

A MESSAGE TO OUR CUSTOMERS

We are glad that you selected the Professional Side Burner by DCS. Because this appliance contains features not found on any other burner, we recommend that you read this entire booklet before your first use. Keep it in a handy place as it has answers to questions that may occur during future use.

Feel free to contact us if we can help you. When you write please include the model serial number of the Burner. We thank you for buying the Made in America Side Burner and wish you many years of enjoyment.

To help serve you better, please fill out and submit your Ownership Registration Card by visiting our website at www.dcsappliances.com and selecting "Customer Service" on the home page and then select "Ownership Registration" or submit the enclosed Ownership Registration Card to the address below.

For your convenience, product questions can be answered by a DCS Customer Service Representative by phone: 1-888-281-5698, email: support@dcsappliances.com,

or by mail:

*DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647*

WARNING

Do not try lighting this appliance without reading the "Lighting Instructions" section of this manual. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this equipment. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles, boats or in a non-ventilated room.

WARNING

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

FOR YOUR SAFETY

IF YOU SMELL GAS:

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

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SAFETY PRACTICES & PRECAUTIONS

Improper use or installation is dangerous. Carefully follow these instructions.

- Always remove the cover before lighting the Professional Side Burner. Never use the Side Burner if a leak is present.
- Do not use a flame to check for gas leaks.
- Do not let children use the Professional Side Burner.
- Do not leave children unattended near the Side Burner.
- Never let children crawl or hang on the Side Burner.
- Exercise care when operating the Professional Side Burner. The burner grate can get hot enough to cause burns during operation .
- Never leave the Side Burner on unattended.
- Always wait 5 minutes before relighting the burner to allow any accumulated gas to dissipate. Should the burner go out during use, turn off the gas valve and wait 5 minutes before attempting to relight. Always follow the lighting instructions. Never lean over a lit burner.
- Never cook without the drip pan in place, pushed all the way to the rear of the burner box.
- Use only in well ventilated areas.
- Do not use in garages, breezeways, sheds, or other such enclosed areas.
- Keep the area surrounding the Professional Side Burner clear and free from combustible materials, gasoline, other flammable liquids or vapors, charcoal lighter fluid, and trash.
- Do not obstruct the flow of combustion and ventilation air to the Professional Side Burner. On cart mounted units, keep area beneath the burner free of debris. If the burner is built-in, do not store gas cylinders beneath the unit without adequate ventilation.

 **WARNING:**

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

- Keep the Professional Side Burner covered when not in use. Never connect an unregulated gas line to the Professional Side Burner. If the Professional Side Burner has not been used for an extended period of time (over winter, for example) the unit should be checked for gas leaks and obstructions in the burner. Thoroughly clean the Professional Side Burner on a regular basis.
- Only use the Professional Side Burner with the type of gas specified on the rating plate. To change from LP gas to natural, or vice versa, a factory conversion kit (see page 6 for conversion kit information) is required.

SAFETY PRACTICES & PRECAUTIONS

SPIDER AND INSECT WARNING!

Spiders and insects can nest in the burner(s) or orifices of this or any other gas appliance, and can block or restrict the burner. This can cause a flash back to the control panel. This is a very dangerous condition which can cause a fire to occur, thereby damaging the unit and making it unsafe to operate.

You must inspect the burner(s) at least once a year or immediately if any of the following conditions occur:

- 1. The smell of gas in conjunction with the burner flames appearing yellow.*
- 2. The Professional Side Burner does not reach temperature.*
- 3. The Professional Side Burner heats unevenly.*
- 4. The burner(s) make popping noises.*

- Do not attempt to disconnect any gas connections while your burner is in use, or the gas supply is on.
- When the Professional Side Burner is stored indoors the gas supply must be disconnected and, if using an LP gas cylinder, the cylinder must be stored outdoors in a well-ventilated area.
- Keep any electrical supply cord away from the heated surfaces of the Professional Side Burner.
- On cart mounted units, never move without first allowing the Side Burner and/or grill to cool and ensuring that the gas supply is turned off. Fold the side shelf down, and push; never pull the grill.
- Never use the Professional Side Burner in a windy area.

SIDE BURNER 131/132 SIDE MOUNT MODEL INSTALLATION

INSTALLATION OF SIDE BURNER:

All **BGB131** and **BGB132** models can be installed in combustible enclosure with zero clearance from the back, sides and bottom.

A minimum of 6" from the back and sides must be maintained from the Professional Side Burner above the cooking surface and a minimum of 1" below the cooking surface to combustible construction (see *Fig. 01*).

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 Side Burner only in a well-ventilated area. Never locate the Side Burner in a garage, breezeway, shed, or other such enclosed areas.

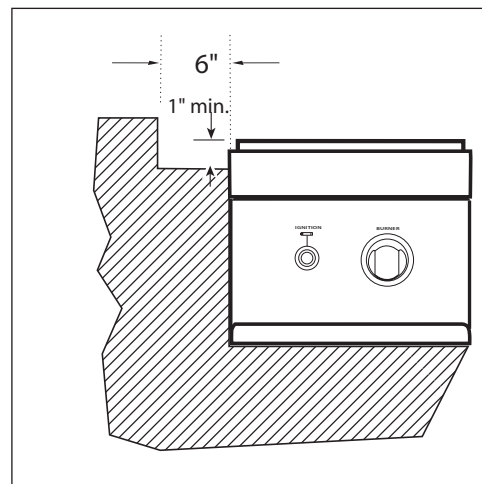
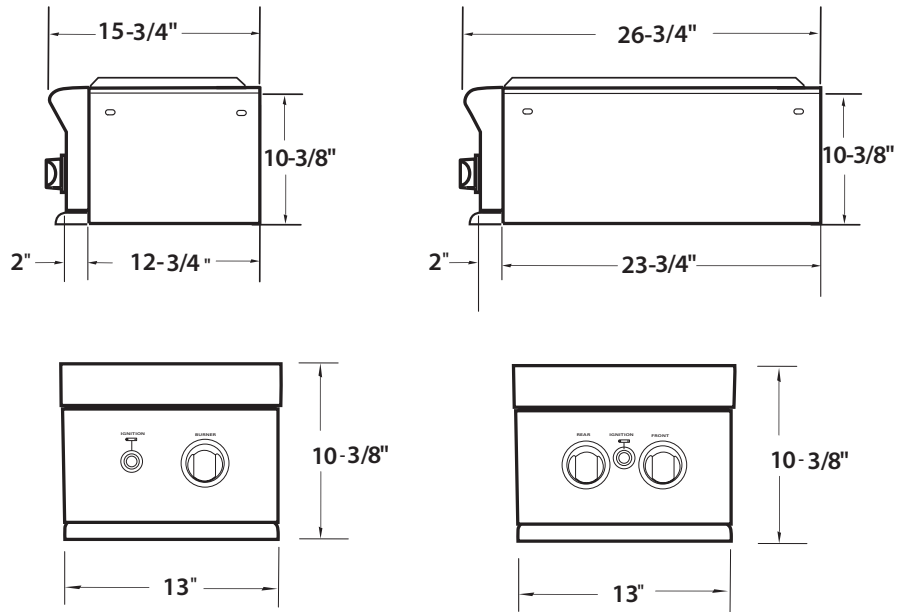


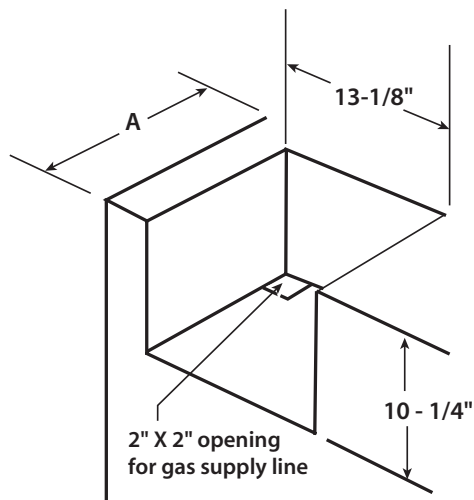
FIG.01

SIDE BURNER 131/132 SIDE MOUNT MODEL INSTALLATION



Standard construction

MODEL	A
BGB131	12-7/8"
BGB132	23-7/8"



SIDE BURNER BUILT-IN MODEL INSTALLATION

INSTALLATION OF SIDE BURNER BUILT-IN:

All BGB131-BI and BGB132-BI models can be installed in combustible enclosure with zero clearance from the back, side and bottom.

A minimum of 6" from the back and sides must be maintained from the Professional Side Burner above the cooking surface to combustible construction (see *Fig. 02*).

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 Side Burner only in a well-ventilated area. Never locate the Side Burner in a garage, breezeway, shed, or other such enclosed areas.

It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The counter and supporting ledges or deck must be level and flat.

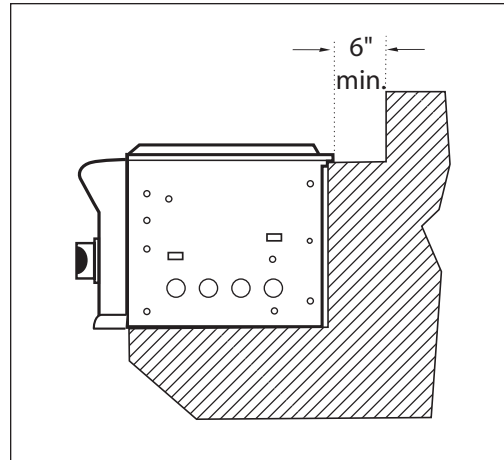
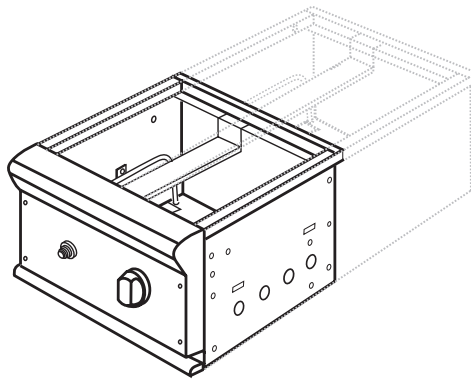


FIG.02

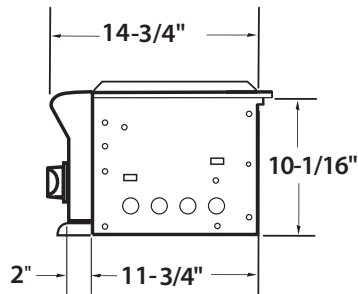
IMPORTANT:

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

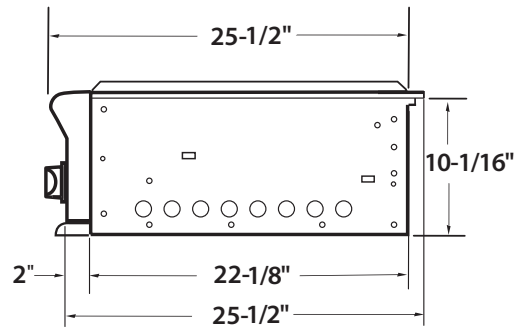
SIDE BURNER BUILT-IN MODEL INSTALLATION



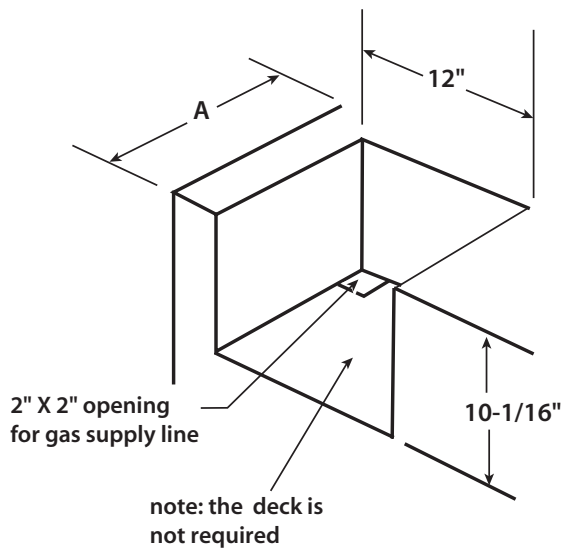
Single Side Burner



Dual Side Burner



Standard construction



MODEL	A
BGB131-BI	12"
BGB132-BI	22-3/8"

GAS REQUIREMENTS

GAS REQUIREMENTS:

Verify the type of gas supply to be used, either natural or LP. Make sure the marked gas on the appliance rating plate(s) and hook-up kit agrees with that of the supply.

Never connect an unregulated gas line to the appliance.

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, ANSI/NFPA-770-1984.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.

Gas conversion kits are available from the factory. When ordering, have the model number, and the type of gas (natural or LP) which you need.

Total gas consumption of the Professional Side Burner with burner(s) on "HIGH": Table 1 below.

TABLE 1

MODEL	Btu/hr
BGB131	17,000
BGB131-BI	17,000
BGB132	34,000
BGB132-BI	34,000

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 (3.5kPa.).

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

The installation of this appliance must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1. Installation in Canada must be in accordance with the Standard CAN1-b149 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK-UP:

CONNECTION: 1/2" NPT male with 3/8" flare adapter.

OPERATING PRESSURE: 4.0" W.C.

SUPPLY PRESSURE: 5" to 14" W.C. If in excess of 14" W.C., a step down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the Professional Side Burner will not function properly.

GAS REQUIREMENTS

To hook-up the fittings supplied with the Professional Side Burner, assemble as shown in Fig.03. 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.

LP GAS HOOK-UP

CONNECTION: 1/2" NPT male with 3/8" flare adapter (included). Use 90° elbow 1/2" NPT with 3/8" flare (P/N 18523) for side mount models only when installing on the cart. Use sealer on 1/2" NPT threads only.

OPERATING PRESSURE: 10.0" W.C.

Side Burner uses the LP regulator from adjoining grill.

Apply joint compound to the threaded end of the Side Burner gas inlet and tighten the adapter to the pipe. Assemble the 24" and 30" hoses to the 3/8" flare tee, as shown in Fig.04. Tighten the regulator hose to the remaining fitting of the 3/8" flare tee.

LP TANK REQUIREMENTS

- A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.
- The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only.
- 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 tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1.
- If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance.
- Cylinders must be stored outdoors in a well ventilated area out of the reach of children.
- Gas cylinder supply must be turned off when not in use.

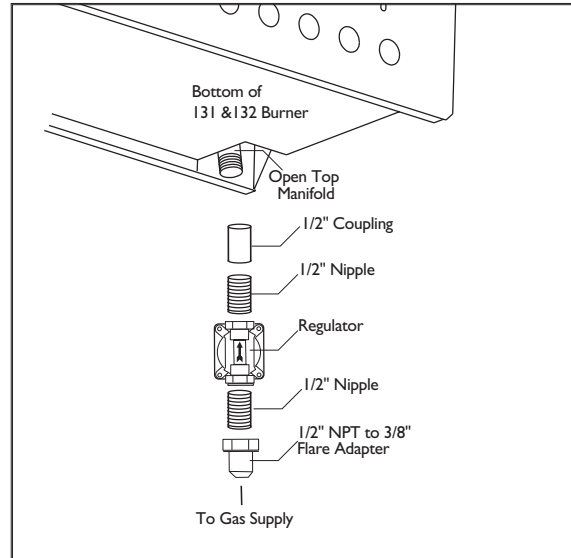


FIG.03

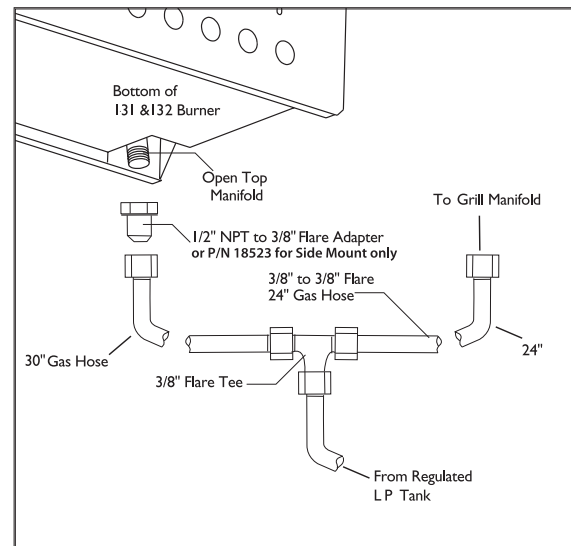


FIG.04

LEAK TESTING & LIGHTING INSTRUCTIONS

WARNING:

Do not smoke while leak testing. Extinguish all open flames.

Make a soap solution of one part liquid detergent, and one part water. Never test for leaks with an open flame. For LP units, check with a full cylinder. Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line (Fig. 02), or LP cylinder (Fig. 03) up to the manifold pipe assembly (Fig. 05). Apply the soap solution around the connection with a spray bottle, brush, or rag. Soap bubbles will appear where leak is present. If a leak is present, turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.

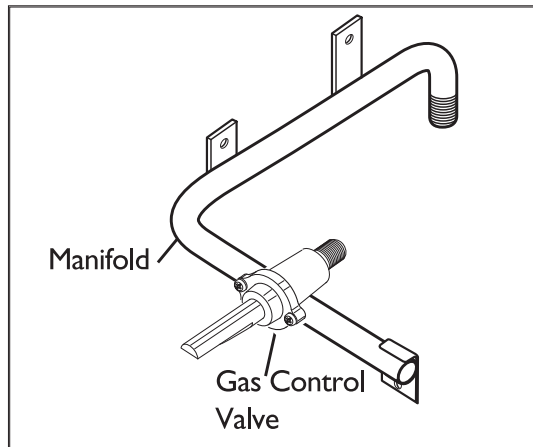


FIG.05

WARNING: IMPORTANT!

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. Do not use the Professional Side Burner if the odor of gas is present. Turn the control knob to "OFF"; then turn off the gas supply. If using LP, is there gas in the tank? Always keep your face and body as far away from the burner as possible when lighting.

LIGHTING INSTRUCTIONS

First remove the burner cover and any cooking utensils from the burner grate. Push and hold the ignition button, turn the control knob 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, check the troubleshooting instructions on page 14. To light burner manually see page 11, "Match Lighting".

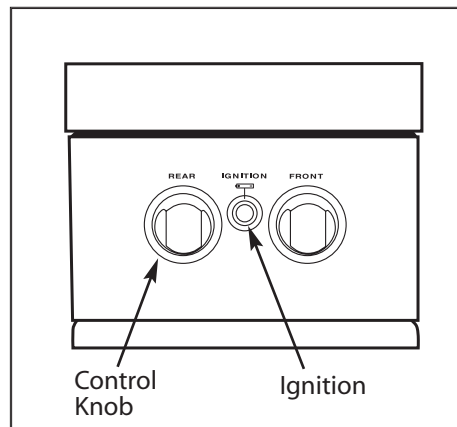


FIG. 06 BGB132 Shown

LIGHTING INSTRUCTIONS

MATCH LIGHTING

Hold a fireplace lit 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.

BURNERS

Your new side burner is equipped with burners typical of those used in restaurants (Fig. 07). These burners are designed for maximum cleanability and controlability. The burner should never be operated if the cap is not in place.

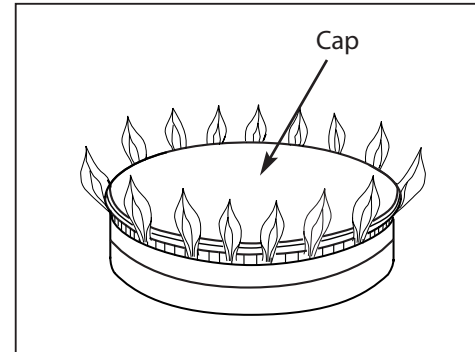


FIG.07

BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters clean for proper lighting and efficient performance of the burners. The burner flame should burn completely around the burner with no excessive noise or lighting. The flame should be blue in color and stable with no yellow tips. During initial use, foreign particles in the gas line, or dust in the air around the appliance may cause an orange flame. This will disappear with use.

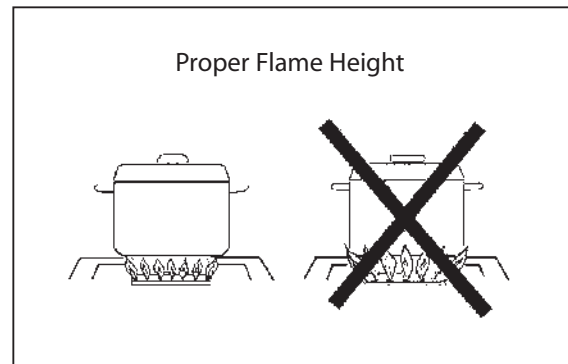


Fig. 08

FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. Following are some basic rules for selecting flame height.

- For safety reasons the flame must never extend beyond the bottom of the cooking utensil. Never allow flames to curl up the side of the pan (see Fig.08).
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large amount of liquid, a slightly larger flame can be used.

FINAL CHECKLIST

- Specified clearances maintained to combustibles.
- Professional Side Burner is properly mounted.
- All internal packaging removed.
- Burner is seated properly and does not rock.
- Each burner lights satisfactorily, individually or with adjacent burner lit.
- Knob(s) turn freely. Bezel(s) centered.
- Flame adjusted.
- Pressure regulator connected and set for 4.0"W.C. Natural, 11.2"W.C. LP gas.
- Manual shut-off valve installed and accessible.
- Unit tested and free of leaks.
- User informed of gas supply shut-off valve location.
- Battery installed in module properly and generates ignition spark when activated.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER.

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

GENERAL CLEANING

The Professional Side Burner will give you years of trouble free service if properly maintained. The body panels and front valve panel and burner hanger are made from non-rusting high grade stainless steel. The burner is heavy duty cast iron and brass. The venturi tube is brass.

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with Bear-Tex (p/n 25032).

SIDE BURNER GRATE

The side burner grate is porcelain enamel over cast iron for durability. **To avoid burns do not clean a hot grate.** They may be wiped while in place with hot, soapy water, rinsed and wiped dry thoroughly. Never immerse a hot grate in water. Due to rapid temperature changes the porcelain may pop off the edges of the grates. Do not be concerned as the base metal, cast iron, soon darkens to blend with the porcelain enamel. Use care when wiping areas where the enamel has popped off, the edges may be sharp. If cleaning necessitates grate removal, care should be taken in lifting them. They are very heavy. Be sure to place them on a protected surface.

DRIP TRAY

A stainless aeration pan and drip tray with stainless steel handle is located under the burner. It collects any boil-overs or spills. Pull forward to remove. Spills should be washed off as soon as possible to prevent baked on soil.

GENERAL CLEANING

BURNERS

For proper lighting and performance keep the burners clean. It is necessary to clean the burners if they do not light even though the igniter clicks, if there has been a severe boil over, or when the flame does not burn blue. Be certain all burner knobs are in the off position before attempting to clean the burners. The burners have been designed for ease in cleaning. When the grate 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, follow the directions on the previous page that were given for the burner grates. 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.09).

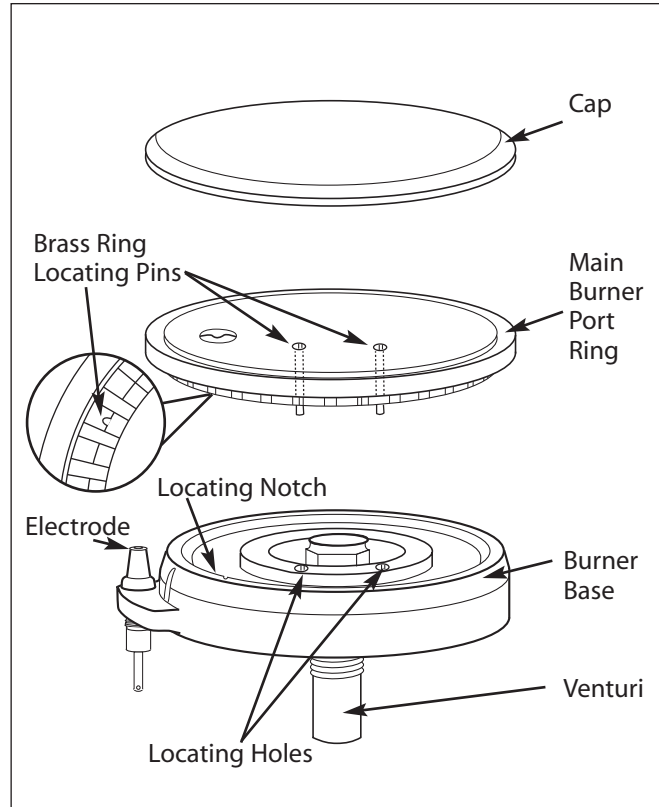


FIG.09

IGNITERS

Wipe with a water dampened cotton swab. Be careful not to damage the igniter (see Fig.10)

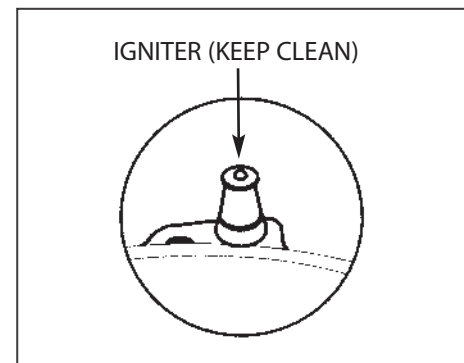
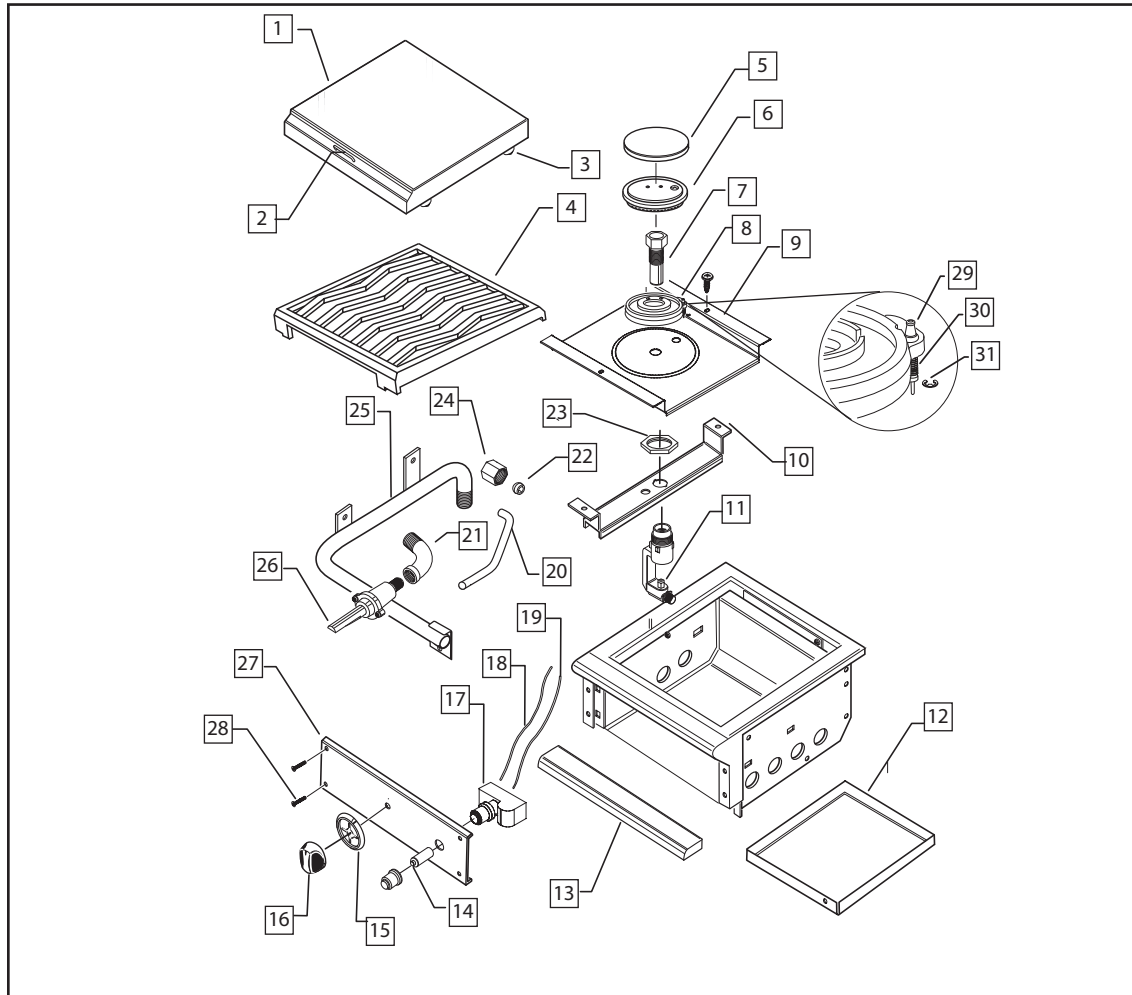


FIG.10

TROUBLESHOOTING

PROBLEM	WHAT TO DO
<p>Burner won't light when the ignition is pushed.</p>	<p>Remove the burner grate. With the control knob in the "OFF" position, listen to the electrode while engaging the ignition. You should hear a spark jump inside the electrode cap. When the spark jumps, it makes a ticking sound.</p> <p>If there is no spark..... Could be a dead battery.</p> <p>Or the air gap between an electrode tip and a contact metal is too far (gap should be 1/8") or dirty.</p> <p>If there is a spark... is there gas supplied to the unit and is the line purged of air? See Fig. 03 and Fig. 04.</p> <p>Does the other burner of a dual burner operate?</p> <p>Check the orifice for blockage or venturi blockage.</p>
<p>Burner flame is yellow or orange, in conjunction with the odor of gas.</p>	<p>Check the burner for obstructions or dirt. See Fig. 09.</p> <p>Check for proper gas supply or wrong gas.</p> <p>Is the Side Burner in a dusty area? Move to less dusty area if possible.</p>
<p>Low heat with knob in "HI" position.</p>	<p>Is the fuel hose bent or kinked? See Fig. 03 and Fig. 04.</p> <p>Is there adequate gas supply available? If it is only one burner of the dual burner unit that appears low, does the burner need cleaning? See Fig. 09 and Fig. 10.</p> <p>If using LP gas, check for empty tank or low.</p>

SINGLE SIDE BURNER PARTS LIST FOR BGB131 & BGB131-BI

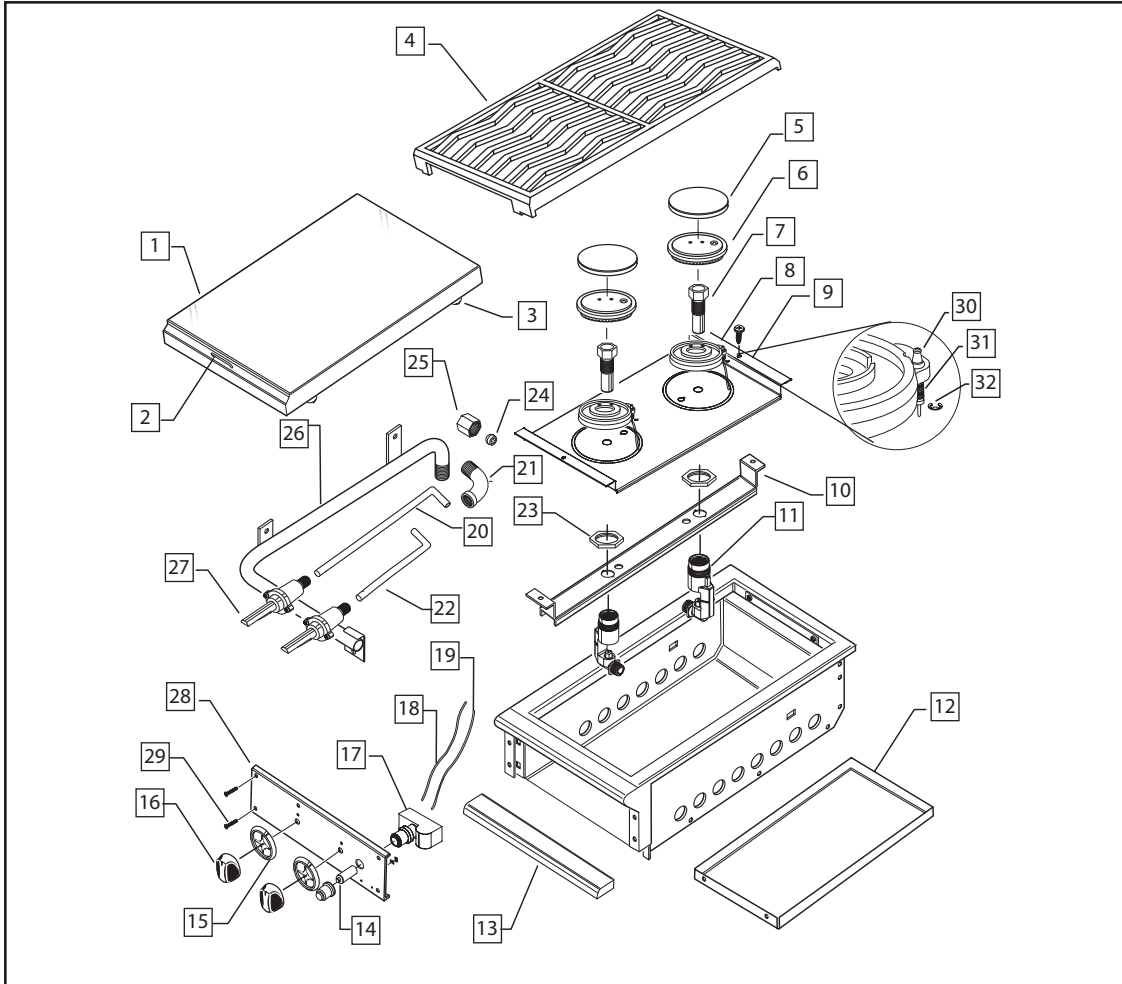


NOTE: Part list typical for BGB131 & BGB131-BI models. Illustration shows BGB131-BI model.

ITEM	DESCRIPTION	PART NO.
1	BURNER COVER	33316
2	PULL HANDLE	18204-01
3	RUBBER BUMPER	18403
4	TOP GRATE BK	12020
5	D BURNER CAP	12272
6	PORT RING ASSEMBLY	12333
7	VENTURI	12332
8	BASE D BURNER	12321
9	PLATE SUPPORT BURNER	33314
	PLATE SUPPORT BURNER (BGB131-BI)	33434
10	BURNER HANGER	33315
11	JET HOLDER LP	12200-17
	JET HOLDER NAT	12200-08
12	DRIP PAN ST. STL (BGA131-BI MODEL)	32348-02
	DRIP PAN ST. STL (BGB131 MODEL)	33306-02
13	DRIP PAN HANDLE DBI (BGA131-BI MODEL)	33035
	DRIP PAN HANDLE 131/132 (BGB131 MODEL)	33307
14	1.5VDC BATTERY AA	16567

ITEM	DESCRIPTION	PART NO.
15	BEZEL	14006-PL
16	CONTROL KNOB	14351
17	IGNITION MODULE	16566
18	WIRE BLACK W/ TERMINALS 8"	16438-03
19	WIRE BLACK W/ TERMINALS 10"	16438-06
20	TUBING 5/16" (9" LENGTH)	18537
21	ELBOW 1/8NPT X 5/16 T.O.D.	18530
22	FERRULE 5/16	18301-02
23	NUT M22 JET HOLDER	12150
24	NUT 1/2-24UNF	18301-01
25	MANIFOLD (BGB131-BI MODEL)	18230-02
	MANIFOLD (BGB131 MODEL)	18502
26	MANUAL GAS VALVE	13017-01
27	VALVE PANEL (BGA131-BI MODEL)	33351-PA
	VALVE PANEL (BGB131 MODEL)	33320-PA
28	VALVE PANEL SCREWS (BGB131-BI)	15002-41
29	ELECTRODE	12224
30	SPRING ELECTRODE	12230
31	CLIP ELECTRODE	12231

DOUBLE SIDE BURNER PARTS LIST FOR BGB132 & BGB132-BI

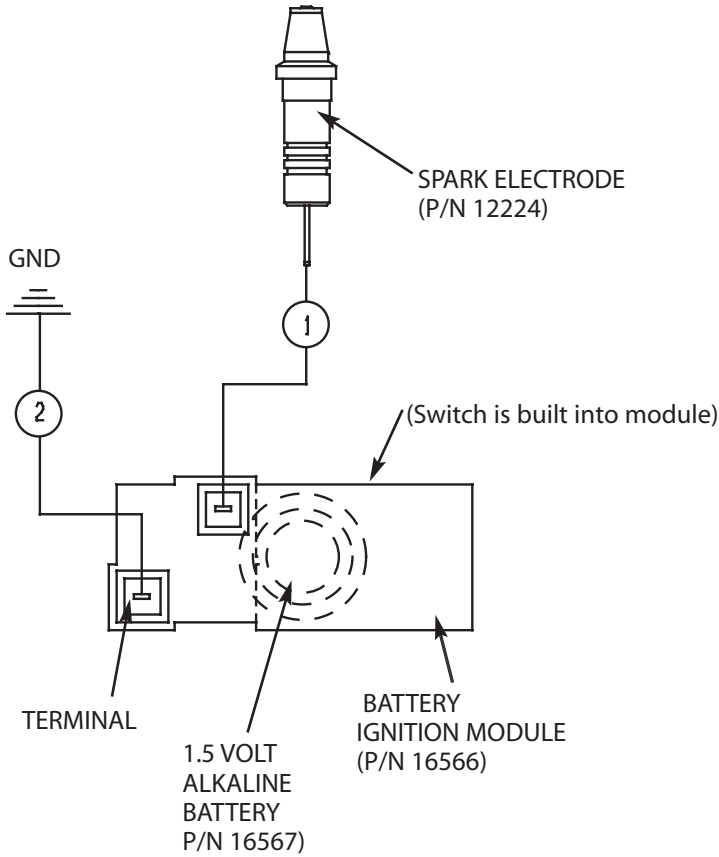


NOTE: Part list typical for BGB132 & BGB132-BI models. Illustration shows BGB132-BI model.

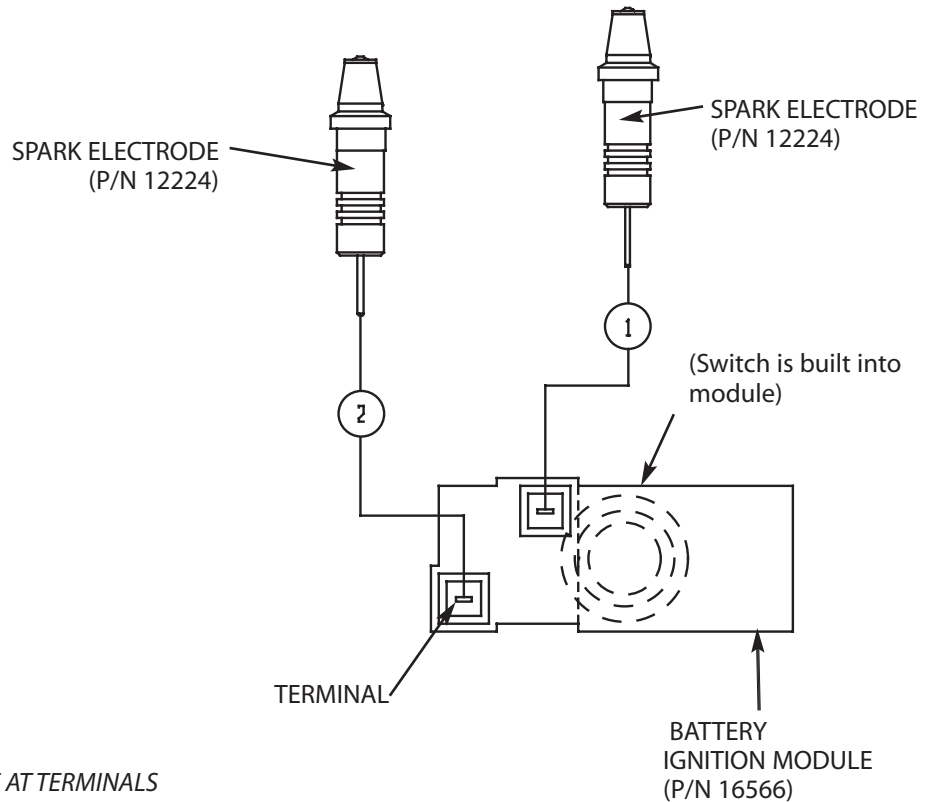
ITEM	DESCRIPTION	PART NO.	ITEM	DESCRIPTION	PART NO.
1	BURNER COVER	33299	16	CONTROL KNOB	14351
2	PULL HANDLE	18204-01	17	IGNITION MODULE	16566
3	RUBBER BUMPER	18403	18	WIRE BLACK W/ TERMINALS 10"	16438-06
4	TOP GRATE BK	12013-1	19	WIRE BLACK W/ TERMINALS 18"	16438-07
5	D BURNER CAP	12272	20	TUBING 5/16" (21" LENGTH)	18538
6	PORT RING ASSEMBLY	12333	21	ELBOW 1/8NPT X 5/16 T.O.D.	18530
7	VENTURI	12332	22	TUBING 5/16" (9" LENGTH)	18537
8	BASE D BURNER	12321	23	NUT M22 JET HOLDER	12150
9	PLATE SUPPORT BURNER	33297	24	FERRULE 5/16	18301-02
	PLATE SUPPORT BURNER (BGB132-BI)	33435	25	NUT 1/2-24UNF	18301-01
10	BURNER HANGER (BGB132 MODEL)	33298	26	MANIFOLD (BGB132-BI MODEL)	18230-01
11	JET HOLDER LP	12200-17		MANIFOLD (BGB132 MODEL)	18501
	JET HOLDER NAT	12200-08	27	MANUAL GAS VALVE	13017-01
12	DRIP PAN ST.STL (BGA132-BI MODEL)	32348-01	28	VALVE PANEL (BGA132-BI MODEL)	33355-PA
	DRIP PAN ST.STL (BGB132 MODEL)	33306-01		VALVE PANEL (BGB132 MODEL)	33305-PA
13	DRIP PAN HANDLE (BGA132-BI MODEL)	33035	29	VALVE PANEL SCREWS (BGB132-B1)	15002-41
	DRIP PAN HANDLE 131/132 (BGB132 MODEL)	33307	30	ELECTRODE	12224
14	1.5VDC BATTERY AA	16567	31	SPRING ELECTRODE	12230
15	BEZEL	14006-PL	32	CLIP ELECTRODE	12231

SINGLE & DOUBLE SIDE BURNER WIRING DIAGRAM

SINGLE SIDE BURNER



DOUBLE SIDE BURNER



NOTE: HIGH VOLTAGE AT TERMINALS

WARRANTY

LENGTH OF WARRANTY

DCS warrants all other Side Burner components parts and labor to the original purchaser to be free of factory defects in material and workmanship for a period of one (1) year from the original date of purchase. This does not apply if the unit was subjected to other than normal residential use.

Limited Five (5) year parts only covers burner(s), the structural integrity of the exterior and interior body parts. Should rusting occur to the degree of non-performance, replacement parts will be furnished.

DCS WILL PAY FOR

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

DCS WILL NOT PAY FOR

- Correct the installation.
- Instruct you how to use the equipment or clean equipment.
- Repairs when the appliance is used on other than normal residential use.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- Chipping of porcelain enamel on the burner grates or discoloring or staining of stainless steel.
- DCS will not be liable for transportation costs, labor costs of export duties.
- Shipping Damage.

This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufactures instructions or local codes, where the appliance has been tampered with or altered in anyway or which, in our judgement, has been subjected to misuse, negligence, or accident.

This warranty is in lieu of all other warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.

In order to provide warranty service an further improve our product, please fill out and send the warranty card to the factory.

SERVICE

HOW TO OBTAIN SERVICE:

For warranty service, please contact your local service provider or DCS Customer Care Center at (888) 281-5698, Monday thru Friday, 6 am- 4:30 pm PST. Before you call, please have the following information ready:

- Model Number (located on the inside of the left side of the appliance)
- Serial Number (located on the inside of the left side of the appliance)
- Gas Type
- Date of installation
- A brief description of the problem

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

Write:

DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647

Email: support@dcsappliances.com

BEFORE YOU CALL FOR SERVICE:

1. Check troubleshooting on page 14.
2. Is the gas turned on?
3. Is there a dead battery in the ignition module?



PERFECT HEAT.

5800 Skylab Road, Huntington Beach, CA 92647
Tel: 714.372.7000 • Fax: 714.372.7001
Customer Service: (888) 281.5698
www.dcsappliances.com

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

Part No. 17712 Rev. B
Litho in USA 03/2004

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