INSTALLATION

LOCATING OUTDOOR APPLIANCE/BUILT-IN CLEARANCES

LOCATION:

When determining a suitable location, take into account concerns such as exposure to wind (If located in a windy area, a wind break must be provided to prevent poor burner performance or product damage.), proximity to traffic paths and keeping any gas or electrical supply lines as short as possible. Locate the outdoor appliance only in a well ventilated area. Do not install the outdoor appliance under overhead unprotected combustible construction. Never locate the outdoor appliance in a building, garage, breezeway, shed, gazebo, lanai or other such enclosed areas without an approved ventilation system. During heavy use, the outdoor appliance will produce a lot of smoke and flames. Ensure there is adequate area for it to dissipate.

Important!

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

Clearances to Combustible* Construction (see definition on page 9):

A minimum of 12″ from the sides and a minimum of 12″ from the back must be maintained from the outdoor appliance above the cooking surface to adjacent vertical combustible* construction. (Fig. 01) Do not install under unprotected combustible* construction.

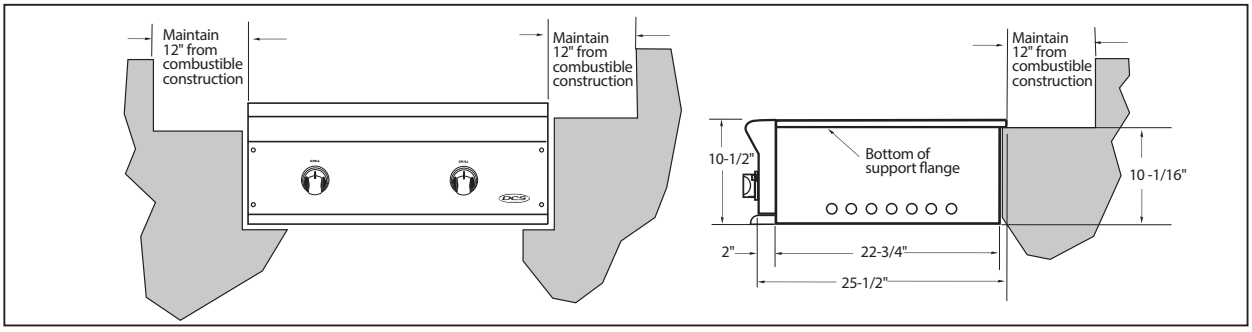


Fig. 01

Important!

All outdoor appliances must have an insulated jacket to combustible island construction.

Clearances to Noncombustible** Construction (see definition on page 9):

A minimum of 3″ clearance from the back of the outdoor appliance to noncombustible** construction is required. It is desirable to allow at least 6″ side clearance to noncombustible** construction above the cooking surface or counter space. The outdoor appliance can be placed directly adjacent to noncombustible** construction below the cooking surface.

⚠ WARNING!

Failure to maintain required clearances creates a fire hazard that may result in property damage or serious personal injury.

⚠ WARNING!

If a Noncombustible material such as metal is covering a combustible material such as wood, the minimum clearance distance needs to be held to the wood. The presence of a Noncombustible** material inside the clearance zone does not eliminate the minimum clearance zone to combustible material.**

INSTALLATION

LOCATING BUILT-IN CLEARANCES

⚠ WARNING!

The appliances are designed to function in an open area. Recommended minimum clearances should be maintained to all surfaces (combustible* and noncombustible) for optimum performance. Noncombustible** material within the minimum clearance area could result in discoloration or deterioration.**

*DEFINITION OF COMBUSTIBLE MATERIAL - Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibers, stucco 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 painted surface or plastered.

**DEFINITION OF Noncombustible MATERIAL - 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 (which is unpainted).

Important!

It is recommended that a minimum of two 12 1/4x12 1/4" (311 x 311mm) vents be provided in order to safely dissipate unburned gas vapors in the event of a gas supply leak. These are to be located on each side of the enclosure and within 5" (127mm) of the top.

⚠ WARNING!

Note specific built-in enclosure ventilation requirements. See text and Fig. 02.

GENERAL

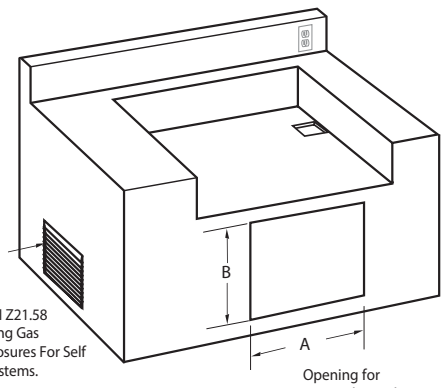
The outdoor appliance is designed for easy placement into masonry enclosures. For non-combustible applications the outdoor appliance drops into the opening shown in Fig. 03 and hangs from its side flanges. The deck must be level and flat. A deck is not required to support the unit from the bottom. When using the insulated jacket in a combustible enclosure application, see the bottom of Fig. 03. The jacket assembly must be supported from the bottom by a ledge on each side or a solid deck beneath the entire insulated jacket.

INSULATED JACKET:

If the outdoor appliance is to be placed into a combustible enclosure, an approved insulated jacket is required and is available from your dealer. Insulated jacket is not required for BFGC-30BS Side Burner Sink Model.
Use only the DCS insulated jacket (p/n #70859) which has specifically been designed and tested for this purpose.

Review the detail drawing shown (Fig. 03) and take into account the provisions shown for gas line hook-up clearance in the right rear corner. It is recommended 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. The counter should also be level.

Ventilation Requirements:



Note: 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.

Opening for access doors/drawers

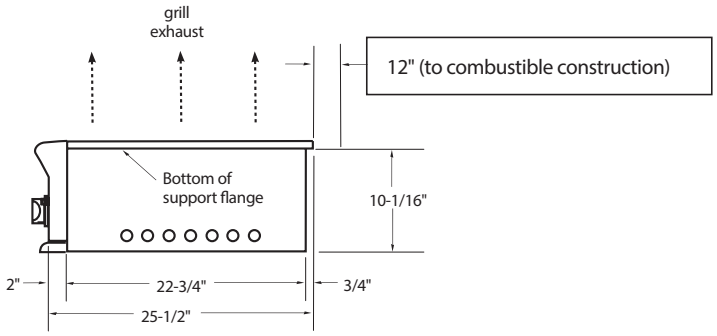
Note: not drawn to scale

Fig. 02

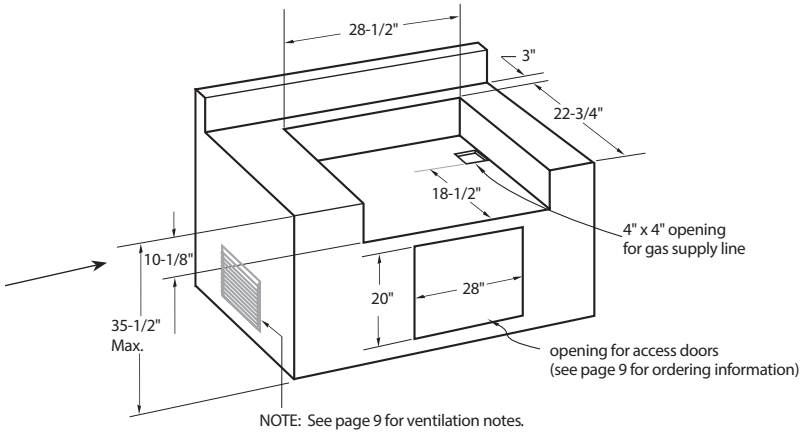
CUTOUT DIMENSIONS OF MATCHING ACCESS DOORS/DRAWERS:

ACCESS DOOR/ DRAWER MODELS	A	B
ADN120X24	22"	20"
ADN120X30	28"	20"
ADN120X36	34"	20"
ADN120X48	46"	20"
ADR224	22"	20"
ADR236	34"	20"
ADR230	28"	20"
ADR248	46"	20"

INSTALLATION
BUILT–IN CONSTRUCTION DETAILS



Standard layout for non-combustible enclosure:



⚠ WARNING!
If installing the grill into a non-combustible enclosure, all combustible construction must still be outside the 12 inch clearance zone. If your island is made of stucco over the top of wooden studs, the wood can not be inside the 12 inch clearance zone to combustible, even though the stucco is what is touching the grill area.

Layout for insulated jacket only - combustible enclosure:

NOTE: See page 9 for insulated jacket part ordering information.

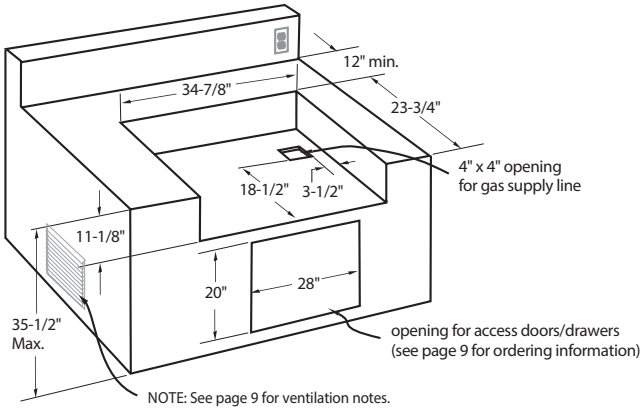


Fig. 03

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

IMPORTANT:

Read all instructions before you begin. Do not jump ahead or skip any step.

CAUTION:

Some parts have sharp edges; care must be taken when handling the various components to avoid injury. Please read safety information provided in these instructions before beginning assembly. Wear gloves when handling.

Two or more people should work together to assemble the cart and All-Grill, Double Side Burner/Sink, or Double Side Burner/Griddle.

NOTE: Avoid using optional side shelf to move cart. Push or pull cart by grasping corners of head.

LOCATING THE CART

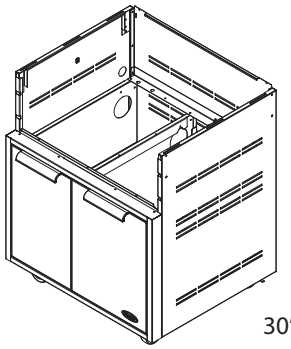
For proper use, this product should be installed/positioned on a flat ground or patio. Unevenness such as bumps, cracks and protrusions should be 1/4" or less. Refer to Fig. 04 for required flat area dimensions.

Getting Started

- Remove packaging.

Contents Included:

Your cart is packaged in one box. The box contains your 30" cart and a universal hardware kit to be used for head installation and may contain extra hardware for your convenience.

Contents	Qty.
 30" Cart	1
 Machined Phillips screws 10-24X1/2"	13
 Bracket, Tab	2
 Bolt Hex 1/4-20-1/2"	2
 Washer .313 x .750	4
 Nut Hex 1/4-20	2

TOP VIEW (with drawers open)

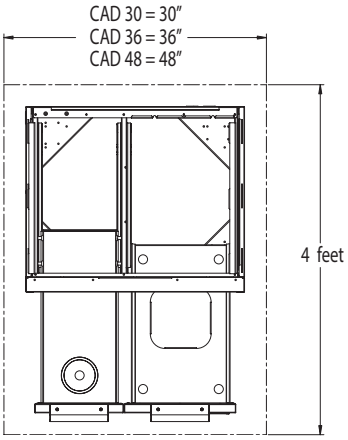
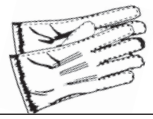


Fig. 04

Tools Required:

	Eye Goggles
	Work Gloves
	Power Screwdriver or Variable Speed Drill with Phillips - tip #2 Attachment
	5/32" Allen Wrench
	3/16" Allen Wrench
	3/32" Allen Wrench

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

Step 1

Link Carts Together (optional)

(To link two or more CAD carts, the following instructions must be done first, using the hardware provided, before installing the top modules.)

1. To link your carts together - hand tighten 2 bolts, 4 washers, and 2 nuts on the front and back sides of the carts as shown in Fig. 04. Carefully wrench tighten fasteners once carts are aligned with each other.

CAUTION:

Once the carts are linked, they cannot be moved. Moving the carts once linked could damage the carts.

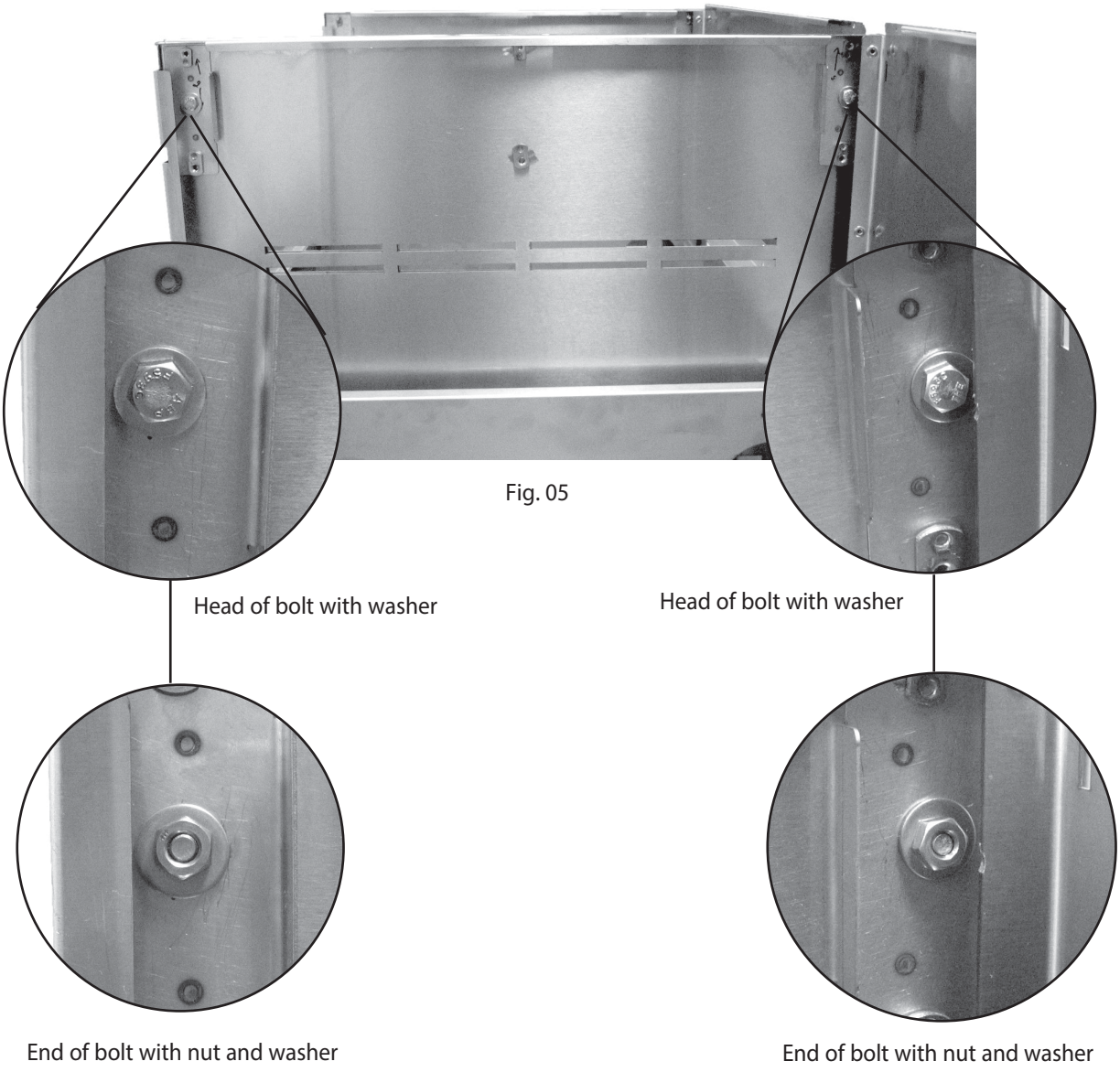


Fig. 05

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

Step 2

Outdoor Appliance Head Preparation

1. First you will need to remove the angle brackets from the side of the unit and replace them with cart mount brackets (Fig. 06). Unit is shipped prepared for island installation.

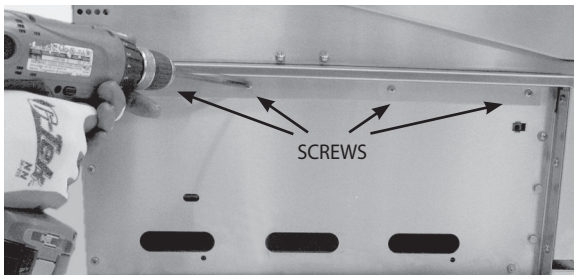


Fig. 06

2. Install the bracket tab on both sides of the appliance head using 8 of the 10-24 x 1/2" screws. Install each bracket with 4 screws on each side of the outdoor appliance head (Fig. 07 and 08).

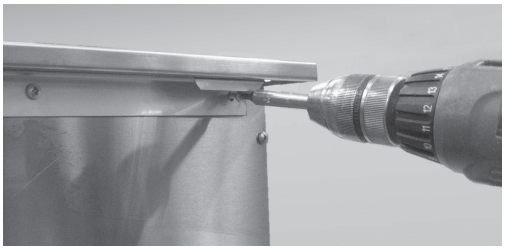


Fig. 07

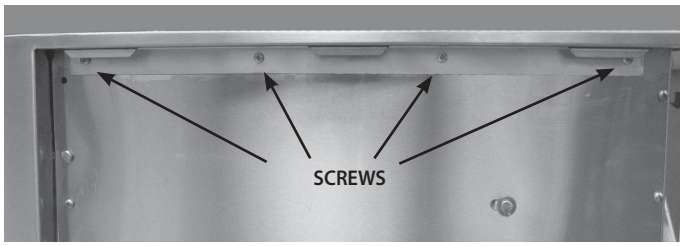


Fig. 08

Step 3

Head Placement onto Cart (2 Persons Required)

1. Remove drip tray/pan (Fig. 09) and other removable components (to lighten the load) such as grates, top burner caps and components, and griddle flue cover, radiant tray and grill burner for easier handling.

Fig. 09

2. Two persons required to lift head (sink module shown). Placing head on cart, place rear of head over the rear of the cart first (Fig. 10). Then allow the rear side tabs to first locate in the slots on the top of the cart sides. The other tabs will locate in the middle and front slots as the head is lowered into position on the cart (Fig. 11).

3. Position tabs on side bracket to fit into slots on the cart (be aware of pinch points)(Fig. 11 -13). When complete, the leading ledge should sit flush on the top of the cart (no gap).

4. Secure the head to rear of cart (Fig. 14) with (2) Phillips-head screws provided (10-24 x 1/2")(p/n 211242).

Fig. 10

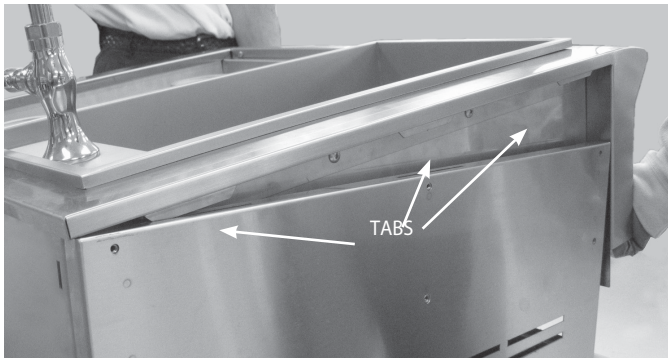


Fig. 11

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

3. Position tabs on side bracket to fit into slots on the cart (be aware of pinch points)(Fig. 12-13). When complete, the leading ledge should sit flush on the top of the cart (no gap)(Fig. 14).

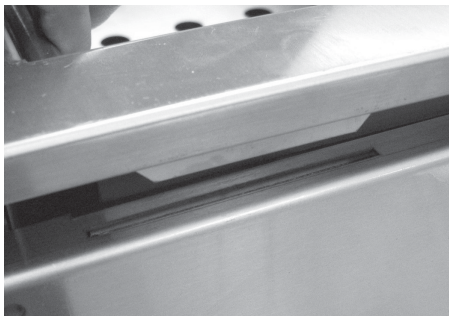


Fig. 12

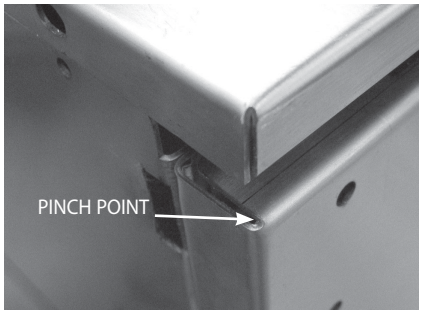


Fig. 13

Fig. 14

4. Secure the head to rear of cart (Fig. 15) with (2) Phillips-head screws provided (10-24 x 1/2″).
5. Install remaining (3) screws (10-24 x 1/2″) into the front of head to the cart (Fig. 16).
6. Slide drip tray/pan back into place and reinstall parts removed in Step 3, #1.

Fig. 15

Fig. 16

INSTALLATION

CART ASSEMBLY INSTRUCTIONS

Step 4

Gas Hookup - LP

Make sure the cart assembly is stable. Open the tank drawer. Place the LP tank into location as shown in Fig. 17. Connect the regulator assembly to the tank connection with all appliances valves in the "OFF" position. Open the tank valve and test for gas leaks (Fig. 18).

Fig. 17

Fig. 18

⚠ FOR YOUR SAFETY

To prevent personal injury or damage to the drawers, do not overload them. The maximum rating of each drawer is 35 pounds.

⚠ WARNING!

Do not push down on the top of the drawers. The unit could tip forward.

COVER HANGER

To use the cover hangers provided, first place the cover hanger into the slot on the side or rear of your Cart (Fig. 19). Then hang the cover in either direction. (Fig. 20 or 21).

Note:

Do not move the cart while the covers are hung. This could cause the covers to fall off the hangers and damage the covers.

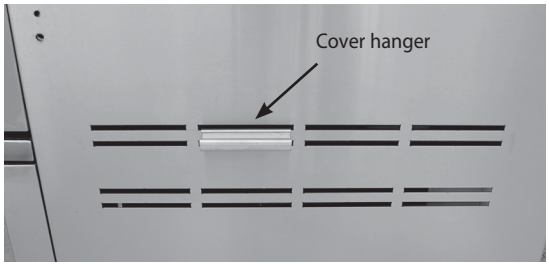


Fig. 19

Fig. 20

Fig. 21

INSTALLATION

GAS HOOK-UP

GAS REQUIREMENT

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 bottom of the outdoor appliance. Never connect an unregulated gas line to the appliance. You must use the gas regulator provided with the unit even if the supply is controlled.

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. 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 gas conversion kits, have the model number, and the type of gas (natural or LP) from your outdoor appliance.

TOTAL GAS CONSUMPTION OF THE OUTDOOR APPLIANCE WITH ALL BURNERS ON HI/SEAR:

BFGC-30G - 50,000 Btu/hr BFGC-30BGD - 49,000 Btu/hr BFGC-30BS - 34,000 Btu/hr

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.). 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-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK UP: (THIS TYPE OF CONNECTION SHOULD BE PERFORMED BY A CERTIFIED OR LICENSED TECHNICIAN ONLY.)

Connection: 1/2" NPT male with 3/8" flare adapter. **Operating pressure:** 4.0" W.C. **Supply pressure:** 5" to 14" water column. 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 outdoor appliance will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of natural gases.

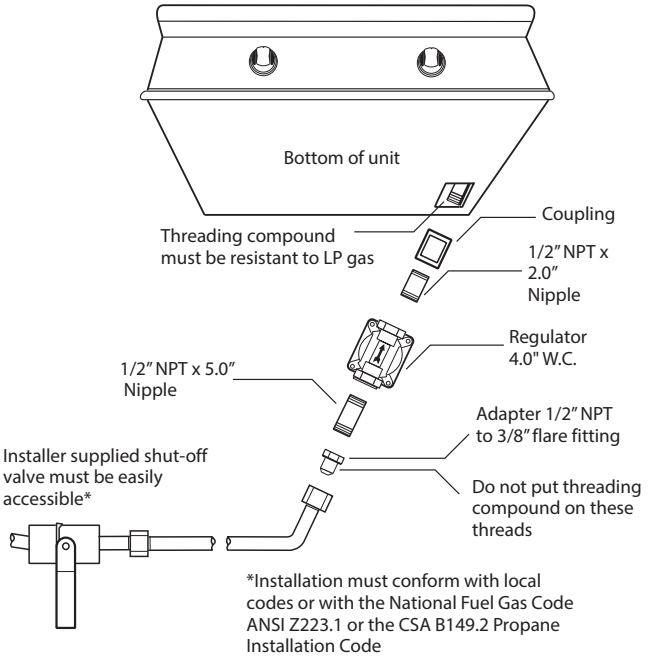


Fig. 22 Natural Gas

TO HOOK-UP THE FITTINGS SUPPLIED WITH THE OUTDOOR APPLIANCE:

Assemble as shown (Fig. 22). Use threading compound on male threads only. Do not use threading compound on the male end of the 1/2" NPT to 3/8 flare adapter. Use a second pipe wrench to hold the outdoor appliance inlet pipe to avoid shifting any internal gas lines of the outdoor appliance. 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.

INSTALLATION

GAS HOOK-UP

LP GAS HOOK UP (TYPE 1 OR QCC1 REGULATOR):

All outdoor appliances orificed 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.

Connection: 1/2" NPT male with a 3/8" Flare adapter (included). LP Hose with a quick disconnect and fittings are included. **Operating pressure:** 11.0" W.C.

CAUTION!

Before connecting LP tank to regulator, check that all burners are in the "OFF" position and the lid has been removed.

To connect the LP regulator/hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. 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 (Fig. 23) after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. **Do not overtighten the coupler.** Turn the main tank valve on, push and turn the burner control valves on the unit to the "HI" position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage. Remove the inlet from the tank valve opening if it has not already done so when it disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

LP TANK REQUIREMENTS:

A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. The cylinder that is used must have a collar to protect the cylinder valve. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. 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 or CAN/CSA-B339) 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 a 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.**

Note:

When an LP unit is directly attached into an LP house system, the step-down regulator MUST be used to reduce the supply pressure to a max. 14" W.C. and min. 11" W.C. to the outdoor appliance regulator.

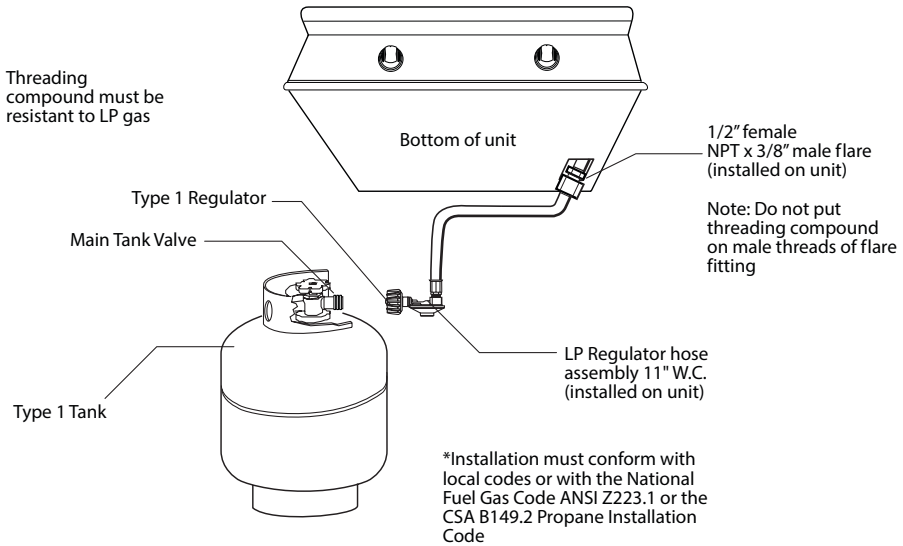


Fig. 23 LP Gas

INSTALLATION

GAS HOOK-UP

LP TANK RESTRAINT FOR BUILT-IN INSTALLATION

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.

If you intend to operate your Built-in grill on LP gas utilizing a 20 lb Type 1 cylinder, then the Built-in LP tank restraint must be installed prior to initial use of the grill. If you do not have one please contact DCS Customer Care at (888) 936-7872 for information on obtaining one.

The following steps will illustrate how to properly locate and install the LP tank restraint within the Built-in enclosure.

NOTE:

The grill comes with the LP Regulator/Hose assembly installed at the factory. The assembly, along with the entire grill system, is leak tested.

Do not remove the Regulator/Hose assembly from the grill during installation.

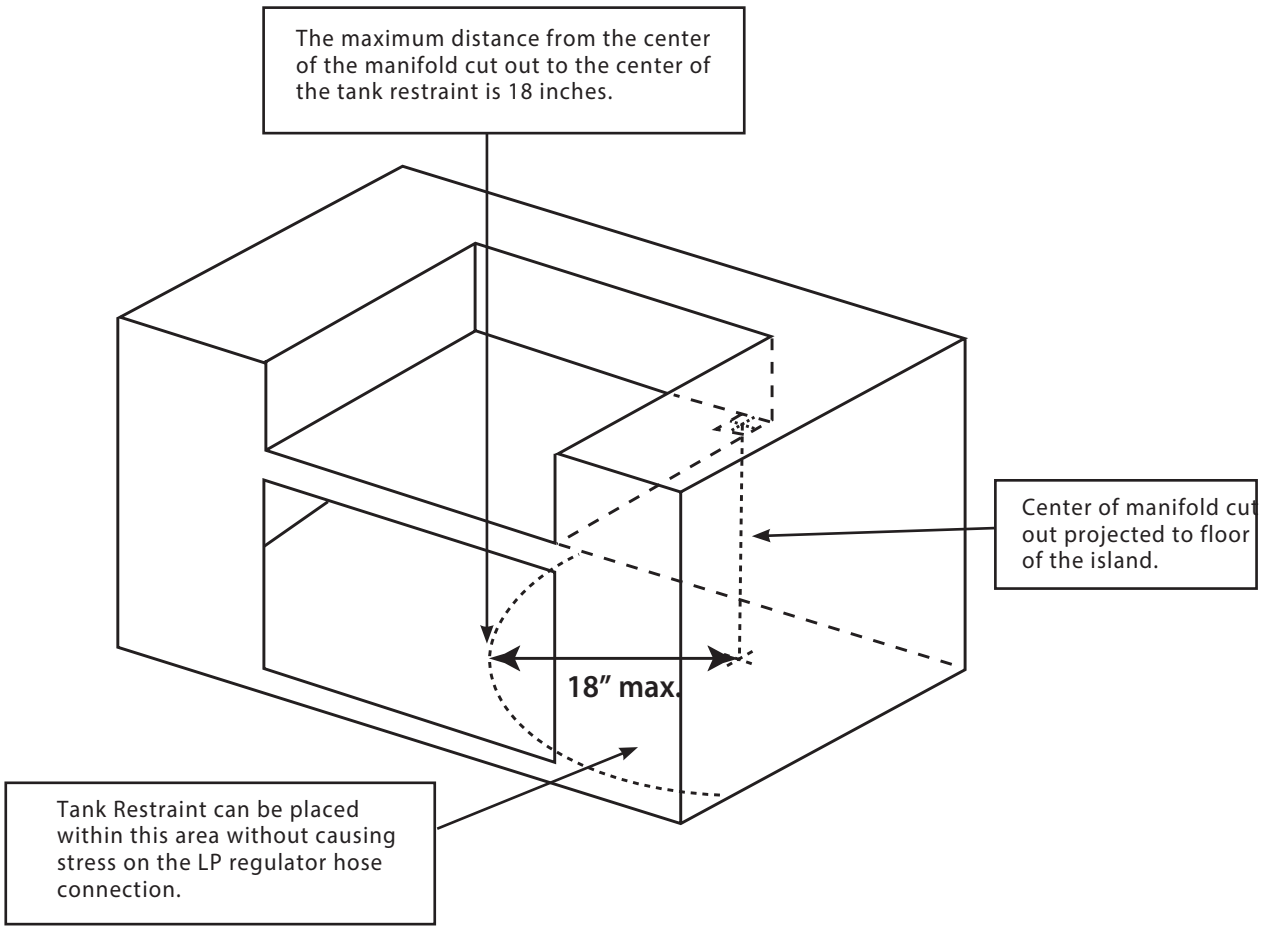


Fig. 24

INSTALLATION

GAS HOOK-UP

STEP 1
Place the tank restraint in the island (Fig. 25).

STEP 2
Locate the tank restraint in the island within the recommended area (Fig. 24 and 26).

STEP 3
Once located, secure to the bottom of the island using all eight hole locations provided on the restraint. Wood screws can be used for wooden floors or 1/4 inch diameter anchor screws or bolts may be used if the floor is concrete or masonry (Fig. 27).

STEP 4
When secure, place the LP cylinder into the tank restraint making sure to seat the tank all the way down, securely affixing the tank in the restraint (Fig. 28).

STEP 5
Attach the regulator hose assembly and operate the grill normally as described in the Use and Care manual (Fig. 29).

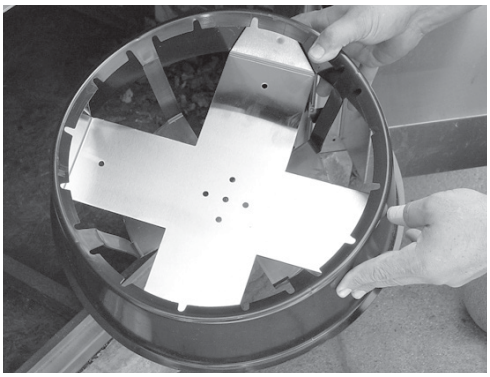


Fig. 25

Fig. 26

Fig. 27

Fig. 28

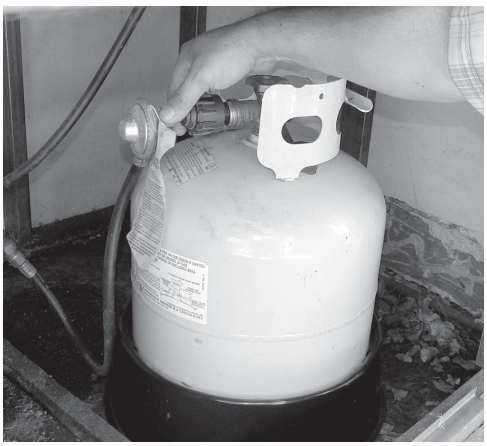


Fig. 29

INSTALLATION
LEAK TESTING - GRILL/GRIDDLE UNIT

GENERAL:
Although all gas connections on the outdoor appliance are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

Before Testing:
Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For LP units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. Remove the knobs, then remove the 2 screws which fasten the valve panel to the unit (you will need a Phillips screw driver for this). Pull the valve panel outward and unplug the wires from the ignition module.

To Test:
Make sure all control valves are in the "OFF" position. Turn the gas supply "on". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection, valve, tubing and end of the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe.

If you cannot stop a gas leak, turn off the gas supply and call your local gas utility, or the dealer you purchased the appliance from. Only those parts recommended by the manufacturer should be used on the outdoor appliance. Substitution can void the warranty.

⚠ WARNING!
Do not use the outdoor appliance until all connections have been checked and do not leak.

Check all gas supply fittings for leaks before each use. Keep a spray bottle of soapy water near the gas supply shut-off valve. Spray all the fittings. Bubbles indicate leaks.

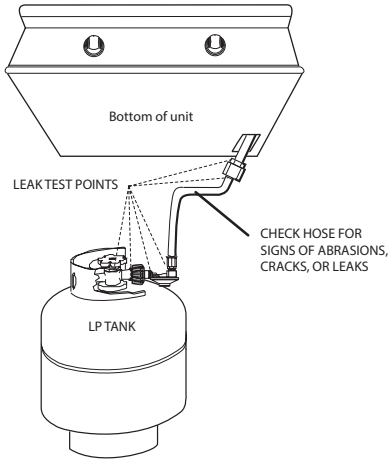


Fig. 30 LP Gas

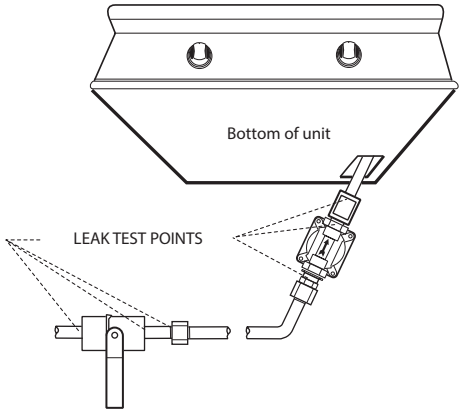


Fig. 31 Nat. Gas

INSTALLATION

LEAK TESTING - SIDE BURNER

⚠ 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. 31), or LP cylinder (Fig. 30) up to the manifold pipe assembly (Fig. 32). 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.

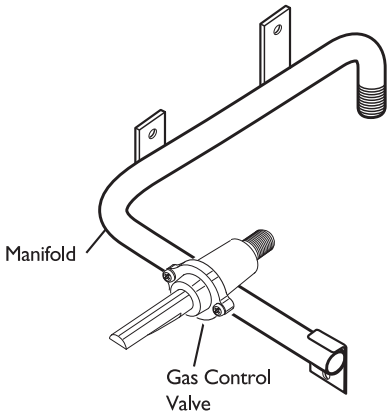


Fig. 32

⚠ 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 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.

BURNER ADJUSTMENT - SIDE BURNER

Your new side burner is equipped with burners typical of those used in restaurants (Fig. 33). These burners are designed for maximum cleanability and controlability. The burner should never be operated if the cap is not in place.

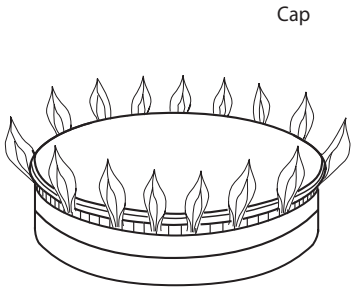


Fig. 33

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 lifting. 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.

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. The 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. 34).
- 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.

PROPER FLAME HEIGHT

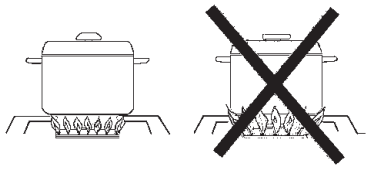


Fig. 34

INSTALLATION

BURNER ADJUSTMENT - GRILL/GRIDDLE UNIT

Each outdoor appliance burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply or a conversion from one gas type to another may make it necessary to adjust the burners. The flames of the burners should be visually checked and compared to that of the drawing in Fig. 35. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. Proceed with air shutter adjustment. The amount of air which enters a burner is governed by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a screw which must be loosened prior to lighting the burner for adjustment.

OUTDOOR APPLIANCE BURNER FLAME HEIGHT:

To access the outdoor appliance burner air shutters, first remove the valve panel by removing it the same way as described on page 20, section "Before Testing". With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions (Fig. 35).

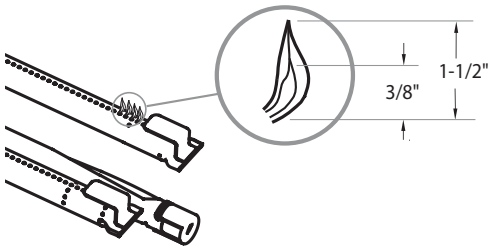


Fig. 35 Burner Flame Height

To Adjust:

1. Be careful as the burner may be very hot.
2. If the flame is yellow, indicating insufficient air, turn the air shutter counterclockwise to allow more air to the burner.
3. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.
4. Once adjusted turn the burner off and reverse steps to reassemble.

LOW SETTING ADJUSTMENT:

The valves on the outdoor appliance feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to increase or decrease gas flow in the low position.

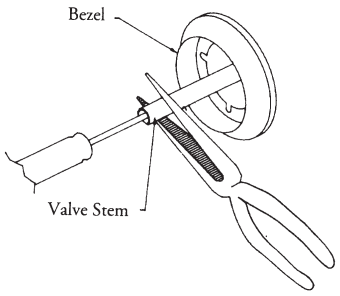


Fig. 36 Low Setting Adjustment

To Adjust:

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counter-clockwise).
3. Remove the knob.
4. While holding the valve shaft with pliers, insert a thin, flat tipped screwdriver into the shaft and while viewing the burner adjust to a minimum stable flame (Fig. 36).

⚠ WARNING: IMPORTANT!

Before lighting, 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.

INSTALLATION

RADIANT ASSEMBLY

RADIANT ASSEMBLY INSTALLATION:

1. Unpack ceramic rods and remove radiant (Fig.37) from the unit.
2. Unlock radiant end cap by pushing it up with two fingers (Fig. 38).
3. Place 18 ceramic rods on the radiant (Fig. 39).
4. Lock radiant end cap (Fig. 40).
5. Place the assembled radiant in the unit (Fig. 41).

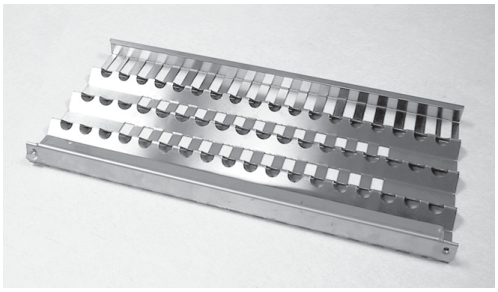


Fig. 37

IMPORTANT:

Placement of the trays in the grill are critical to ensure even cooking performance. Lock radiant end caps must be in the middle of the grill. See Figure 41.

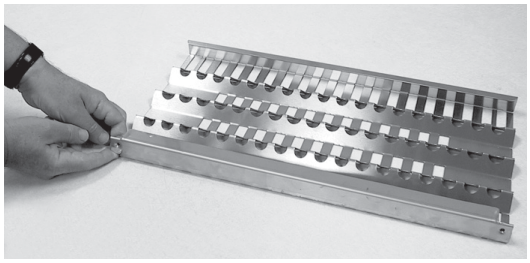


Fig. 38

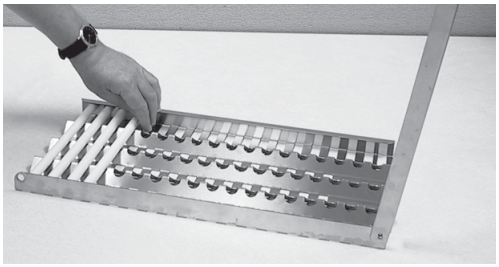


Fig. 39

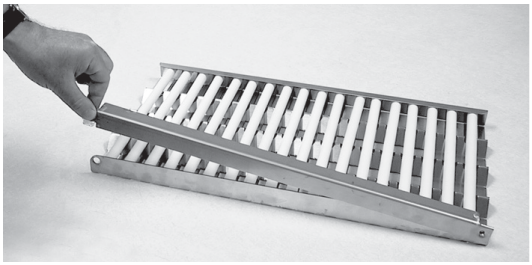


Fig. 40

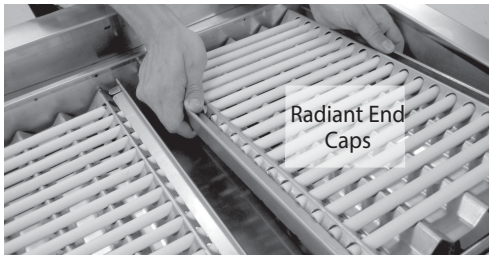


Fig. 41

Note:

In case a ceramic rod breaks:

a) Unlock radiant end cap by pushing it up with two fingers (Fig. 38) or pliers may be used.

b) Replace broken ceramic rod.

c) Lock radiant end cap.

INSTALLATION

SINK

FAUCET INSTALLATION

1. Attach the faucet to the sink as shown in Fig. 42 and 42a.

CAUTION:

Finger tight first, then use a 1" wrench.

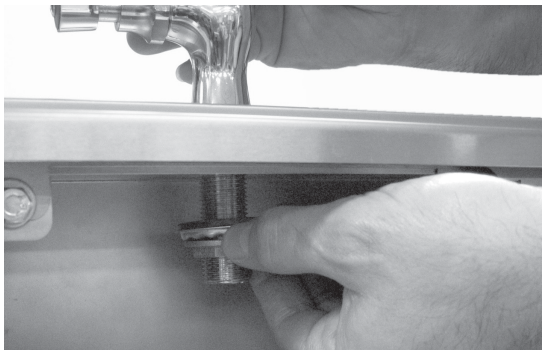


Fig. 42

2. Insert drain plug into the drain hole Fig. 43.

Fig. 43

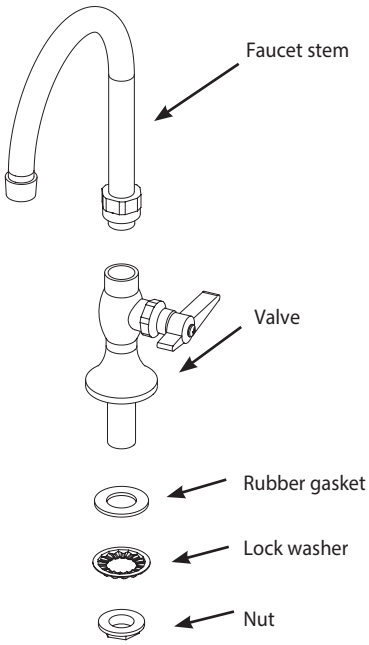


Fig. 42a

⚠ WARNING!

The sink is intended for hand washing and cleaning activities. The sink should not be used for potable water or food preparation activities unless installed by a certified plumber and per local codes.

SINK INSTALLATION

Permanent Water/Drain Installation (Island Installation)

Use a certified plumber to connect and install water supply and drain system per local code requirements. Make sure you have the drain connections in accordance with local codes.

Sink water inlet connection is 1/2 male NPS. .

Sink water drain connection is 1-1/2 male NPS.

Sink Water Installation on Cart CAD-30

An optional Sink Drain Accessory Kit Model #70855 is available from your local dealer.

1. Set the burner box securely on a table and attach (installer provided) water supply hose through the hole at the bottom of the burner box, and attach it to the faucet using a wrench.

INSTALLATION

SIDE SHELF (Optional accessory)

Attach Side Shelf Accessory on Either Side. Side shelf Model CAD-SK can be installed with the head already on the cart.

1. Screw shoulder bolts (2) into the bottom screw holes on the side of the cart only (Fig. 44 and 45). Tighten with 5/32 Allen wrench.

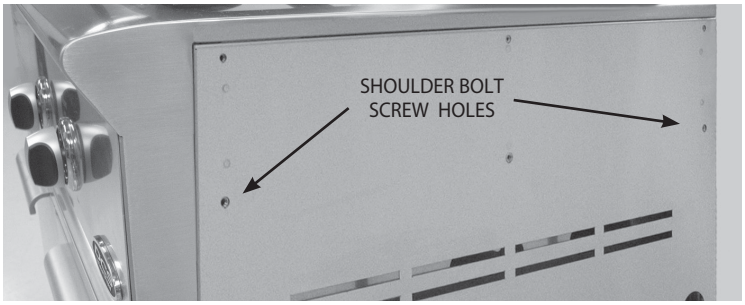


Fig. 44

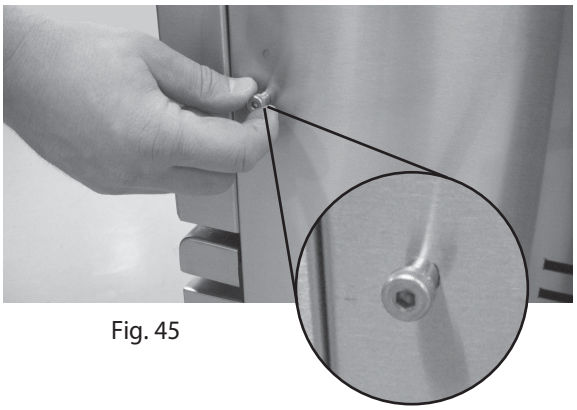


Fig. 45

2. Slide left and right side shelf brackets over the shoulder bolt (Fig. 46) and install top screw attaching the side shelf brackets onto the cart (Fig. 47). Tighten with Phillips screwdriver.

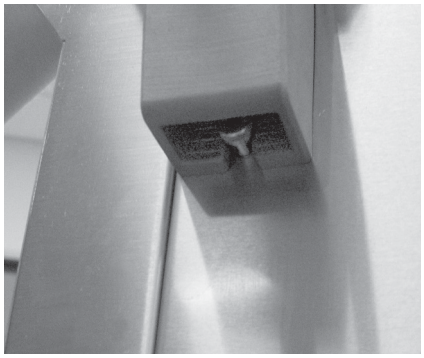


Fig. 46

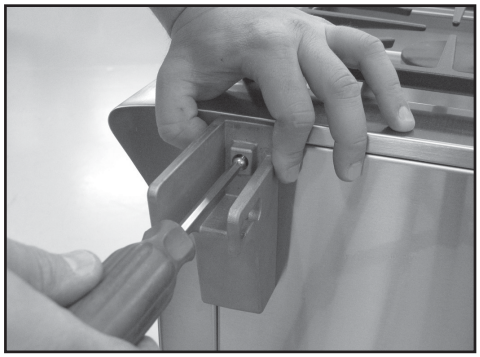


Fig. 47

3. Holding the side shelf, install 2 shoulder bolts into the slot and screw into the side shelf tray (Fig. 48). Tighten with a 3/16 Allen wrench (Fig. 49).

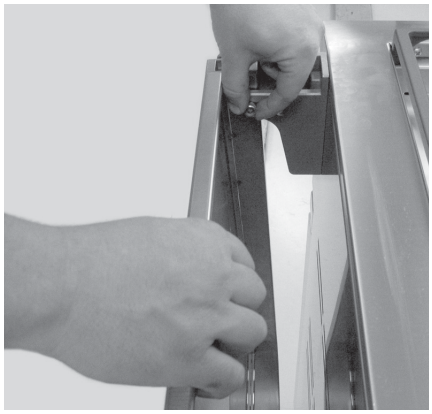


Fig. 48

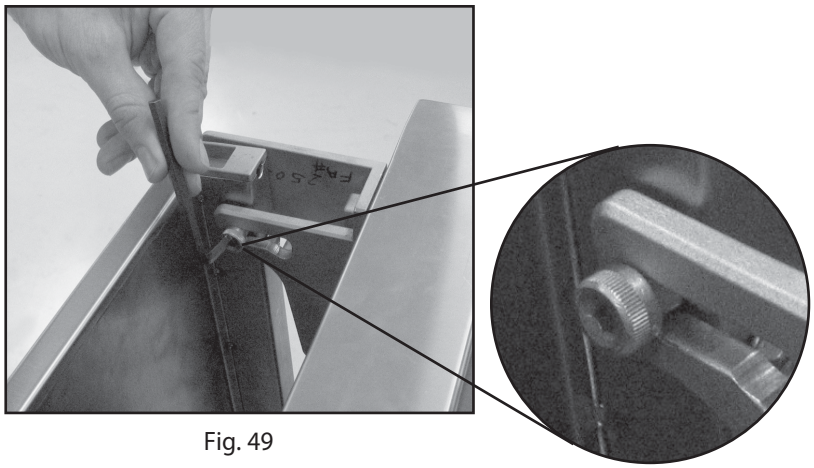


Fig. 49

INSTALLATION

SIDE SHELF (Optional accessory)

4. Place shelf in the up position and check that it is level.

   If shelf is not level, adjust side shelf set screw. Set screws can be adjusted using a 3/32 Allen wrench (Fig. 50). Turn the Allen wrench clockwise to raise the shelf. Turn 1/4 turn and review to see if the shelf is level. The set screws in the left and right bracket should be adjusted equally to ensure the shelf sits level (Fig. 51).

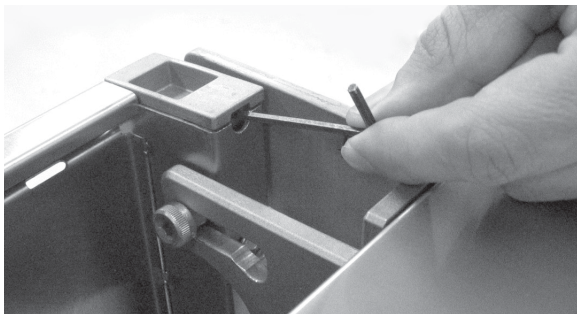


Fig. 50

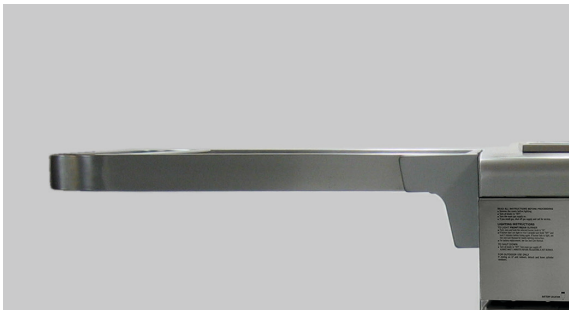


Fig. 51

CHECK LIST

- ❑ Specified clearances maintained to combustibles.
- ❑ Verified proper enclosure ventilation.
- ❑ All internal packaging removed.
- ❑ Knobs turn freely, bezels centered.
- ❑ Each burner lights satisfactorily, individually or with adjacent burner lit.
- ❑ Air shutters adjusted.
- ❑ Adjustable low setting satisfactory.
- ❑ Drip pan in place properly and sliding freely.
- ❑ Pressure regulator connected and set for 4.0" W.C. Natural, 11.0" W.C. LP gas.
- ❑ Manual shut-off valve installed and accessible.
- ❑ Unit tested and free of gas and water leaks .
- ❑ User informed of gas supply shut-off valve location.
- ❑ All radiants are assembled and put in place.

- ■ PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER.
- ■ USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.