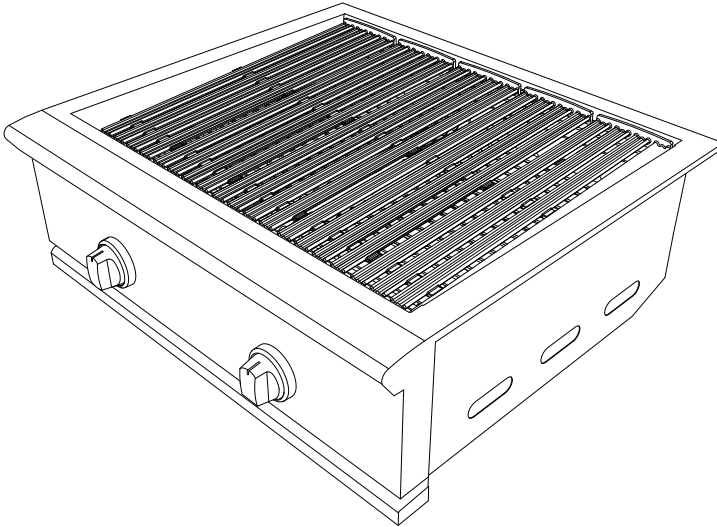
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use must not be stored in the vicinity of this or any other appliance.

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INTRODUCTION

Giving you the searing heat and precise control of DCS appliances, the Series 9 All Grill gives you 525 square inches of flat top grilling space with up 50,000 BTU. Designed with flexibility in mind, the All Grill can be built-in to match the full suite of professional styled DCS Series 9 products, or mounted on a freestanding cart to create the complete outdoor kitchen for your backyard.



SAFETY AND WARNINGS

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow the important safety instructions listed below:

WARNING!

Hot Surface Hazard

Failure to follow this advice may result in burns and scalds or serious injury.

- Accessible parts may become hot during use.
- Hood must be opened before lighting the grill.
- Never let clothing or other flammable materials come in contact with or get too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in fire or personal injury. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- 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 burner knob when you attempt to light the grill.
- When using the grill, do not touch surfaces such as grill burner, grate, or immediate surrounding areas as these become extremely hot and could cause burns.
- Grease is flammable. Never operate the grill without a drip tray. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pan. Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.



⚠ WARNING!



Hot Surface Hazard

Failure to follow this advice may result in burns and scalds or serious injury.

- Use only dry pot-holders; moist or damp pot-holders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot-holders. Do not let pot-holders touch hot portions of the grill or burner grate.
- To avoid burns when cooking, use long handled BBQ tools.

⚠ WARNING!



Explosion Hazard

Failure to follow this advice may result in injury or death.

- If you smell gas, do not use the appliance.
- Do not use water on grease fires, a violent steam explosion may result. Turn all burners off, then smother fire use dry chemical or foam-type extinguisher.
- Do not heat unopened food containers such as cans – Build up of pressure may cause container to burst and result in injury.
- Leaking LP gas can cause a fire or explosion if ignited causing serious bodily injury or death.
- Contact LP gas supplier for repairs or disposal of the cylinder or unused LP gas.

⚠ WARNING!



Cut Hazard

Failure to use caution could result in injury.

- Take care: some edges are sharp.

⚠ WARNING



Excessive Weight Hazard

Failure to follow this advice may result in injury or death.

- Two or more people are required to move and install this unit.

⚠ WARNING



Electrical Shock Hazard

Failure to follow this advice may result in death or electrical shock.

- This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit.
- Use only extension cords with a three-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- Do not immerse cord or plugs in water or other liquid.
- Do not under any circumstances cut or remove the grounding prong from this plug.

⚠ WARNING!

Fire Hazard

Failure to follow this advice may result in death or serious injury.

- Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas.
- Cylinders shall be stored outdoors and out of the reach of children.
- Do not store in a building, garage or any other enclosed area.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three side walls, as long as 30% or more of the periphery of the enclosure is permanently open.
- All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- Never leave the grill unattended when in use.
- Never store a spare LP cylinder under or near this unit.
- Never fill the cylinder beyond 80 percent full.
- If the information above is not followed exactly, a fire causing death or serious injury could occur.



SAFETY AND WARNINGS

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the guidance before using the appliance. Do not use an outdoor cooking gas appliance for purposes other than intended.

General Use

- When using the appliance, be sure that all parts of the unit are firmly in place and that everything is stable.
- Do not locate, store, or operate the appliance on a slope.
- Do not move the appliance during use. On cart mounted units, never move cart without first allowing the appliance to cool, disconnecting the power cable, and ensuring that the gas supply is turned off.
- Children should not be left alone or unattended in an area where the product is being used. Never allow them to sit, stand or play on or around the unit at any time. When in use, portions of the grill are hot enough to cause severe burns.
- Do not store items of interest to children around or below the appliance.
- Never use the appliance in a windy area.
- Do not obstruct the flow of combustion and ventilation air to the appliance.
- To put out flare-ups, adjust the controls to lower the temperature.
- Clean and perform general maintenance on the appliance regularly and after periods without use. Always turn off gas at the source prior to inspecting.
- Ensure 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.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Before each use, 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.
- You must inspect the unit at least once a year. Check immediately if the smell of gas is present or the burner flames appear yellow, the appliance does not reach temperature or heats unevenly, or the unit makes popping noises.
- When refitting each burner after cleaning, correctly center the burner onto the gas jet and ensure it is level before lighting.
- When connecting to a power supply, first connect plug to the appliance, then plug appliance into the outlet.
- Do not try lighting this appliance without reading the lighting instructions in this guide.
- After lighting burners, make sure burners are operating normally. In sunny locations, it may be difficult to see when the rotisserie and sear burners are lit. Use caution.
- The sear burner is designed specifically for searing food. Do not use the griddle plate or charcoal insert over the sear burner or cover it with any utensil type.
- Do not place griddle plates side by side on the grill.
- Do not operate in enclosed areas. This could result in carbon monoxide build-up which could result in injury or death.
- This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

SAFETY AND WARNINGS

Fire

- Have an ABC rated fire extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
- Never leave the product unattended when in use.
- Always remove dust cover and open hood before lighting. Do not replace cover during cooking or before appliance has cooled.
- Do not use a flame to check for gas leaks.
- Do not smoke while leak testing.
- Do not attempt to disconnect any gas connections while your appliance is in use, or the gas supply is on.
- Never connect an unregulated gas line to the appliance.

Electrical Hazards

- Do not operate with a damaged cord or plug, after the appliance malfunctions or after the appliance has been damaged in any manner. Contact the manufacturer for repair.
- Keep any electrical supply cord, the rotisserie motor cord and the fuel supply hose away from the heated areas of the grill, sharp edges and water (pools, fountains, puddles).
- When connecting, first connect plug into the appliance and then plug appliance into the outlet.
- Do not let the cord hang over the edge of a table or touch hot surfaces.

Installation Warnings

- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54. Installation in Canada must be in accordance with Natural Gas and Propane Installation Code, CSA B149.1, and/or Propane Storage and Handling Code, B149.2 and local codes.
- This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with NFPA 70 or the Canadian Electrical Code, Part I.
- This appliance must only be used outdoors and must not be used in a building, garage or any other enclosed area.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- Do not use this appliance under overhead combustible surfaces.
- All gas connections, installations and leak testing should be made by a qualified technician.
- Installation must comply with clearances to combustible materials as noted in the Planning Guide.
- Do not attempt to remove, repair, or replace the regulator/hose assembly. This must be done by a qualified licensed technician only. The grill system arrives leak tested.
- If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Some leaks can only be found with the burner control in the “ON” position - this must be done by a qualified technician.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles, trailers and/or boats.

SAFETY AND WARNINGS

Gas Requirements

- Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL cylinder/valve assembly.
- The cylinder pressure relief valve outlet must point away from the user when in use.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location.
- All installer-supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1 or CSA-B149.1 Natural Gas Installation Code or CSA-B149.2 Propane Installation Code.
- In Massachusetts such shut-off valves should be approved by the Board of State Examiners or Plumbers & Gas Fitters.
- All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings.
- A dented or rusty LP cylinder may be hazardous and should be checked by your LP supplier.
- Always check for leaks after every LP cylinder change. Check with a full cylinder.
- Do not use the appliance until all connections have been checked and do not leak.
- Before each use, 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 pressure regulator and hose assembly supplied with the appliance must be used. If replacements are needed, contact Customer Care.

Storage and maintenance

- Ensure the gas supply is turned off at the supply cylinder when not in use.
- Keep appliance covered when not in use.
- Storage of the appliance indoors is permissible only if the cylinder is disconnected and removed from the unit.
- Cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage, or any other enclosed area.
- After a period of storage or non-use, the appliance should be checked for gas leaks, deterioration, proper assembly, and burner obstructions before use.
- Keep the outdoor gas appliance area clear and free from combustible materials, gasoline, and other flammable vapours and liquids.
- Clean the outdoor gas appliance, including special surfaces with recommended cleaning agents and check burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

LP Cylinder Cabinet Requirements

For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:

- At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5" (127mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1¹/₂"²/lb (14.2cm²/kg) of stored fuel capacity.
- At least one ventilation opening shall be provided on the exposed exterior side of the enclosure 1" (25.4mm) or less from the floor level and shall have a total free area of not less than 1/2¹/₂"²/lb (7.1cm²/kg) of stored fuel capacity. The upper edge shall be no more than 5" (127mm) above the floor level.
- Every opening shall have a minimum dimension so as to permit the entrance of a 3/16" (4.8mm) rod.

SAFETY AND WARNINGS

LP Cylinder Hazards

- Installation must conform with local codes or with the National Fuel Gas Code ANSI Z223.1 or the CSA-B149.2 Propane Installation Code.
- This appliance can be used with any brand of 20 lb LP gas cylinder provided it is compatible with a proper retention device (not supplied for built-in installations).
- The LP gas cylinder must be:
 - Designed for use with a Type 1 system only.
 - Constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339.
 - Provided with a listed overfilling prevention device.
 - Provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1.
- Do not store a full cylinder in direct sunlight.
- Never use a cylinder with a damaged valve. Always check for leaks after every combustible gas cylinder change.
- The cylinder that is used must have a collar to protect the cylinder valve.
- If you intend to operate your built-in grill on LP gas utilizing a 20 lb Type 1 cylinder, an installer supplied built-in LP cylinder restraint must be installed prior to initial use of the grill.
- Gas piping and connectors must be clamped within the enclosure to avoid contact with moving parts and hot surfaces. Where the gas piping passes through an opening in the enclosure, the piping must be protected for a distance of at least 2" (50 mm) either side of the opening.
- Connection: LP gas hose with a Type 1 quick disconnect and regulator is included.
- Operating pressure: 11.0" W.C.
- All gas piping and connectors must conform to the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75/CSA 6.27.
- If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance.
- Grills orificed for use with combustible gas come equipped with a high-capacity hose/regulator assembly for connection to a standard 20 lb. combustible gas cylinder (Type 1). The combustible gas cylinder is not included.
- Do not use the grill until all connections have been checked and do not leak.
- If you own or use a spare cylinder, or have a disconnected cylinder, you should NEVER store it near or under the grill unit or heat box, or near any other ignition or heat source.
- Never fill the cylinder beyond 80% full.
- If the information above is not followed exactly, a fire causing death or serious injury could occur.

INSTALLATION REQUIREMENTS FOR NATURAL GAS

Natural gas Installation and connection

- Check with your local gas utility company or local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint or pipe sealant used must be an approved type and be resistive to the actions of combustible gases.
- Ensure that the regulator arrow points in the direction of gas flow away from the gas supply.
- 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 psi (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 psi (3.5 kPa).
- An installer-supplied gas shut-off valve must be installed in an easily accessible location.
- Use threading compound on male threads only.
- Never use pipe sealant on flare fittings.
- In Massachusetts such shut-off valves must be approved by the Board of State Examiners or Plumbers & Gas Fitters.
- All piping and hoses are to run away from the product and never against the product surfaces.
- Natural Gas: Operating pressure: 4.0" W.C. Supply Pressure 5" to 14" W.C. If in excess of 14", a stepdown regulator supplied by installer is required.
- All gas piping and connectors must conform to the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75/CSA 6.27.

Total gas consumption of the grill with
all burners on HI - Input rates BTU/hr

MODEL	BE1-30AG
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MAXIMUM	50000
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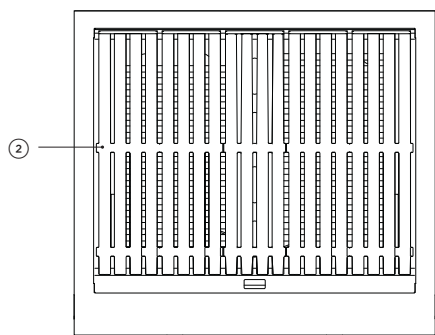
GRILL	25000
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Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be undertaken by an authorized technician or qualified person.
- Only use the product with the type of gas specified on the rating plate. To change gas type, a factory conversion kit is required.

BEFORE YOU BEGIN

- Ensure the installer has completed the final checklist in the installation guide.
- Read this guide, taking special note of the safety and warnings section.
- Remove all packaging and dispose of it responsibly. Recycle items that you can.



Grill Features

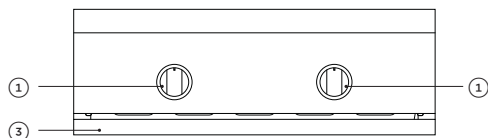
- ① Control dials
- ② Dual-sided grates
- ③ Drip pan

Not shown: lid

Dial halos

When a dial is in use, an orange halo around that dial will illuminate. This will change from orange to white if the dial is turned to **OFF** but another dial remains active. If all dials are turned **OFF**, all halos will dim.

Multiple DCS Series 9 products may be linked together to allow for cross-product halo illumination. To allow for this functionality, an approved DCS kit is required and can be **purchased separately** from your local DCS dealer.



Grill layout

Each grill section consists of a burner, heat baffles, ceramic rods encased in a radiant tray, and a heat retaining grate. Each burner is rated at 25,000 Btu/hr or 26,5MJ/h.

Discoloration of the grates is normal after use.

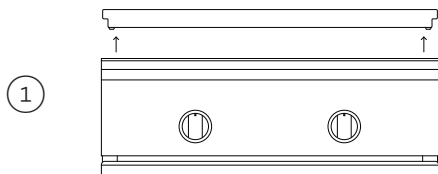
Seasoning the grates

Season your grates before first use and then periodically to protect the grate surface from corrosion, and to stop food sticking.

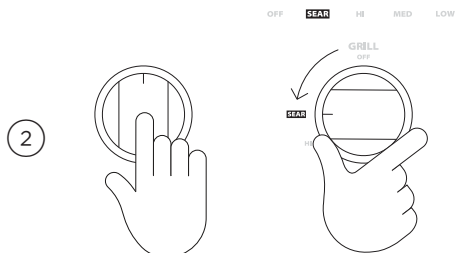
- ① Pour two teaspoons of vegetable oil on a soft cloth and rub on both sides of the grates. Only a light coating is needed.
- ② Turn the dial to a medium heat setting. Some smoke may be visible during the preheating stage.
- ③ Turn the dial to **OFF** when the oil begins to smoke and allow the grill to cool.
- ④ Repeat as needed.

LIGHTING INSTRUCTIONS

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 is normal for propane gas.

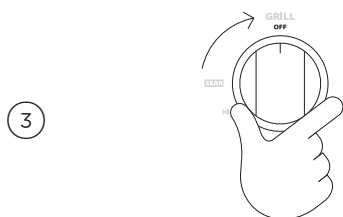


Remove the cover and any cooking utensils.
Ensure the drip pan is in place.



Light one burner at a time.

Push in and hold the selected dial for 2 seconds before turning to **SEAR**. Hold for 5 seconds to light the selected burner.

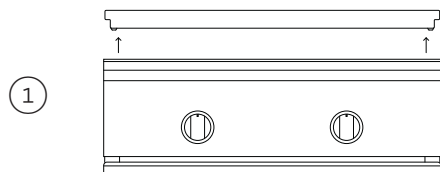


If burner does not light in 5 seconds,
turn dial back to **OFF** and wait 5 minutes
before trying again. This will allow any
accumulated gas to dissipate.

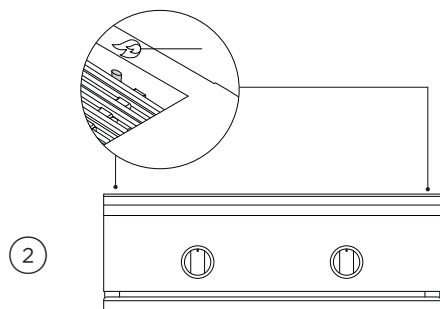
LIGHTING INSTRUCTIONS

Manual lighting

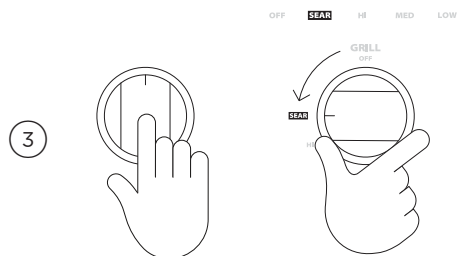
If the burner will not light after several attempts, the burner can be manually lit. If you have attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate.



Remove the cover and any cooking utensils. Ensure the drip pan is in place.



Hold a match over the hole located on the top left for burner on the left, or the right hole for the right burner.

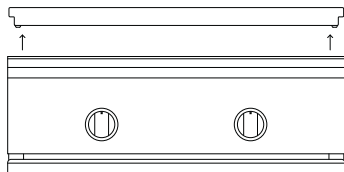


Push and turn the corresponding control dial to **SEAR**. If the burner does not light in 5 seconds, turn dial back to **OFF** and wait 5 minutes before trying again.

USING THE GRILL

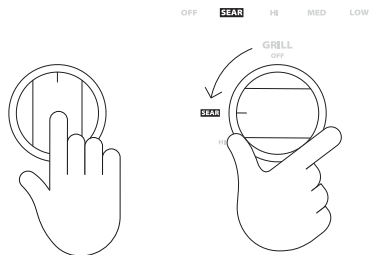
Using the grill

1



Remove the cover and any cooking utensils. Ensure the drip pan is in place.

2



Light the grill burners following the lighting instructions and preheat.

Place food on the grill and cook to the desired level. You can adjust the heat setting during cooking if needed.

When finished

Turn control dial to **OFF** and shut the main gas supply. Allow the grill to cool and clean after each use.

USING THE GRILL

Dual-sided grates

The dual-sided grate provides cooking options for food of varying textures. One side has a W-shaped surface that creates nice sear lines for steaks, chicken, chops and routes oil and grease away from food. The other side has a radius surface area providing more support for handling of delicate food items.

W SHAPED GRATE	RADIUS GRATE
Chicken	Lobster
Steaks	Shrimp
Bread	Scallops
Sausages	Flat breads

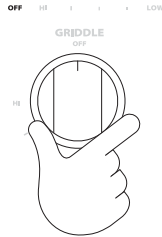
Grilling guidelines

Grilling requires high heat for searing and browning. Most foods are cooked at the **MED** to **HI** heat setting for the entire cooking time, however, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to **LOW** after the initial browning. 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.

LEAK TESTING

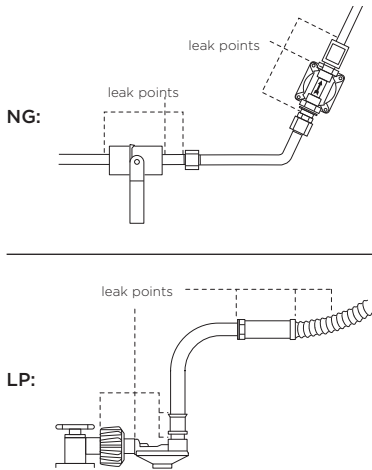
Testing for leaks

1



Prepare soap solution by combining one part liquid detergent and one part water. Pour into a spray bottle. Ensure all control valves are in the **OFF** position before turning the gas supply **ON**.

2



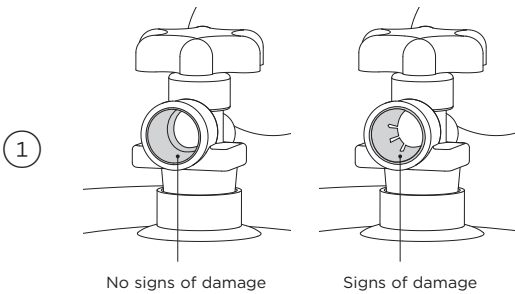
Check all connections from the supply line or LP cylinder by applying the solution around the connection, tubing and end of the manifold. Soap bubbles will appear where a leak is present.

If a leak is present

Immediately turn the gas supply **OFF** and tighten any leaking connections. Turn gas **ON**, and recheck. If you cannot stop a gas leak turn the gas supply **OFF** and call your local gas utility or the dealer you purchased the appliance from. Only parts recommended by the manufacturer should be used on the side burner/griddle, substitution can void the warranty.

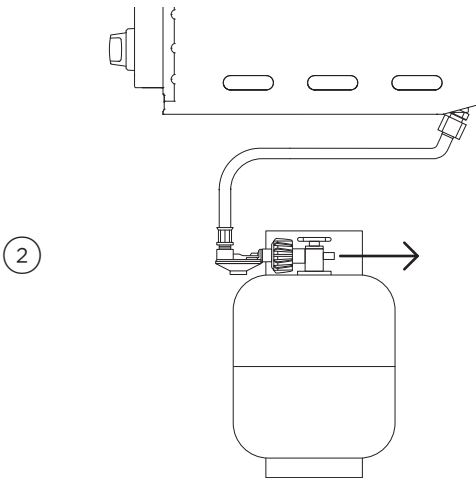
CHANGING THE GAS CYLINDER

Inspect the gas connection hose every time you change the gas cylinder. Replace hose if there are any signs of damage.



Before connecting new cylinder, check the rubber O-ring. If O-ring is damaged, return it to gas supplier. Do not use damaged cylinder.

If O-ring is in good condition, connect the grill regulator to the gas cylinder valve and turn gas on. Check for leaks. See 'Leak testing'.



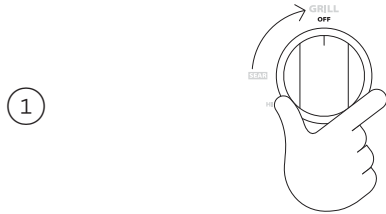
If there is no leak, place the cylinder into the grill cabinet with the pressure relief valve facing away from you.

Always close the cylinder valve after each use.

BURNER ADJUSTMENT

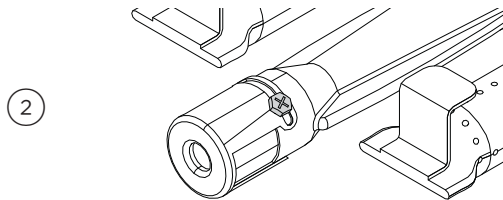
Flame height adjustment

Flames should be blue and stable with no yellow tips, excessive noise or lifting (Note: LP units may have some yellow tipping). If any of these conditions exist, check the air shutter and burner ports are clear. If cleaning these does not improve performance, the air shutter can be adjusted as per the instructions below.

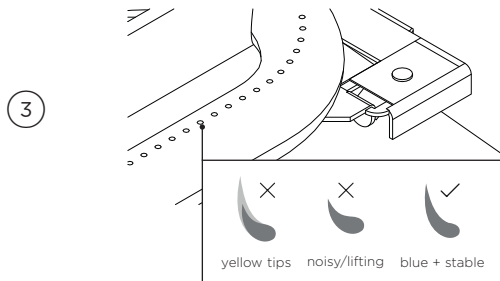


Ensure the grill is **OFF** and cool.

To access the air shutters, remove the grate, radiant and U-burner.



With a screw driver, loosen the lock screw on the face of the air shutter so it can be adjusted. If the flame is yellow turn the air shutter counter-clockwise, if the flame is noisy and tends to lift turn the air shutter clockwise.

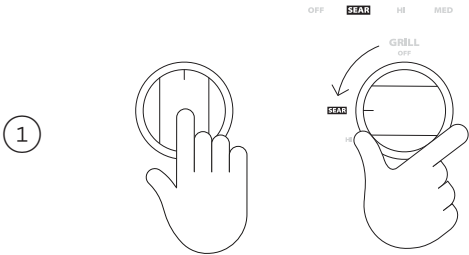


Reinstall the U-burner and light to check. If the flame is blue and stable, remove the burner, tighten the air shutter screw and replace all parts. If flame is still unstable, repeat the above steps.

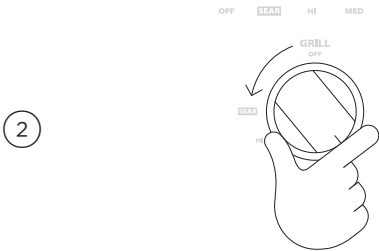
BURNER ADJUSTMENT

Low flame adjustment

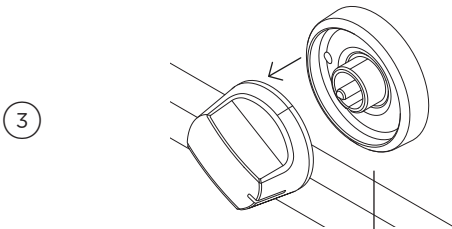
The valves on the grill feature an adjustable low setting. Due to fluctuations in gas pressure, or heating value you may want to increase or decrease gas flow in the low position. If the gas type has been converted from natural to LP or vice-versa, the low flame setting must be reviewed and adjusted.



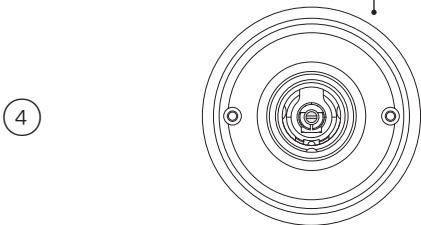
Push in and hold the selected dial for 2 seconds before turning to **SEAR**. Hold for 10 seconds to light the selected burner.



Turn the control dial counter-clockwise to the lowest setting.



Remove the dial.



Hold the valve shaft with pliers, insert a flat-tipped screwdriver into the shaft and, while viewing the burner, adjust to a minimum stable flame.

BEZEL FRONT VIEW

CARE AND CLEANING

Regulator and hose replacement

The pressure regulator and hose assembly supplied with the unit must be used. If replacements are needed, contact customer care at dcsappliances.com.

Resetting the flow control

Failure to follow the steps in the order shown may cause the Flow Limiting Device to activate resulting in extremely low gas flow and irregular operation.

- ① All dials must be in the **OFF** position.
- ② Attach regulator hose assembly to the tank and open the LP tank valve (minimum of two full turns).

Cleaning grill grates

The grill grates must be re-seasoned after cleaning to prevent rust stains.

Full clean

- The easiest way to clean the grill is immediately after cooking is completed.
- Wear a mitt to protect your hand from the heat and steam.
- Dip a soft brass bristle brush in a mixture of 2 cups of water and 1/2 cup of vinegar and scrub the grill while still hot. The steam created will assist in the cleaning process. Any food particles loosened in the process will fall onto the ceramic rods and burn off or fall into the drip pan.

Sear clean

Turn burners on **HI** for 15-20 minutes to burn any remaining food particles. After turning the grill **OFF**, use a bristle brush to remove any remaining food particles or ash.

Ceramic rods

If grease can be seen on the rods or there are a lot of flare-ups during cooking, turn the rods over and heat on **HI** for 30 minutes.

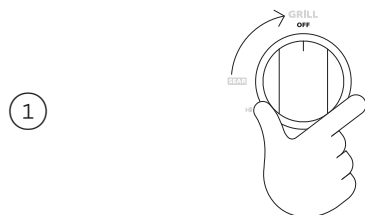
304 Stainless steel

The grill is made from non-rusting and non-magnetic stainless steel. After initial use, areas of the grill may discolor from the intense heat given off by the burners, this is normal. Grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. To remove baked on grease use an abrasive pad in conjunction with a stainless steel cleaner. Always rub in the direction of the grain.

Note: Stainless steel tends to corrode in presence of chlorides and sulfides especially in coastal areas. To ensure corrosion prevention, wash all stainless steel surfaces every three to four weeks with fresh water and stainless cleaner. Keep grill covered when not in use.

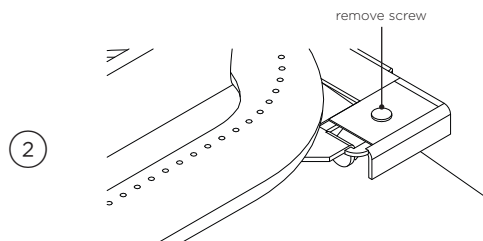
CARE AND CLEANING

Removing the burners for cleaning

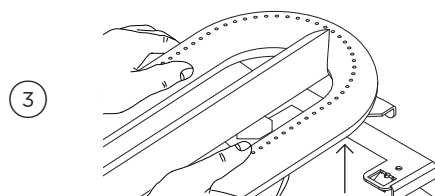


Ensure the grill is **OFF** and cool.

Remove the grill grates, then lift out the radiant tray.



Use a screw driver to open the bracket slot at the rear of the unit



Press the bracket down while pulling the burner back and up. This should remove the burner from the bracket at the rear and the opening in the control panel.

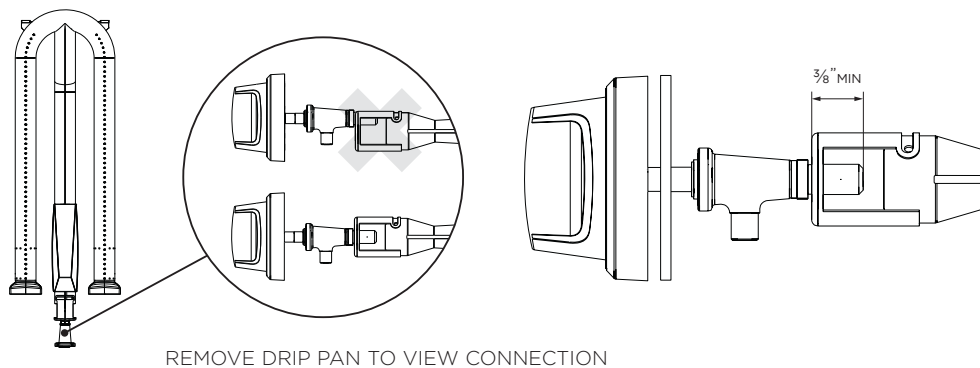
Angle the burner sideways to remove.

Burner cleaning

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

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

Burner alignment



Ensure the air shutters are not misaligned from their original position. Lower the rear of the burner into the cutouts on the support channel at the rear of the burner box. Ensure it is level and does not rock. Light all of the burners and check that the flame is blue, stable and even (refer to page 20 for detail). Complete any adjustments prior to cooking.

TROUBLESHOOTING

If there is a problem with your grill, please check the following before contacting your local Fisher & Paykel trained and supported service technician or DCS Customer Care Centre.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The grill won't light when the ignition is pushed	There is no gas flowing to the unit.	Check gas supply and connections. Ensure no air is trapped in line.
	There is something blocking the air or gas flow.	Check all openings for blockages.
		Check that the unit is connected to a live AC power source. Check GFI outlet, reset if tripped.
Burner flame is yellow or orange in conjunction with the odor of gas.	Dirt or dust may be present in the area.	Move to a less dusty area and check for obstructions.
	Incorrect gas supply or type.	Confirm gas supply and type.
Low heat with dial in the HI position.	Fuel hose may be bent or kinked.	Check hose is routed correctly.
	Burner may need cleaning.	Follow cleaning instructions.
	If using LP gas, supply may be low or empty.	Check supply, refill tank if needed.
Burner power too high in the LOW position.	Low flame setting has been incorrectly set.	Refer to 'Low flame adjustment' for details.
Dial halos don't illuminate.	Power supply is off. GFI has tripped (Ground Fault Interrupter).	Check that the unit is connected to a live AC power source. Check GFI outlet, reset if tripped. Check power supply fuse, replace if blown.

WARRANTY AND SERVICE

Before you call for service or assistance

Refer to the installation instructions and your user guide and check that:

- Your product is correctly installed.
- You are familiar with its normal operation.
- Model number (can be found on the inside, right side panel behind the drip pan handle.
- Serial number (can be found on the inside, right side panel behind the drip pan handle.
- Code (can be found on the inside, right side panel behind the drip pan handle.
- Date of installation

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Service Centre, Customer Care, or contact us through our website www.dcsappliances.com or email: customer.care@dcsappliances.com

Complete and keep for safe reference:

Model	_____
Serial No.	_____
Purchase Date	_____
Purchaser	_____
Dealer	_____
City	_____
State	_____
Zip	_____
Country	_____

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The product specifications in this guide apply to the specific products and
models described at the date of issue. Under our policy of continuous product
improvement, these specifications may change at any time.

For current details about model and specification availability in your country,
please go to our website or contact your local DCS dealer.