

USING THE GRILL

LIGHTING INSTRUCTIONS

TO LIGHT THE GRILL BURNER:

Open the grill lid and/or remove the top grate cover from side burner (for BH1-48RS) before lighting. Turn all knobs to "OFF". Turn the main gas supply on. If you smell gas, shut-off gas supply and call for service.

Grill Lighting Instructions:

The grill knob is connected to the electronic ignition module. Pushing in on the burner knob will activate the ignition module to get a spark. Push in and turn the selected burner knob to HI/SEAR position. Release the knob when the burner lights. If burner does not light in 4 to 5 seconds, turn knob "OFF" and wait 5 minutes before trying again so any accumulated gas may dissipate.

Grill Match Lighting:

If the burner will not light after several attempts, then the burner can be match lit. If you've just attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate. Keep your face as far away from the outdoor appliance as possible and hold a paper book match over the hole located on the top left for burner on the left, or the right hole for the right burner (Fig. 26 and Fig. 27). Push and turn the control knob which is centered on the burner where the lit match is located, to "SEAR". If the burner does not light in 4 seconds, turn the knob off, wait 5 minutes and try again.



FIG. 26



FIG. 27

NOTE:

Improper lighting procedures can cause the LP tank flow control to activate, resulting in reduced heat output. If this is suspected, to reset flow control, shut off all burner controls and LP cylinder valve, wait 30 seconds, then turn LP cylinder valve on extremely slowly, wait five (5) seconds and push and hold the ignition button and turn burner valve on to "SEAR".

For BH1-48RGI and BH1-36RGI models see the Quick Start Guide for how to use the griddle and Infrared Hybrid Burner

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

CAUTION!

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

Side Burners Lighting Instructions:

First remove the burner cover and any cooking utensils from the burner grate. The control knob is connected to the electronic ignition module. Pushing in on the control knob will activate the ignition module to get a spark. Push the control knob in and turn to "HI". If burner does not light in 4 to 5 seconds, turn knob "OFF" and wait 5 minutes before trying again for any accumulated gas to dissipate. If the burner will not light after several attempts, check the trouble shooting instructions on page 33.

Side Burners Match Lighting:

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

Note:

If you are using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned "off". This "extinction pop" is normal for propane gas.

Side burners:

Your side burner is equipped with burners typical of those used in restaurants. These burners are designed for maximum cleanability and controllability. The burner should never be operated if the cap is not in place (Fig. 29).

WARNING

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

- 1 All knobs must be in the OFF position before opening LP tank valve.
- 2 Attach regulator hose assembly to tank.
- 3 Now open the LP tank valve two (2) full turns min.

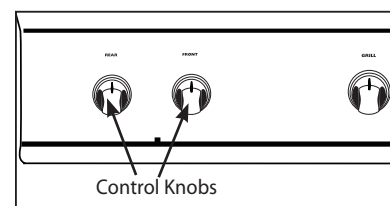


FIG. 28

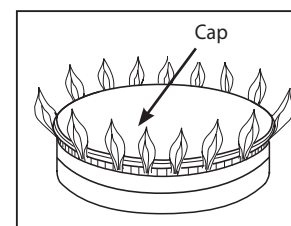


FIG. 29

USING THE GRILL

GRILLING

GRILL:

Each grill section consists of a large stainless steel burner, stainless steel heat baffles, a series of ceramic rods encased in a stainless steel radiant, and a stainless steel heat retaining grate. Each burner is rated at 25,000 Btu/hr or 26,5MJ/h. Below the burners there is a stainless steel heat baffle which reflects usable heat upward into the cooking area and reduces temperatures of the drip pan below. Above the burners are stainless steel radiants which encase the ceramic rods and protect the grill burner ports from blockage (Fig. 30).

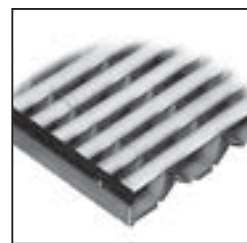


FIG. 30

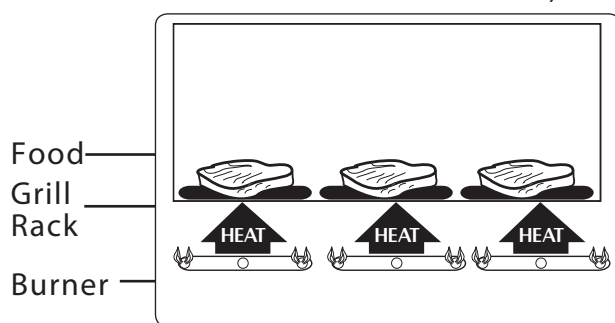
The grill is supplied with radiant ceramic rods. Because of the porosity of ceramic rods, performance is superior in the rods' ability to capture heat as it rises from the grill burners. They also possess the thermal mass needed for even cooking performance. Flare ups are controlled because the radiant ceramic rods keeps grease from getting to the flames and igniting. The intense heat produced by this system produces true grilled flavor as fats and juices are brought to the surface of the food and caramelized. Discoloration of the grates is normal after use.

DIRECT/INDIRECT COOKING NOTES:

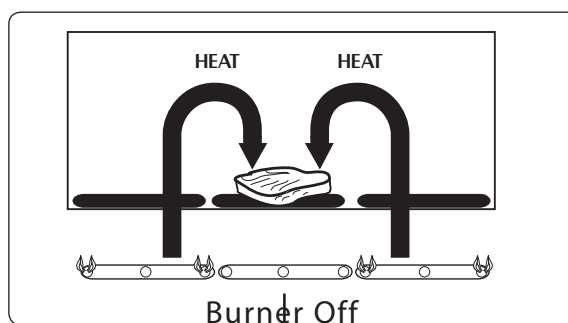
Direct cooking involves placing food on grates over lighted burners. Use this method for foods that take less than 20 minutes to cook or to sear larger items at the start of the cooking process that will then be indirectly cooked to finish. Place items on the preheated surface and leave until they no longer stick. Turning too soon and too often is one of the most common grilling mistakes. Never spray water on the grill or into grease. The patented Grease Management System™ reduces flare-ups by channeling grease away from the flame. Use a meat thermometer to achieve desired doneness and remove items one degree below how you would like to enjoy them, as the resting period before carving or consuming will raise the temperature.

Indirect cooking method is a popular alternative to direct heat grilling. Indirect cooking uses heat from adjacent burners to cook food and, in many cases, reduces the possibility of overcooked or overly browned food. Foods most appropriate for indirect grilling included breads, thicker pieces of chicken or steaks. Indirect cooking involves placing the food on grates where the burners below are not lit and then closing the grill top to create an oven effect. All the items you usually oven-roast can be grilled to perfection using indirect heating. Preheat the burners surrounding the food to be cooked. Use your basting pan to hold food and add water or chicken broth to the pan to prevent the natural juices from burning or evaporating.

Direct Heat Grilling
(Hot Dogs, Hamburgers, Typical
Thickness Steaks/Chicken)



Indirect Heat Grilling



IMPORTANT Using the Grill:

Season your grates before first use and then periodically to protect the grate surface from corrosion, and to stop food sticking. See 'Care and Maintenance. To season the grates, pour a tablespoon of vegetable oil on a soft cloth and rub on both sides of the grates. Only a light coating is needed and some smoke may be visible during the preheating.

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

USING THE GRILL

GRILLING (Continued)

1. Check to be certain the drip pan and grease tray are in place.
2. Light the grill burners using the instructions on page 22.
3. Once you have verified the burners are lit, put the lid down to preheat. Preheat the grill for 5 to 10 minutes.
4. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "SEAR" and "LOW" - most grilling done is between "MED" and "LOW" settings.
5. When you have finished using the grill, turn the control knobs to "OFF" and shut off the main gas supply.
6. Allow grill to cool and clean the grates, drip pan and grease tray after each use.

Note:

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

USING THE TEMPERATURE GAUGE:

When preheating the grill, use the temperature gauge in the lid to check if the grill has reached the desired heat setting.



Note: The temperature gauge only indicates air temperature inside the grill. For food safety and optimal cooking performance, use a meat probe to check the temperature of meat while cooking and to ensure desired internal temperatures are reached.

GRILLING HINTS:

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

DUAL-SIDED GRATES:

Whether you or your guests crave seafood, steak or veggies, the double-sided grates provide varying surfaces for varying textures. The "W"-shaped side creates nice sear lines for steaks, chicken and chops and routes oil and grease away from the food. The opposite "radius" side offers more surface area for support and handling of delicate items like scallops. (See below for a sample list of which foods to cook on which side of the grate.) Keep the grates mixed-half on one side and half on the other or a percentage that best represents what you are cooking.

"W"-SHAPED GRATE 	RADIUS GRATE 
<ul style="list-style-type: none"> • chicken (bone-in and boneless cuts) • steaks • chops • burgers • ribs • kabobs • steak cuts of fish like tuna and swordfish • whole fish • game • oysters • large slices of whole vegetables and mushrooms • fruit • bread • sausages • hot dogs 	<ul style="list-style-type: none"> • delicate fish fillets • lobster meat • shrimp • scallops • clams • mussels • suckling pig • turkey legs • indirect cooking and smoking • potatoes • smaller vegetables or slices • roasted peppers • roasted whole garlic • pizza dough and flat breads • crab cakes

USING THE SMOKER SYSTEM

The smoker system on each grill consists of a stainless steel slide out tray which is positioned above a 3,500 Btu/hr or 3.7 MJ/h burner. The burner is controlled by a precision brass valve which is capable of being turned down to very low heat levels. The system may be used alone for low temperature roasting and smoking or in conjunction with any combination of other burners. When using the smoker system in conjunction with the optional infrared rotisserie burner, you'll find it helpful to use the low setting of the smoker burner to minimize the heat rising up to the rotisserie basting pan. Staggering the meat away from the smoker burner also helps.

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

TO LIGHT THE SMOKER BURNER:

Open the lid and remove the smoker tray. Locate the burner visually by looking through the cut-out in the valve panel. Push in the burner knob and turn to the "HI" position until the burner is lit or 4 seconds pass. If the burner doesn't ignite, wait 5 minutes for any accumulated gas to dissipate, then try again. If the burner will not light after several attempts, wait 5 minutes, then match light using a paper book match through the cut-out in the valve panel. Once lit, fill the smoker tray and replace.

WOOD CHIPS:

There are many wood chips available for purchase and selection is based on personal taste. The most common wood chips used are mesquite or hickory. Mesquite has a sweeter taste and is commonly used with poultry and seafood. Hickory is best suited for red meats. Use of oak, cherry, maple, aspen or apple is also common while aromatic herbs like sage, bay leaves, thyme or basil may also be used. Soaking the chips in water before using them will help ensure the wood chips smoke and do not flame up. To start, you may want to use the "HI" position to start the chips smoking, then reduce the heat to a lower level to prevent them from drying out and flaming. If the wood chips do flame up, add a small amount of water to extinguish the flame. This should be done carefully through the top in the grill area, or by pulling the tray out slightly. Use caution when adding water to a hot tray to avoid steam burns, and never completely remove a hot tray. When smoking, the lid should remain closed as much as possible to maximize the effect. During extended roasting periods it is normal to add fresh wood chips to the tray several times.

Your smoker tray comes with a removable smoker lid. For best results we recommend using the smoker lid.



FIG. 31 36 / 48 Grill Smoker System

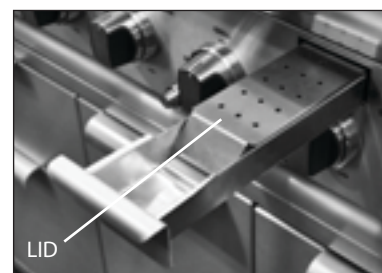


FIG. 32

USING THE ROTISSERIE

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

Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute. The orange/red glow will even out in about 5 minutes. The rotisserie motor is equipped with metal gears and is capable of turning up to a 50 lb. cut of meat or poultry. The rotisserie motor on the grills is secured down to a cast rotisserie block with two black screw-down knobs. The rotisserie block is in turn bolted to the right side panel. The rod for the rotisserie is assembled into the motor assembly by placing the pointed end into the motor, and resting the handle end on the support at the left side of the grill. With the rod pushed as far as possible into the motor, the round end of the rod should rest on the rollers.

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

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

WARNING!

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

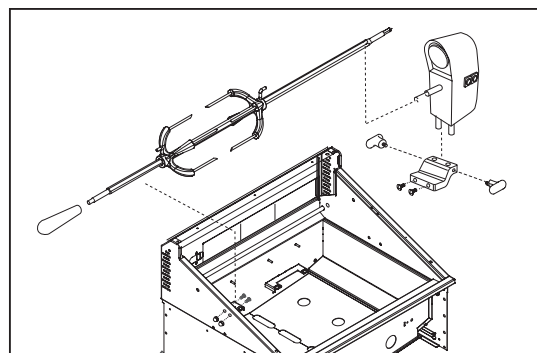


FIG. 33

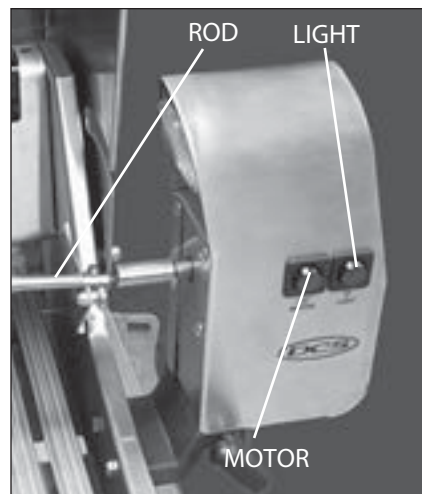


FIG. 34

USING THE ROTISSERIE



WARNING!

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

PREPARATION

Recommended:

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

Working Area:

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

Meat Preparation:

Tie meat with butcher string or Dental floss in three areas. Buy a roast that is equally balanced from top to bottom in size. The meat will cook more evenly while on the Rotisserie. For Poultry, tie wings and legs to the body using Dental floss or butcher string to prevent flopping around while turning. (Fig. 35)



FIG. 35

1. Determine the center placement for the food, put first prong on the rod, turn 'L'- shaped screw to tighten.
2. Center tied meat/poultry on the rod, place second prong, turn 'L'- shape screw to tighten. (Fig. 36)
3. Pick up the rod, rotate it to check for balance. If not, adjust prongs and food to balance. Take pliers and tighten the 'L'- shape screws on both sides of the prong.
4. Remove grates and top rack on the grill. Place bottom portion of basting pan on ceramic rods, so meat drippings can be caught in pan. (Fig. 37).



FIG. 36



FIG. 37

USING THE ROTISSERIE

TO LIGHT THE ROTISSERIE BURNER BEFORE COOKING:

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

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

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

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

MANUAL LIGHTING:

To manually light the rotisserie, place a butane lighter near the tip of the thermocouple as shown in Fig. 38. Turn the control knob to "HI". Hold the safety valve button in for about 4 to 5 seconds or until the burner remains lit. Once lit, turn control knob to desired setting. If the burner does not light within 4 or 5 seconds, release the safety valve button and turn the control knob to "OFF" and wait 5 minutes before trying again.



FIG. 38

WARNING!

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

WARNING!

Electrical Grounding Instructions: This appliance (rotisserie motor) is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle or a three-prong grounded extension cord rated for the power of the rotisserie motor and approved for outdoor use with a W-A marking. Do not cut or remove the grounding prong from this plug. Use only a ground fault interrupter (GFI) protected circuit.

The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use, remove and store the motor in a dry location. To protect against electric shock, do not immerse the cord or plug in water or other liquid. Unplug rotisserie unit from the outlet when not in use and before cleaning. Allow the rotisserie to cool before putting on or taking off parts.

USING THE ROTISSERIE

COOKING ON ROTISSERIE

1. Place prepared rod into motor, lay across and into the rollers on other side (Fig.39).
2. Verify placement as shown in Fig. 40.
3. Ignite burner, start rotisserie motor. Turn the control knob to the desired setting for cooking the meat.
4. To check temperature of the meat, turn off motor, turn temperature to low while using your instant-read thermometer. For poultry it should read 170° in the breast. Insert the thermometer, it should touch the breastbone, then lift up 3/4 inch from the bone to get a more accurate temperature reading. Remove thermometer and turn on motor, return heat to the desired setting if more cooking is needed. Repeat above instructions (Fig. 41).
5. When you have finished using the rotisserie, turn off motor and turn the rotisserie knob to "OFF". If you have finished using the appliance altogether, turn the main gas supply off too.
6. Remove the rod, using hot pads, place meat or poultry on broiler pan, then remove prongs (Fig. 42).



WARNING!

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

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

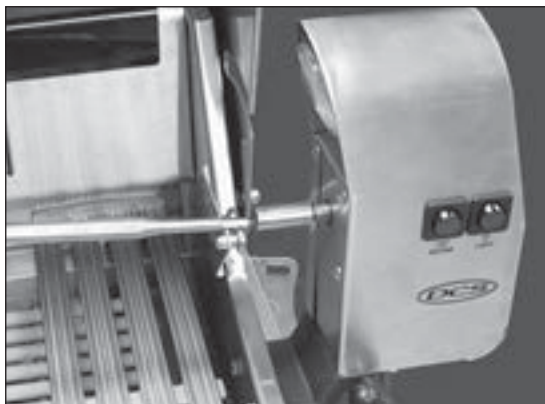


FIG. 39



FIG. 40

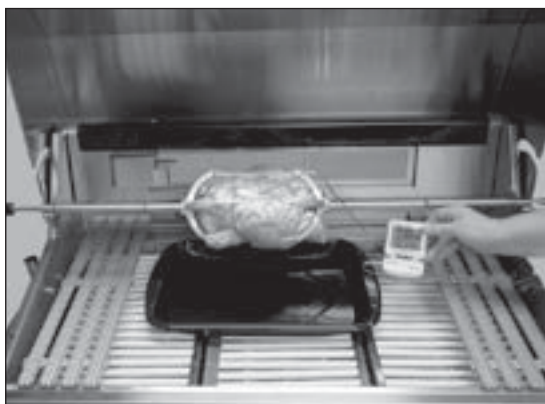


FIG. 41



FIG. 42

CARE AND MAINTENANCE

BATTERY REPLACEMENT:

1. Remove drip pan.
2. Open cart door (on cart model only).
3. Pull battery downwards (this may require use of pliers).
4. Re-install upward and push to snap - Fig. 43. (Polarity is shown in Fig. 44).

Note:

Battery condition should be checked at least once a year.



FIG. 43

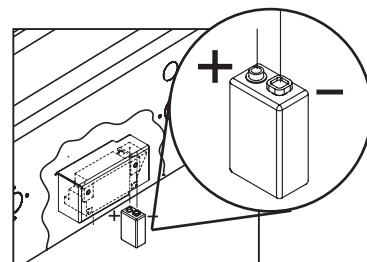


FIG. 44

REGULATOR AND HOSE REPLACEMENT

The pressure regulator and hose assembly supplied with the unit must be used. If replacements are needed, contact Customer Care (888) 936-7872. Do not use the grill if the odor of gas is present. If the unit is LP, screw the regulator into the tank and leak check the hose and regulator connections with a soap and water solution before operating the grill. Turn all knobs to "OFF" then turn on the gas supply. If LP, is there gas in the tank?

- Always keep your face and body as far away from the grill as possible when lighting.
- DO NOT leave the grill unattended while cooking.
- Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.
- Do not attempt to "LITE" the grill if the odor of gas is present.
- Wait 5 minutes before relighting a hot grill.



WARNING: IMPORTANT!

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, on the piping or hose it must be replaced prior to use.

GRILL GRATES:

Method 1: Turn on "HI" for 15-20 minutes to burn any remaining food particles. After turning the grill "OFF", use a bristle barbecue brush to remove any remaining food particles or ash.

Method 2: The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a soft brass bristle barbecue brush in a mixture of 2 cups of tap water and 1/2 cup of vinegar and scrub the hot grill. Dip the brush frequently in the bowl of water and vinegar. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall onto the ceramic rods and burn or fall into the drip pan. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

Method 3: Take about 1 foot of aluminum foil, crumpled up in a ball and rub it over cooled grates to release food particles.

Note:

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

DRIP PAN AND GREASE TRAY:

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

CERAMIC RODS:

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

CARE AND MAINTENANCE

STAINLESS STEEL:

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

Note:

Stainless steel tends to corrode in presence of chlorides and sulfides especially in coastal areas. To ensure corrosion prevention, wash all stainless steel surfaces every 3-4 weeks with fresh water and stainless cleaner. Keep grill covered when not in use.

ELECTRODES:

Wipe with a water dampened cotton swab. Be careful not to damage the electrode (see Fig. 45).

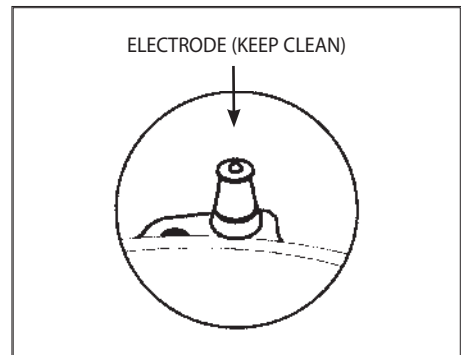


FIG. 45

TO REMOVE THE U-BURNERS FOR CLEANING

Ensure gas supply has been turned off. Remove the grill grates, then lift out the grill radiant tray. Grip the U-burner as shown in the photo (Fig. 46) and press downwards with your thumbs on the bracket in the back while lifting up on the U-Burner. In some cases it may be necessary to use a screw driver to pry open the slot to release the U-burner. Pull it up and slightly to the rear of the unit so the burner air shutter head comes off the brass orifice at the front, angle the burner sideways, and remove. After cleaning, when re-installing the U-Burner ensure the U-Burner is completely level and locked in place. This is needed to ensure your grill provides even cooking performance.



FIG. 46a

GRILL 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 coat hanger that has been straightened (See Fig. 47).



FIG. 46b

ORIFICE CLEANING:

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

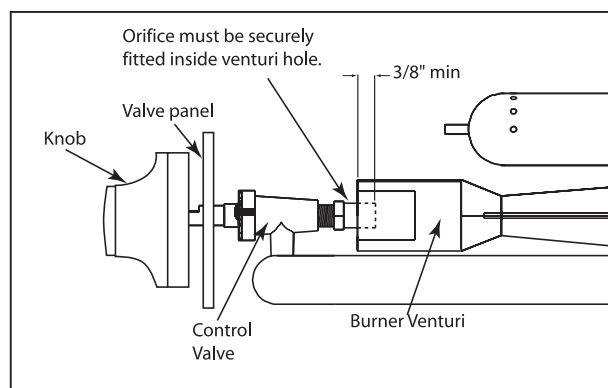
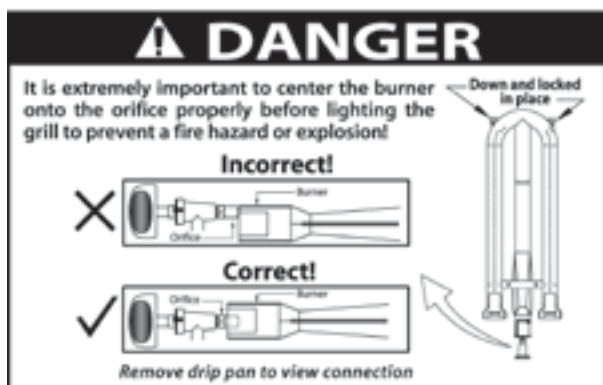


FIG. 47

Note:

When replacing grill and/or smoker burners, or orifices following cleaning, confirm orifice penetration into burner as shown in Fig. 48

CARE AND MAINTENANCE



Be careful not to upset the air shutters' original position (unless readjusting). Lower the rear of the burner into

the cutouts on the support channel at the rear of the burner box. Make sure it is level and does not rock. Light all of the burners and check for proper flame characteristics. If adjustments are necessary, refer to page 19. Do this prior to cooking on the grill.

SIDE BURNERS (BGC48 BQR MODEL):

For proper lighting and performance keep the burners clean. It is necessary to clean the burners if they do not light even though the electrode clicks, if there has been a severe boil over, or when the flame does not burn blue. Be certain all control knobs are in the off position before attempting to clean the burners. The burners have been designed for ease in cleaning. When the grates and burners are cool, remove the grate. The burner cap and the brass port ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The burner caps are porcelain enamel. A bristle brush can be used to clean out the toothed burner ports, if necessary. After cleaning, it is important to make sure the location pins on the bottom side of the port ring are properly aligned with the corresponding holes in the base. Incorrect alignment will produce a potentially dangerous flame and poor burner performance (see Fig. 49).

SMOKER BURNER:

The smoker burner can be removed and cleaned by unplugging the electrode wire and lifting out the burner. Cleaning is similar to the grill burner. Replace the burner by sliding the air shutter over the brass orifice, centering it in the hole.

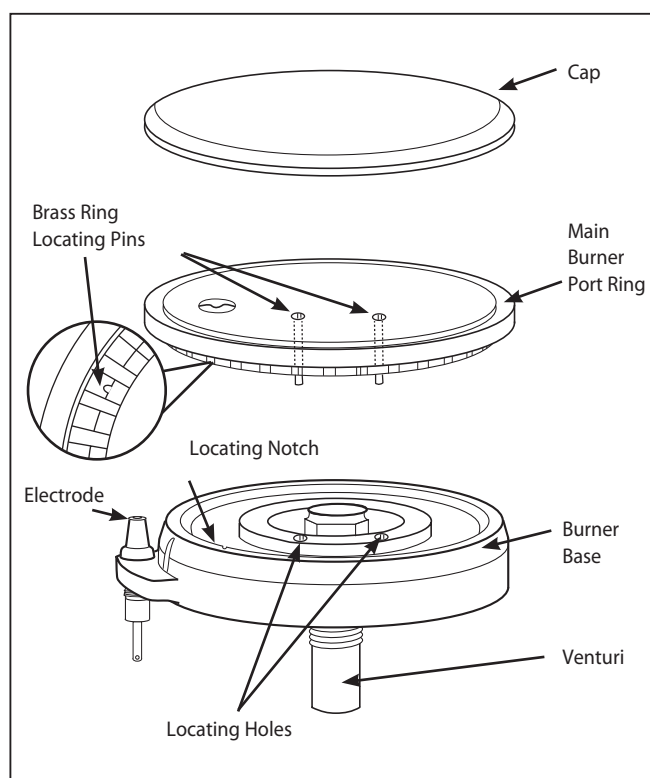


FIG. 49

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE:

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call. Troubleshooting is for general purposes only. If the problem persists and you feel you require service, contact your dealer or the nearest authorized agency to perform service. Only authorized agencies can perform warranty service. **Call DCS Customer Care at (888) 936-7872.**

GRILL WON'T LIGHT WHEN THE CONTROL KNOB IS PUSHED:

1. Is the gas supply turned on?
2. Ensure the grill is cool. Remove the grill top grates and the ceramic radiant trays, watch the electrode tip. You should see a spark jump from the tip of the ignition when the control knob is pushed.
3. If there is no spark when control knob is pushed, check the battery condition. Battery condition should be checked at least once a year.
4. Attempt to match light the burner (see page 22 & 28). Check to see that other burners on the unit operate. Clean electrode tip of any debris.

BURNER FLAME IS YELLOW OR ORANGE, IN CONJUNCTION WITH THE ODOR OF GAS:

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

LOW HEAT WITH KNOB IN "HI/SEAR" POSITION:

1. If only one of the burners appears low, clean the orifice and burner, clearing ports of any obstruction (see page 31).
2. Grill may be in a dusty area. Move to less dusty area if possible.
3. Check for proper gas supply and pressure.
4. Pre-heat grill for a full 15 minutes.
5. If using LP gas, check for empty tank.

ROTISSERIE WON'T LIGHT:

1. Is the gas supply turned on?
2. Is there is a spark at the electrode?
3. Does the rotisserie burner light when attempting to light with butane lighter?

ROTISSERIE LIGHTS, BUT WILL NOT HOLD FLAME ONCE BUTTON IS RELEASED:

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