



GRIDDLE

GDE1-30 models

Insulated jacket BGB30-IJS

INSTALLATION GUIDE

US CA

592068B 06.25

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

⚠ 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.

⚠ 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.



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 and 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.
- 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.

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 1”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 1/2”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.
- A metallic sticker with this warning is provided with the grill. Install this sticker close to your barbeque grill.
- 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 must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa).
- 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.

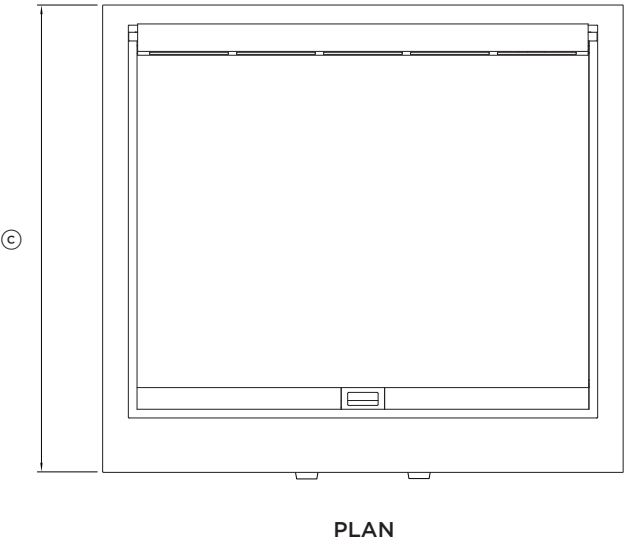
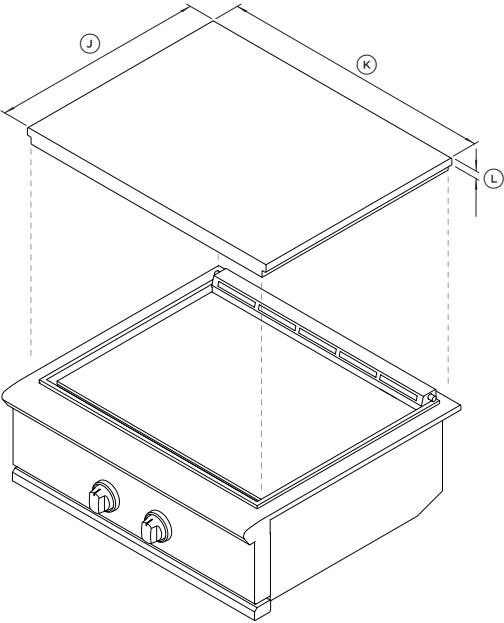
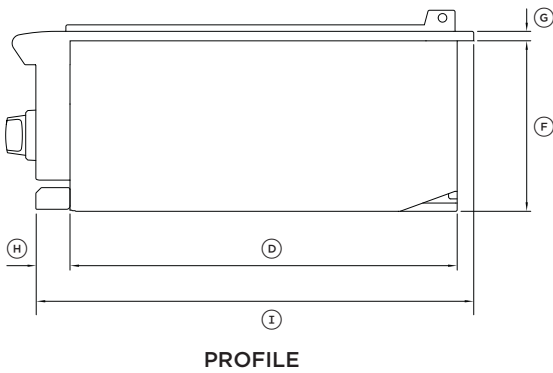
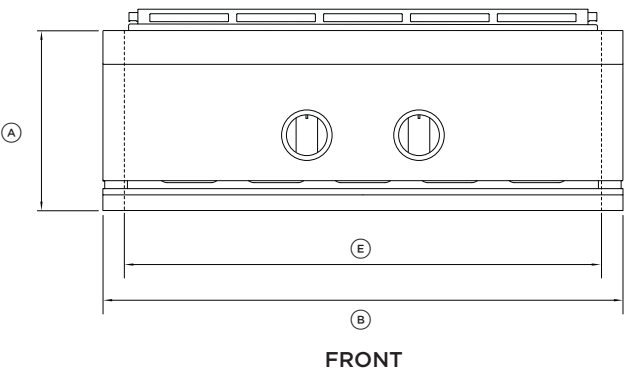
Total gas consumption of the grill with
all burners on HI - Input rates BTU/hr

MODEL	GDE1-30
MAXIMUM	40000
GRIDDLE	20000

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.

PRODUCT DIMENSIONS



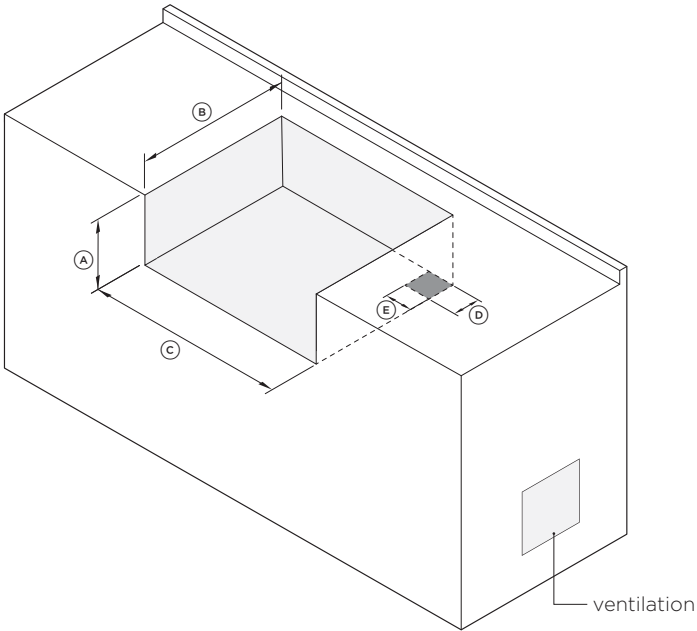
PRODUCT DIMENSIONS

GDE1 MODELS

	INCHES	MM
Ⓐ Overall height (excluding burners and pan supports)	10 1/2	266
Ⓑ Overall width	30	762
Ⓒ Overall depth (excluding dials)	26 7/8	683
Ⓓ Depth of chassis	22 1/2	572
Ⓔ Width of chassis (including bracket)	27 13/16	707
Ⓕ Height below countertop	10 1/8	257
Ⓖ Height of surface above countertop	9/16	14
Ⓗ Depth of control panel to front of chassis	2 3/16	56
Ⓘ Depth from control panel to rear of product	25 1/2	647
Ⓙ Depth of lid	22 15/16	583
Ⓚ Width of lid	29 1/2	750
Ⓛ Height of lid	1 11/16	43

CUTOUT DIMENSIONS

STANDARD CUTOUT

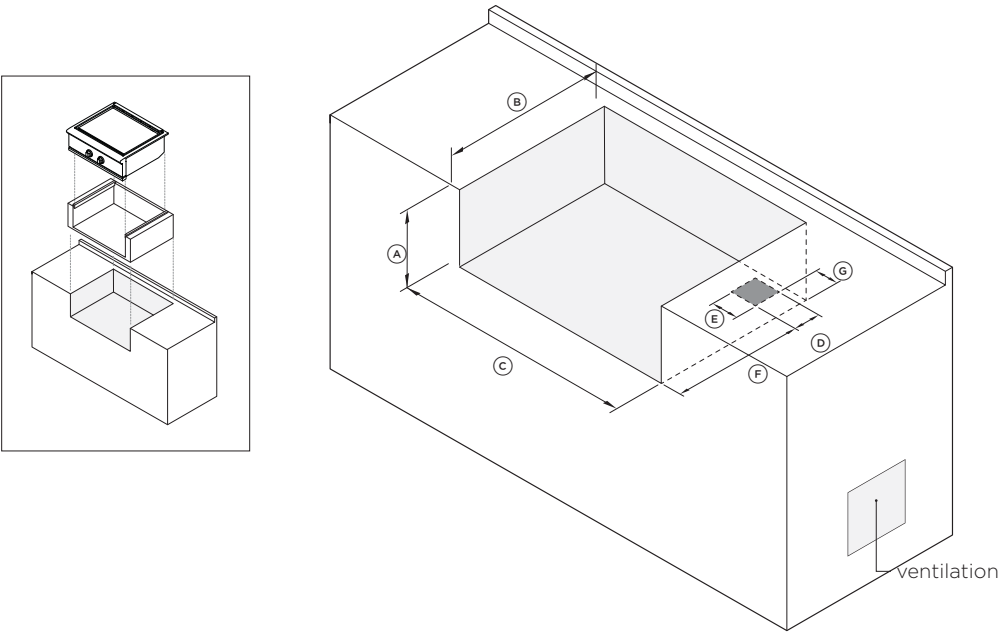


CUTOUT DIMENSIONS	GDE1-30 MODELS	
	INCHES	MM
A Height of cutout	10 1/8	257
B Depth of cutout	22 3/4	578
C Width of cutout	28 1/2	724
D Depth of gas supply opening	4	102
E Width of gas supply opening	4 15/16	125

- Notes:
- When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible.
 - Locate the unit in a well-ventilated area.
 - The counter and supporting ledges or deck must be level and flat.
 - The enclosure should have ventilation holes to prevent gas build-up in the event of a leak. Refer to ANSI Z21.58 Standard for Outdoor Cooking Gas Appliances, Section 1.7 Enclosures For Self Contained LP-Gas Supply Systems.

INSULATED JACKET CUTOUT

If the unit is to be placed into a combustible enclosure, an insulated jacket is required.



CUTOUT DIMENSIONS	GDE1-30 MODELS	
	INCHES	MM
A Height of cutout	11 1/8	283
B Depth of cutout	23 3/4	603
C Width of cutout	34 7/8	886
D Depth of gas supply opening	4	102
E Width of gas supply opening	4	102
F Depth to gas supply opening from front of cutout	18 1/2	470
G Width to gas supply opening from side of cutout	3 1/2	89

- Notes:
- Use only the DCS insulated jacket which has specifically been designed and tested for this purpose.
 - To purchase access doors and drawers, visit dcsappliances.com
 - **30" access doors model number:** ADNI-30
 - **30" access drawers model number:** ADR2-30

BUILT-IN CLEARANCES

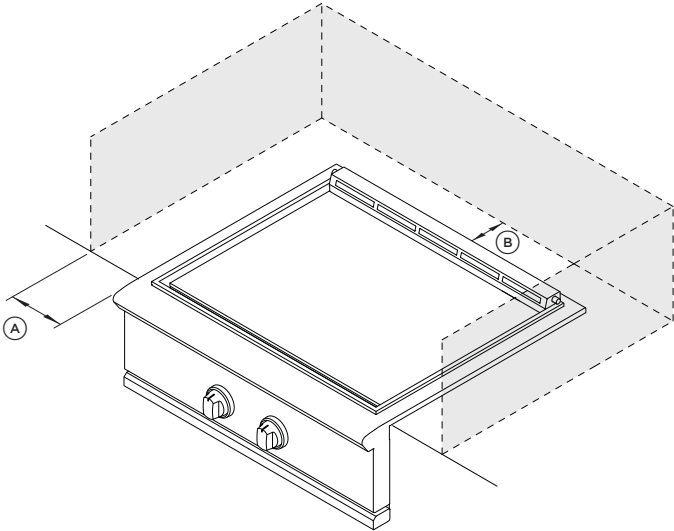
Clearances to non-combustible construction

Material which is not capable of being ignited and burned, such as materials consisting entirely of, or a combination of, steel, iron, brick tile, concrete, slate, and plaster.

The griddle is designed for easy placement into built-in masonry enclosures. For non-combustible applications the unit drops into the opening and hangs from its side flanges. A deck is not required to support it from the bottom.

Fisher & Paykel recommends installing the manual shut-off valve in a location readily accessible by the customer, so that gas to the appliance can be shut off in an emergency situation. However, the appliance must not be modified in any way to accommodate such placement.

A level should be used to ensure that the unit is level both front-to-back and side-to-side. If it is not level, burner combustion may be erratic or the unit may not function efficiently for grease flow.



CLEARANCE DIMENSIONS	GDE1-30 MODELS	
	INCHES	MM
Ⓐ Minimum distance from non-combustible construction to rear of griddle (above counter)	3	76
Ⓑ Minimum distance from non-combustible construction to sides of griddle (above counter)	6	152

BUILT-IN CLEARANCES

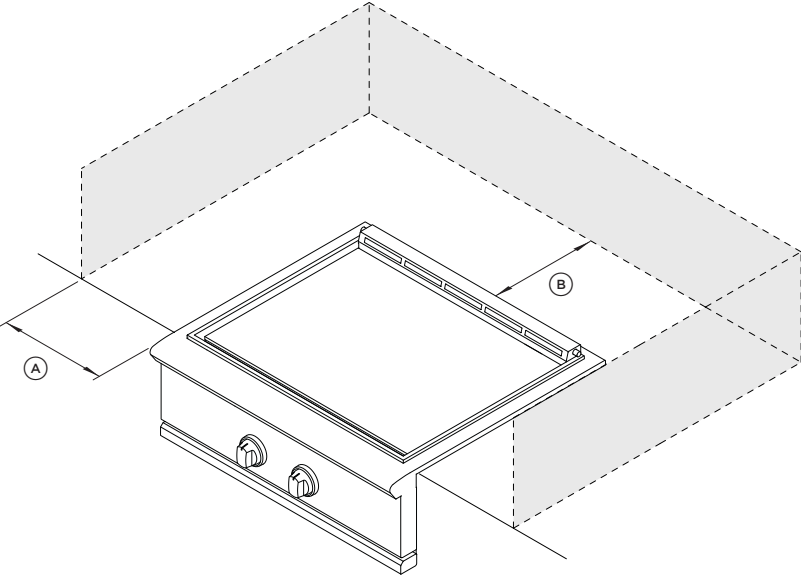
Clearances to combustible construction

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibres, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

Insulated jacket

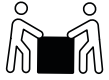
If the griddle is to be placed into a combustible enclosure, an approved insulated jacket is necessary. Insulated jackets are available from your dealer. Use only the DCS insulated jacket which has specifically been designed and tested for this purpose. Review the detail drawing shown and take into account the provisions shown for gas line connection clearance in the right rear corner. It is required that ventilation holes are provided in the enclosure to eliminate the potential build-up of gas in the event of a gas leak. The supporting ledges or deck must be level and flat and strong enough to support the grill and insulated jacket. The counter should also be level.

30" insulated jacket part number: 70859



CLEARANCE DIMENSIONS	GDE1-30 MODELS	
	INCHES	MM
Ⓐ Minimum distance from combustible construction to rear of griddle (above counter)	12	305
Ⓑ Minimum distance from combustible construction to sides of griddle (above counter)	12	305

GRIDDLE PLATE



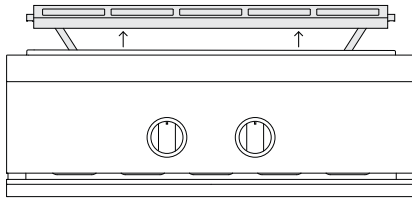
Excessive weight Hazard

Two or more persons are required to handle the griddle plate.

Ensure the griddle plate is removed before moving the product to the installation location.

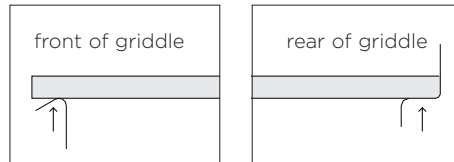
Removing the griddle plate

①



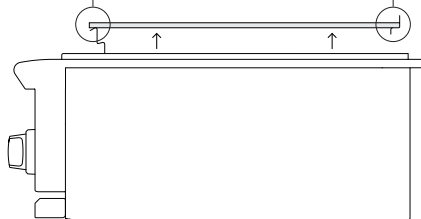
Remove the vent assembly by pulling up gently from the product, and set aside on a protected surface.

②



Grip the griddle plate from under the brackets at the front and rear of the product as shown.

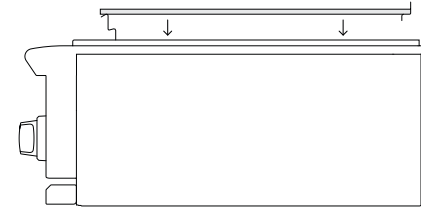
③



Lift up the griddle assembly and set aside on a protected surface.

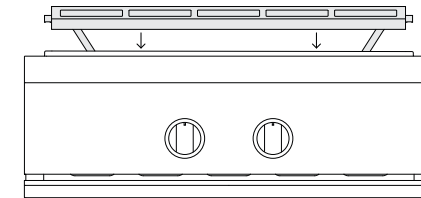
Replacing the griddle plate

①



Grip the front and rear of the plate. Lower the plate to slot back in place onto the product ensuring it is centered.

②



Replace the vent assembly by slotting the flash tubes back gently into the support brackets and lowering.

ELECTRICAL CONNECTION

All units are supplied with a 12V power transformer to operate the products ignition and dial illumination features. The transformer is sealed in a box with an attached power supply cord.

Electrical requirements

Use only a Ground Fault Interrupter (GFI) protected circuit with this product.

An outdoor 120VAC 15A GFI electrical outlet should be installed by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free-standing unit will be used. For built-in products, the supplied 12V transformer should be connected during installation.

Installation

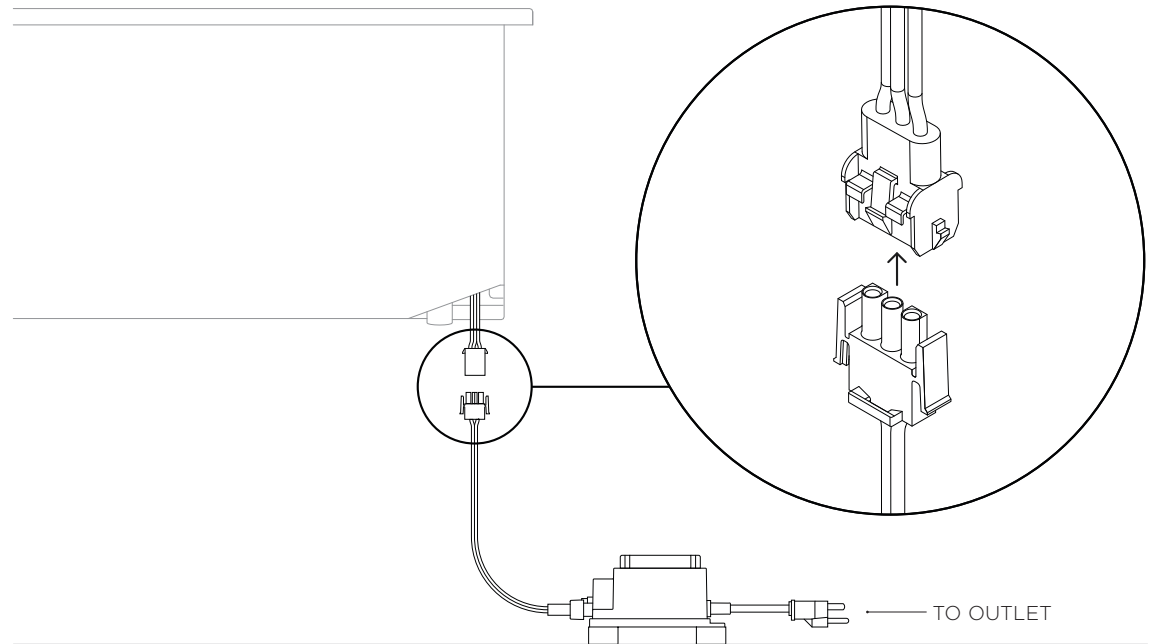
The transformer must be secured below the product in a dry location away from any excessive heat. Be sure to provide adequate access to facilitate service if the transformer or connections require maintenance.

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.

If the ignition or dial halos fail to operate, a connection may have come loose during installation or the GFI may have tripped requiring a reset. Refer to the troubleshooting section of your user guide for further guidance.



GAS CONNECTION

GAS REQUIREMENTS

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located on the underside of the drip tray. Never connect an unregulated gas line to the appliance. You must use a gas regulator even if the supply is controlled.

Gas conversion kits are available from Customer Care. When ordering gas conversion kits, have the model number, and the type of gas (natural or LP) from your griddle.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.) The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

Total gas consumption of the griddle with all burners on HI

GDE1: 40,000 Btu/hr

Note:

- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.
- The replacement hose assembly shall be that specified by the manufacturer.

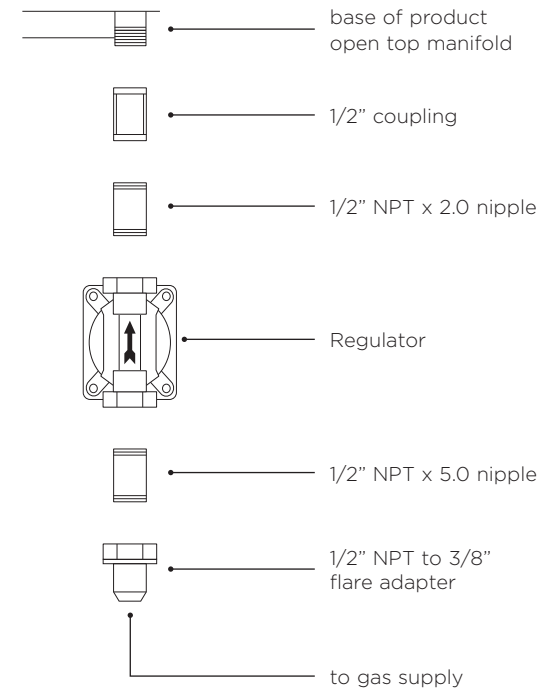
NATURAL GAS CONNECTION

Connection: 1/2" NPT male with 3/8" flare adapter **Operating pressure:** 4.0" W.C.
Supply pressure: 5" to 14" WC. If in excess of 14" W.C. a step down regulator is required.

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 griddle will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of LP gases.

Connecting the fittings supplied with the griddle

Use joint compound on male threads only. Do not use joint compound on the flare end of the 1/2" NPT to 3/8" flare adapter. Ensure that the regulator arrow points in the direction of gas flow towards the unit, away from the supply. Do not forget to place the installer-supplied gas valve in an accessible location.



GAS CONNECTION

CART LP CONNECTION

Units set for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included. The grill system is leak tested, do not remove the Regulator/Hose assembly from the product during cart installation.

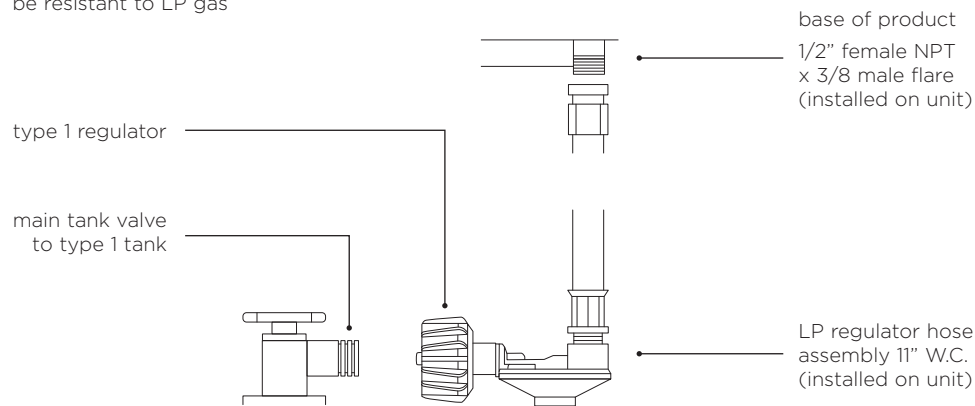
Connection: LP Hose with a type 1 quick disconnect and regulator. **Operating pressure:** 11.0" W.C.

Connecting LP regulator/hose assembly to the tank/valve assembly

First, ensure the main valve on the tank is completely closed, all burner dials are in the **OFF** position and the cart is stable. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit.

Open the tank drawer of the cart and place the LP tank into the tank retention device (as shown in the cart installation guide). Insert the regulator inlet into the tank valve and turn the black coupler clockwise until it tightens. Do not over tighten the coupler. Turn the main tank valve **ON** and the burner control valves to **HI** for about 20 seconds to allow the air in the system to purge. Turn valves **OFF** and wait 5 minutes before attempting to ignite the burners.

Threading compound must be resistant to LP gas



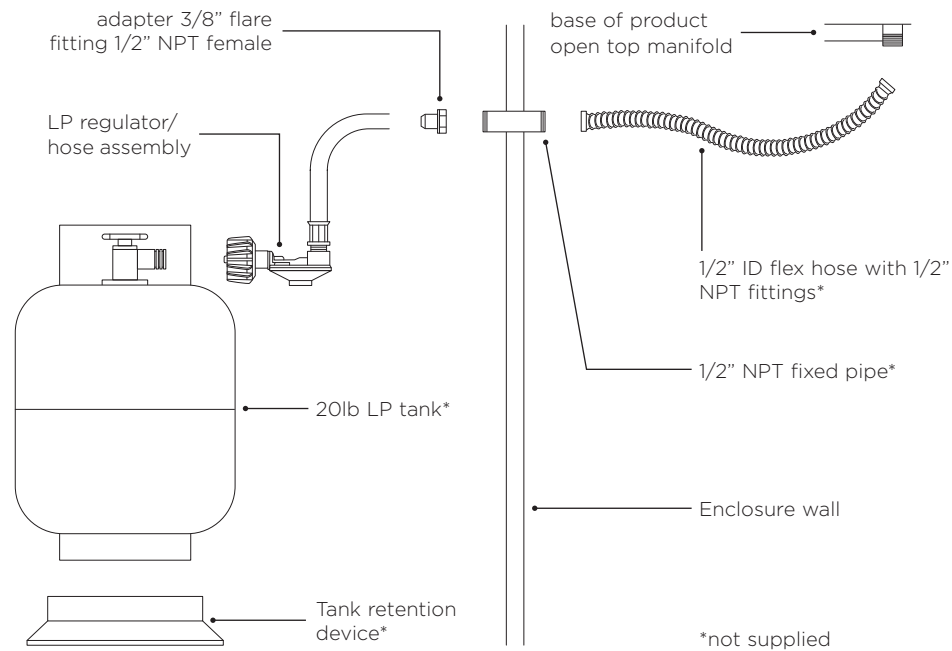
BUILT-IN LP CONNECTION

If the grill is to be installed in a built-in application, then the grill must be installed in accordance with the built-in installation guidelines and the LP regulator/hose assembly must be removed from the product.

When an LP unit is being directly connected to an LP house system, you must follow the natural gas connection guidelines. The installer must provide the proper gas regulator to reduce the gas pressure to 11" W.C.

Connection: LP Hose with a Type 1 quick disconnect and regulator. **Operating pressure:** 11.0" W.C.

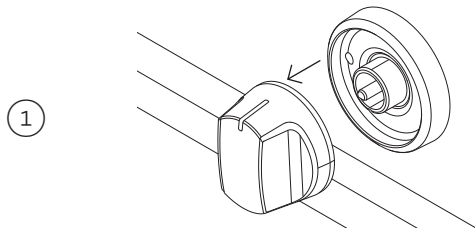
To operate your built-in grill on LP gas utilizing a 20lb type 1 cylinder, then a built-in LP tank restraint must be installed prior to initial use of the grill. The Installer must supply ½" ID Flex hose and fixed pipe and a flare adaptor



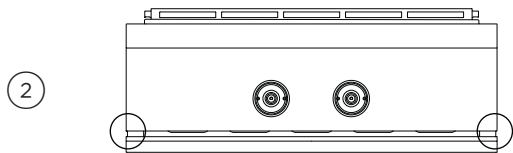
LEAK TESTING

A complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks, or immediately if the smell of gas is present.

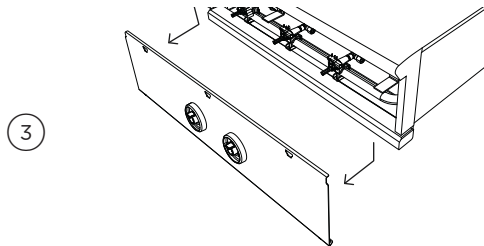
Removing the valve panel



Remove all dials by pulling outwards.

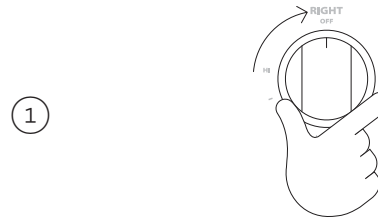


Remove the 2 screws securing the valve panel to the unit using a Phillips screwdriver.

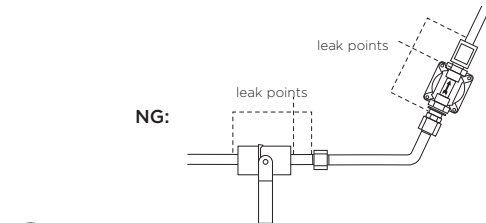


Pull the valve panel down then outward and unplug any wires.

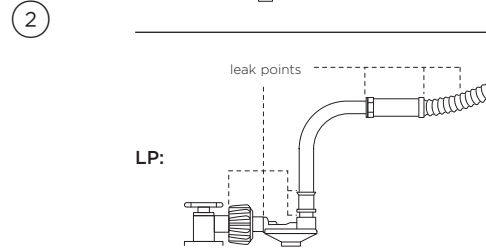
Testing for leaks



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**.



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.

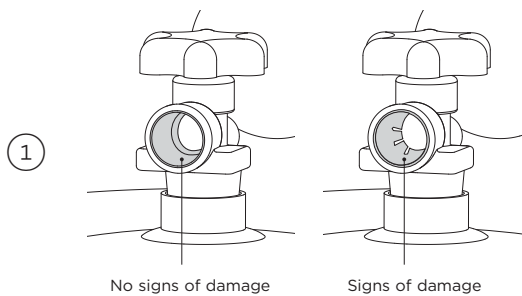


If a leak is present

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.

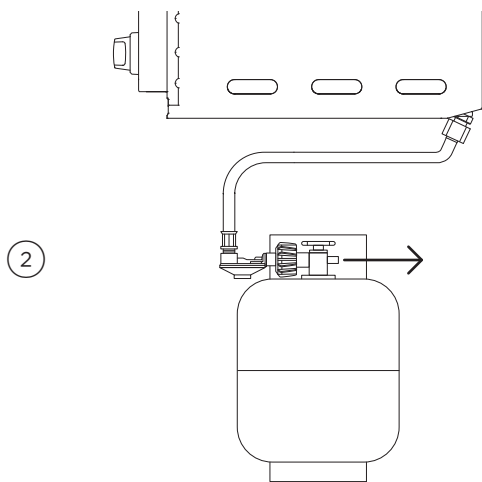
CHANGING THE GAS CYLINDER

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'.



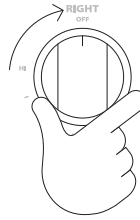
If there is no leak, place the cylinder into the grill cabinet with the pressure relief valve facing away from you.

Always close the cylinder valve after each use.

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.

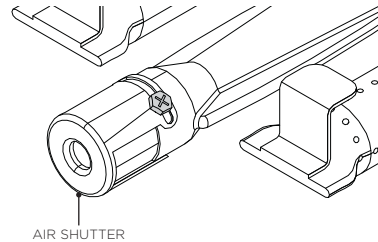
1



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

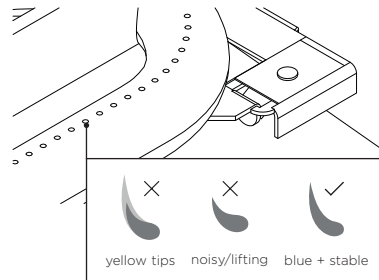
To access the air shutters, remove the griddle plate. Refer to page 11 for guidance.

2



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.

3

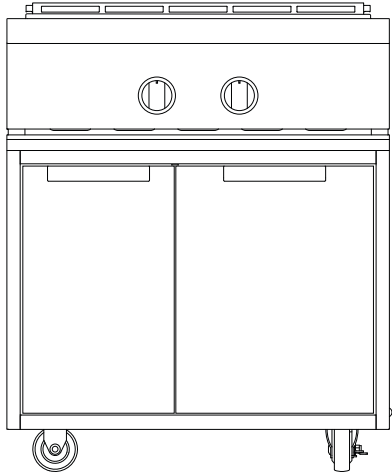


Reinstall the U-burner and light to check. If the flame is blue and stable, remove the burner, tighten the air shutter screw and replace all parts. If flame is still unstable, repeat the above steps.

FREESTANDING CART INSTALLATION (OPTIONAL)

Designed with flexibility in mind, the 30" griddle can be either built-in or mounted on a freestanding cart. If the unit is to be placed onto a freestanding cart, an approved DCS cart is required and can be **purchased separately** from your local DCS dealer.

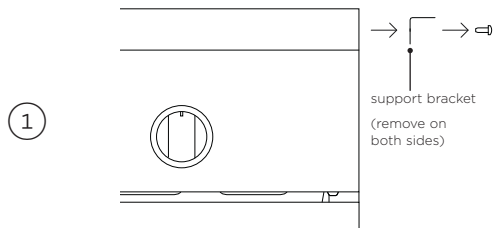
CAD1-30E freestanding cart part number: 71525



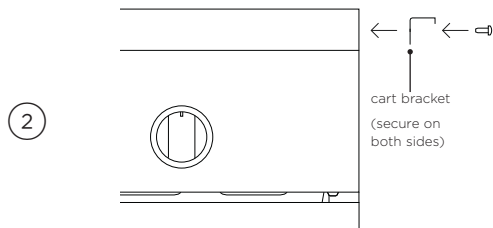
IMPORTANT!

- For further guidance, refer to the installation guide provided with your freestanding cart.
- Wear gloves when handling the cart, some edges may be sharp.
- Two or more people are required to move and assemble the cart.
- Push or pull the cart at the corners, do not move by the drawers or handles.
- To prevent tipping, do not push down on top of the drawers.
- For optimal use, this product should be located on a level surface with minimum flat area of 30x48" (762 x 1219mm). Any bumps, cracks or protrusions should be less than 1/4".
- Do not overload the drawers. The maximum rating of each drawer is 35lbs.

Preparing the griddle

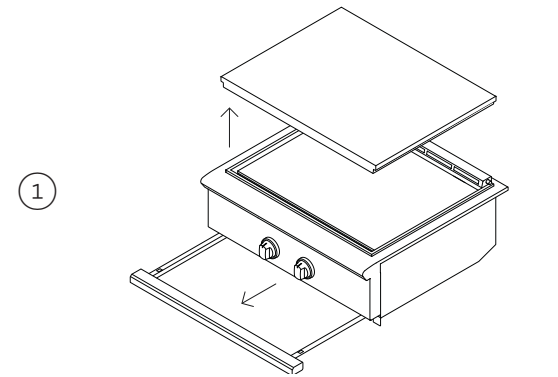


Remove the support brackets from the sides of the unit and replace with the supplied cart mount brackets.

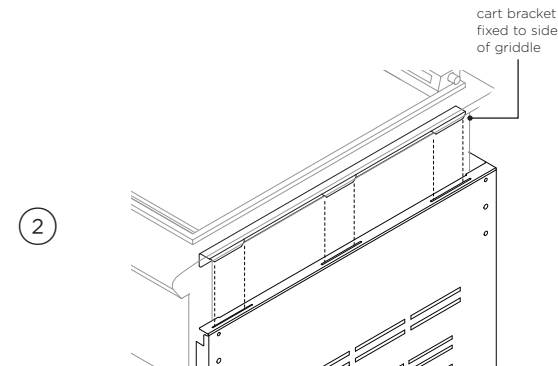


Secure cart mounting brackets using four of the supplied 10-24 x 1/2" screws on each side.

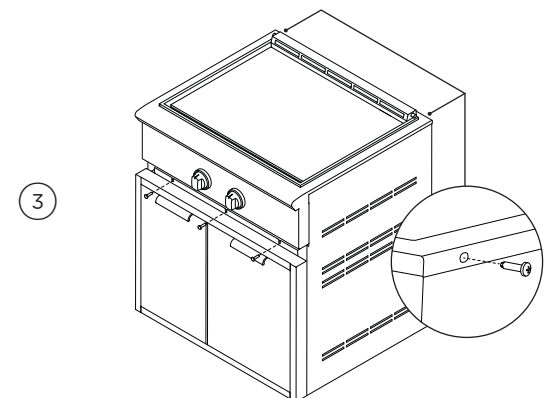
Securing griddle to cart



Remove the drip pan and any other removable components from the griddle.



Place the griddle on the cart by locating the rear side tabs of the unit with the slots on the cart. Lower the griddle and locate the remaining tabs. The griddle should sit flush on the cart.



Secure the griddle to the cart with two Phillips-head screws at the rear and three at the front.

Replace any components removed in step 1 before referring to page 13 for gas connection. advice.

INSTALLER CHECKLIST

**Read all installation instructions in this manual to see if the unit has been correctly installed.
Ensure that installation has been completed correctly before use.**

Ensure that:

- | | |
|---|---|
| ☐ specified clearances are maintained to combustibles | ☐ flame has been adjusted |
| ☐ proper enclosure ventilation has been verified | ☐ each burner lights satisfactorily - individually or with adjacent burner lit |
| ☐ all internal packaging and any adhesive residue is removed | ☐ the pressure regulator is connected and set for 4.0" W.C. Natural, 11.0" W.C. LP gas |
| ☐ the burner is level and does not rock | ☐ the manual shut-off valve is installed and accessible |
| ☐ dials turn freely, bezels centered | ☐ the unit has been tested and is free of leaks |
| ☐ halo lighting is functioning correctly | ☐ the user is informed of gas supply shut-off valve location |
| ☐ all warning labels removed and supplied to customer for future reference | |

Complete and keep for safe reference:

Model	_____
Serial No.	_____
Purchase Date	_____
Purchaser	_____
Dealer Address	_____
Installer's Name	_____
Installer's Signature	_____
Installation Company	_____
Installation Date	_____

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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.

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