

OWNERS MANUAL

# Renaissance Cooking Systems

For Outdoor Use Only

Installation, Operation, Maintenance  
Instructions & Parts List

Models: RON27, RON30EL, RON36,  
RON42EL

**These grills are tested and certified to the ANSI-Z21.58/CSA 1.6 standards.**

**The owner's manual was updated September, 2011**

**For the latest news, recipes and cooking tips for your new Renaissance Cooking  
Systems grill, check out [www.RCSGasGrills.com](http://www.RCSGasGrills.com)**

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## **Message to the Proud Owner**

Congratulations on the purchase of this high quality, high performance grill.

Read this manual carefully to understand all the instructions about how to install, operate and maintain for optimum performance and longevity.

Keep this manual in a safe place for future reference.

For any assistance, contact us. Make sure to provide the Model Number and Serial Number of the grill which is located on the right hand side of the control panel.

Thank you for purchasing your new RCS grill. We wish you years of cooking pleasure.

**FOR YOUR SAFETY**

1. If you smell gas:
2. Shut off gas to the appliance.
3. Extinguish any open flames.
4. Open lid.
5. If odor continues, immediately call your gas supplier.

**!!! WARNING !!!**

Read the "Lighting Instructions" in this manual, before lighting this appliance.

**FOR YOUR SAFETY**

1. Do Not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**TESTED IN ACCORDANCE WITH ANSI  
STANDARD FOR OUTDOOR COOKING  
GAS APPLIANCES. THIS GRILL IS FOR  
OUTDOOR USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-CAN/CGA—B149.1, natural gas installation code or CAN/CGA—B149.2, propane installation code.

**CALIFORNIA PROPOSITION 65-  
!!! WARNING !!!**

The Burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

## **Safety Rules**

1. It is important to follow these rules to avoid fire hazard, property damage or bodily injury from improper installation or usage of the grill. For safety, READ all rules carefully and check local codes.
2. It is prohibited to install the grill in recreational vehicles/mobile homes, trailers, boats, etc. The grill is for outdoor installation and use only.
3. Ensure proper installation by following the installation instructions. Make sure to know where the gas supply shut-off valve is located. It should be readily and easily accessible.
4. Check all gas line joints & connections for gas leak with soap water solution. **Never check gas leak with an open flame.**
5. Do not attempt to repair or replace any part of the grill unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
6. Do not place clothing or other flammable material on or near the appliance. Do not wear loose-fitting clothes or long sleeves while using the grill as some fabrics may be highly flammable.
7. Children should be carefully supervised when they are in the vicinity of the grill. Do not allow them to get close while in use. Items of interest to children should not be stored in or around the grill in the cabinet or in the masonry enclosure. Portions of the grill can be extremely hot while in use and can cause severe burns.
8. Protect your hand with a glove or mitt when opening and operating the grill. Open grill lid slowly to allow heat and smoke to escape before fully opening.
9. Never use aluminum foil to line the crumb pan or grill racks. This can alter airflow for proper combustion and also build up heat in the control area causing the knobs and igniters to melt.
10. Grease is highly flammable. Allow hot grease to cool down before attempting to handle it. Clean grease tray often so that grease does not accumulate and stay in it.
11. Do not use the grill in a windy area.
12. Do not obstruct the flow of air into the front of the grill.
13. The grill should be installed facing towards the prevailing winds to help eliminate drafts from behind which can heat up the control panel and controls.
14. Always keep your grill CLEAN to eliminate grease fires which are dangerous.

## **Gas Connections**

Check gas type – use only the type of gas indicated in the rating plate.

Do **NOT** connect an unregulated gas source to the appliance. You **MUST** use the regulator(s) that are supplied with this appliance.

Safe and satisfactory operation depends to a great extent on the proper installation of the appliance. The installation must comply with the local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA – B149.1 or 149.2.

Installer supplied manual gas shut-off valve must be installed in an easily accessible location in the gas supply line ahead of the pressure regulator (4"W.C.).

The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of  $\frac{1}{2}$  Psi (3.5kPa). Over-pressure will cause the valves to fail!

The outdoor cooking gas 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  $\frac{1}{2}$  Psi (3.5kPa).

The supply line must be sized and installed to provide a sufficient supply of gas to meet the maximum demand of the grill without undue loss of pressure. The sealant used on the threaded joints of the gas pipe must be a type resistant to the action of LP gases.

# **GAS BARBECUE SPECIFICATIONS**

## **BURNER INPUT RATING:**

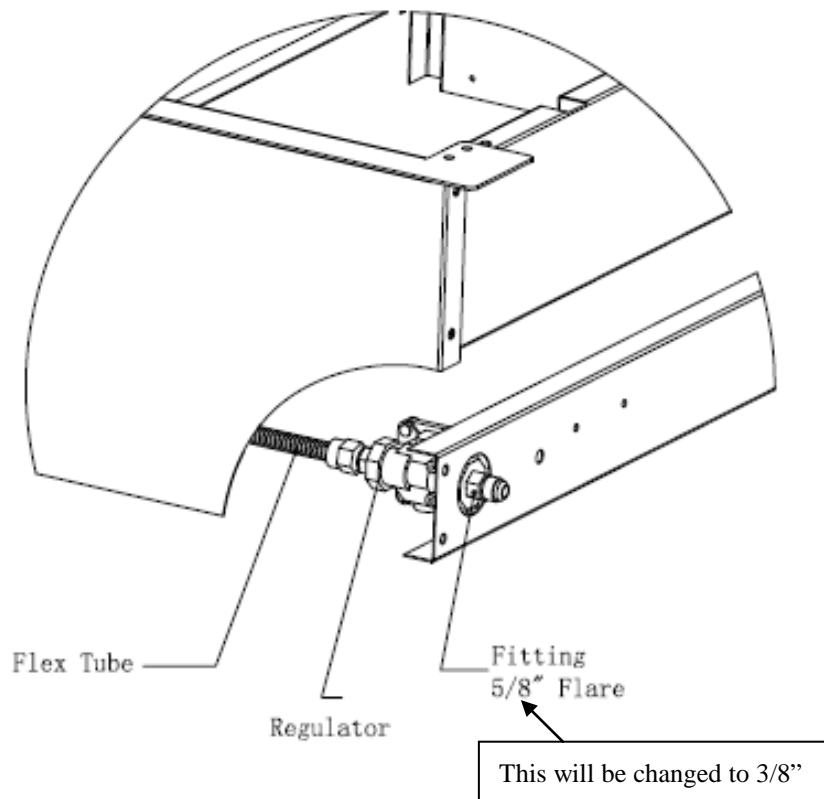
Grill	15,000 BTU / each
Rotisserie	12,500 BTU / each
Side Burner	15,000 BTU / each
Light Wattage	12V

## **Natural Gas Connection:**

<b>Appliance pressure</b>	<b>4" W.C.</b>
<b>Inlet pressure</b>	<b>5" – 14" W.C.</b>

Check with your local gas utility company or with local codes before installing gas lines.

Assemble pipe fittings as shown. Apply pipe compound on male joints only. Install regulator with the proper orientation for the gas flow. Be sure to use a second wrench on the flex connector when making connections.

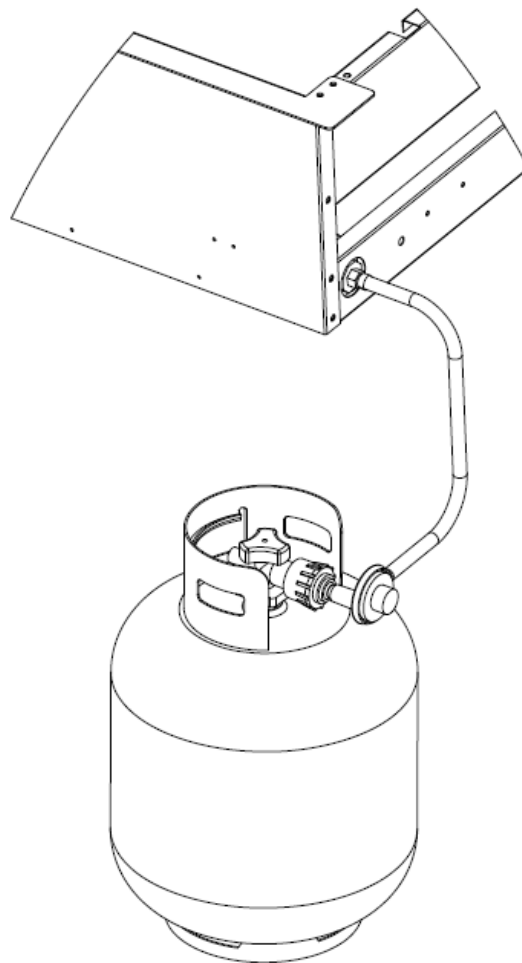


## LP Gas Connection

<b>Appliance pressure</b>	<b>10" W.C.</b>
<b>Inlet pressure</b>	<b>11" – 14" W.C.</b>

Purchase a standard 20 LB. LP tank with QCC – 1 fitting.

Assemble pipe/hose assembly as shown.



After completion of assembly, turn the tank valve on and turn the control valves on the grill to the 'HI/IGN' position for 10 – 15 seconds to purge the line of air.

Inspect the hose before each use of the appliance. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

To connect, insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. **DO NOT OVER TIGHTEN THE COUPLER.**

To disconnect, turn the tank valve off. Hold the coupler sleeve and turn counter clockwise. The inlet line will be disengaged.

If the appliance is not in use, the gas must be turned off at the supply cylinder. Cylinder must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.

A dented, rusty or damaged propane cylinder must be replaced immediately.

**Check for leaks with a soapy water solution every time the cylinder is replaced or reconnected. All leaks must be corrected immediately.**

**Never use an open flame to check for leaks.**

### **LP Tank Requirements:**

The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a QCC-1 quick disconnect system only.

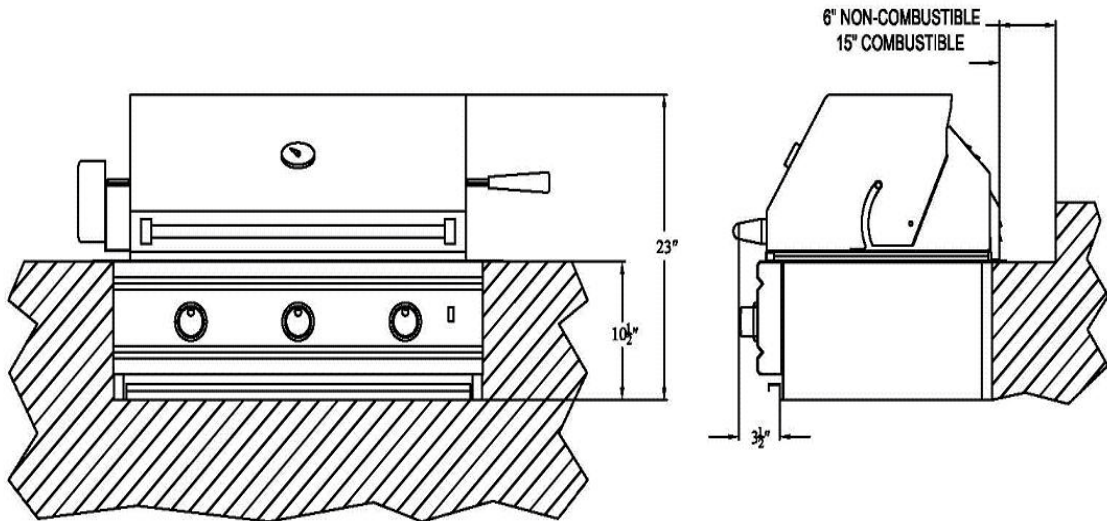
The cylinder must be provided with a shut-off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection No. QCC-1.

The cylinder must be provided with a listed overfilling prevention device. The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement of pressure regulators and hose assemblies can be purchased from authorized dealers.

The cylinder supply system must be arranged for vapor withdrawal. Make sure the LP cylinder has a collar to protect the cylinder valve. Do not store a spare LP gas cylinder under or near this appliance.

- (a) Never fill the cylinder beyond 80 percent full.
- (b) If the information in (a) and (b) are not strictly followed, a death-causing fire or serious injury may occur.

## Installation Location for All Models



Choose a location where the flow of air on the front of the grill is not obstructed.

Due to high temperatures, place the grill out of traffic and keep away from clothing, furniture, etc. Keep the gas line connection as short as possible. Do not install in recreational vehicles/mobile homes, trailers, boats, etc.

## Clearances

### Combustible Construction

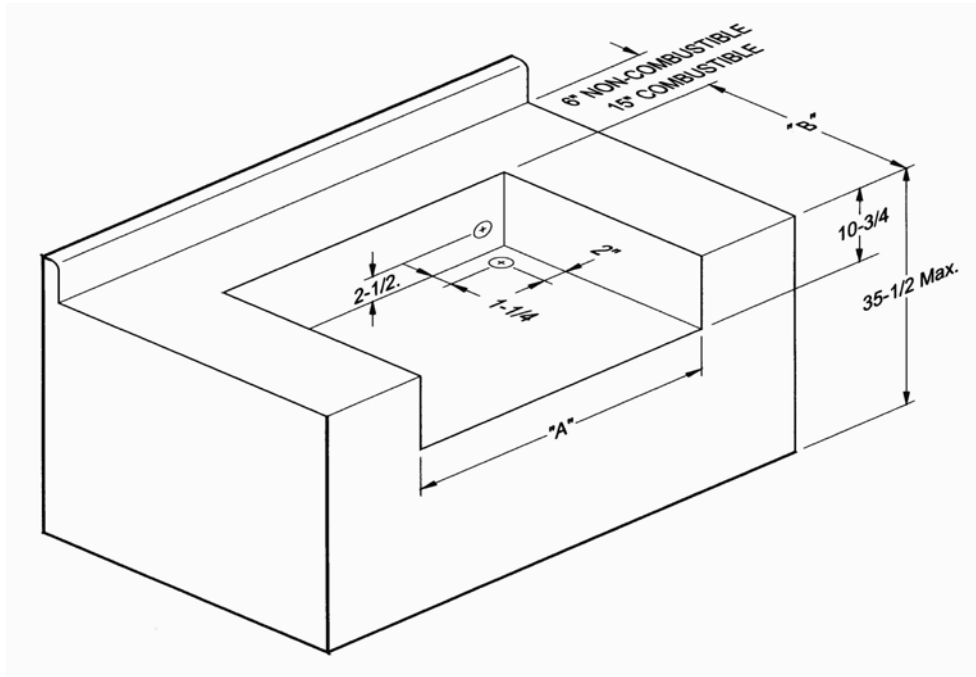
Minimum horizontal clearance from sides and back of the unit to adjacent vertical combustibile construction extending above top of unit, 6 inches from side and 15 inches from back. Do not locate under any overhead combustibile construction.

### Non-Combustible Construction

Sides of the grill can be 0" from **non-combustible** wall, below the cooking surface.

### Built-in Installation

For non-combustible masonry cabinet enclosure installation only. Follow the cut-out dimensions as shown. ALL outdoor kitchen cabinets MUST include ventilation. We recommend 12 square inches of opening for each (running) 4 feet of counter top.

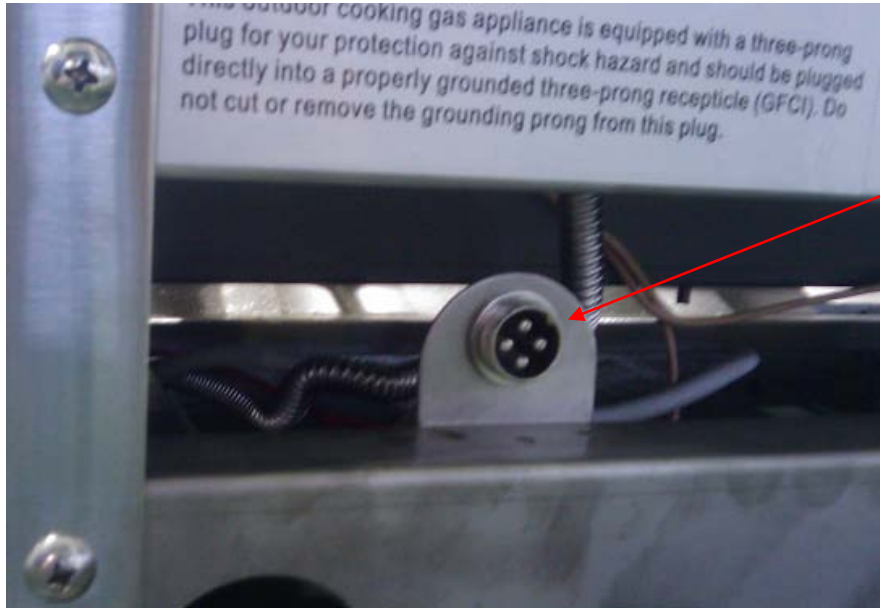


Model Size	"A" Dim	"B" Dim
27"	29-1/4"	18"
30"	32 7/8"	20"
36"	38"	18"
42"	45"	20"

The bottom of the grill must be supported on both sides and back or full width with opening as shown for gas connection.

### **Electrical**

Electrical outlet for Rotisserie motor must be installed to the left side of the grill. The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with 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. Keep any electrical supply cord and fuel supply hose away from any heated surface.



This plug is specially used for connecting the optional RDB1EL and ABD1 side burners.

**HALOGEN LIGHT:** The grill is provided with a low-wattage transformer and three-prong grounding plug for your protection against shock hazard. Connect 115V power to the grill with a grounded cord. USE the transformer provided!

### **Leak Testing**

All gas piping and connections must be tested for leaks after installation or service. All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one, make sure all control valves are in the "off" position.

Open the valve (shut-off or 'ON' LP tank). Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak.

**NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS.**

## **Burner Adjustments**

Every grill is thoroughly checked for proper lighting and burner flame pattern. Conditions at the location may necessitate minor adjustment of the burner air intake, if the flames are not steady/stable as shown in the figure.

The flame should be full length of the burner, blue and stable. The air intake (if applicable) should be adjusted **ONLY** if the flame is lifting off of the ports or has noticeable amounts of yellow in the flame.

If flame is lifting, turn the air shutter clockwise reducing this intake. The screw should be loosened before turning the air shutter.

If the flame has more yellow than blue, the air shutter should be turned counter clockwise allowing more air in. This will stabilize the flame. Make sure to tighten the screw after adjustments are made. Remove the front panel as shown (Page 17) in the diagram to access the burner front (air shutter).

In order to provide gas to the burner, the orifice must be inside the burner venturi opening. Check to ensure that the burner is properly secured at the front and back.

## **Lighting Instructions**

### **Before Lighting:**

Check gas line/hose for signs of wear, abrasion or cuts. If evidence of deterioration is visible, replace the part prior to use.

If you smell gas, check for leaks. If odor continues, immediately call for service.

Keep your face and body away from the grill top when lighting.

## Grill Burner Lighting

1. Open lid before lighting. Make sure all burners are in the 'OFF' position.
2. Push and turn burner knob to 'HI/IGN' position.
3. The pilot flame will ignite at this point, lighting the main burner.
4. Continue to hold the knob in until you have ignition.
5. If there is no ignition after 2-3 seconds, turn the knob back to the "OFF" position and repeat steps 2-4.

## Rotisserie Burner Lighting

1. Open lid before lighting. Make sure all burners are in the 'OFF' position.
2. Push in and turn the rear rotisserie control knob to the "on" position. While there, you'll hear the igniter "click" This should light the rear burner.
3. If you do not see the rear burner ignite, repeat step 2 and possibly turn the control knob a little slower before the click.

## Operation

DO NOT LEAVE YOUR GRILL UNATTENDED WHILE IN OPERATION.

Grill: Grill burners are controlled individually with control knobs. After lighting, turn the knob to HI, LO or in between as desired. Turn on as many burners as required. The top cover may be closed during grilling. Keep the top cover in closed position during the pre heat period.

If you have included an optional infra-red burner in your grill, you must leave the lid open while the infra red burner is in use, due to the intense heat it can generate.

Rotisserie: Turn the control knobs to HI.  
Plug in the motor power cord to a properly grounded receptacle.  
Rotisserie cooking can be done with grill burners as well as with the Rotisserie burner 'ON'. KEEP THE MOTOR STORED INDOORS WHEN NOT IS USE.

The skewer slides in from the side with the tip sliding into the motor shaft adapter. The slot on the handle side should be on the side support panel edge.

Use the prongs to hold the meat. Tighten thumbscrew on the prong hubs to secure in place.

When ready, turn the switch on the motor box to the 'ON' position. The skewer will rotate slowly.

Stop the motor before removing the skewer.

## **Cleaning and Maintenance**

**Cleaning:** Your Bar-B-Q grill works better and lasts longer if properly cleaned and maintained. Clean the grill after each use. Turn grill off before starting to clean. Protect your hand with a good mitt when cleaning the hot grill. Use a wire brush, dip in water and scrub the grill to soften and loosen food spills. The food spills will fall into the crumb pan.

Do not use Aerosol cleaners on hot grill surface. Chemicals may produce noxious fumes and may ignite on contact with the hot surface.

**Shield:** Burner shields are made up of stainless steel. Occasionally, after allowing the shields to cool down, remove and soak them in water with a mild soap or detergent. Replace when dry.

### **Crumb Tray / Grease Pan:**

Empty grease pan as required to prevent overflowing. After use, remove the full width crumb pan and brush off the contents. Clean with hot water and soap or detergent. NEVER line the pan with any type of foil!

All stainless steel parts should be cleaned with a mild soap or detergent or with a liquid cleanser especially made for stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders.

### **Maintenance**

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and air ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

Visually check burner flames for proper operation.

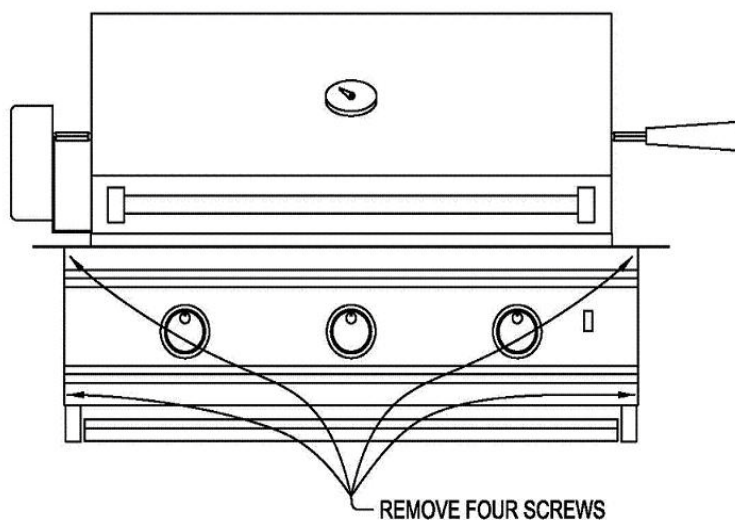
There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain.

Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of surface rust. Surface rust is caused by using steel wool or steel bristle brushes to clean the surfaces. Never use steel wool or steel bristle brushes on the stainless steel surfaces. It can also be caused by harsh chemicals used in the area of the grill, like common pool chemicals. NEVER store chemicals of ANY kind in or near your grill! Surface rust may also be caused by other forms of contaminants found in the air or as a result of foreign matter introduced to the grill.

For removal of most types of surface rust, use a slightly abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner. Always rub in the direction of the grain. Surface rust is not covered under the warranty.

The burners, control area, crumb pan, etc. should be kept clean at all times. During prolonged non-use of the grill, spiders & insects can nest in areas that will adversely affect the functioning of the grill. Check burner inlets, orifice hood (gas inlet to burner), igniter, sparkers, etc. thoroughly and clean before use.

## Front Panel Removal for All Models



- Pull knobs out.
- Remove screws (4) .
- Pull panel out slightly.
- Disconnect wires from switch.
- Replace in reverse order.

## Parts Removal and Replacement

- Grill Burner:
- Remove top grates.
  - Remove shields.
  - Unscrew the burner at rear and slide out.
  - Clean and replace in reverse order.

- Grill Sparker:
- Remove top grates and shields.
  - Unscrew the sparker bracket from inside.
  - Disconnect wire.
  - Replace in the reverse order.

- Rotisserie Sparker:
- Remove sparker cover – lift and pull.
  - Remove sparker screws and pull out.
  - Disconnect wire at rear.
  - Replace in reverse order.

- Switch:
- Remove front panel.
  - Disconnect wire from switch at rear.
  - Press and push switch from rear of the panel

- Replace in reverse order.

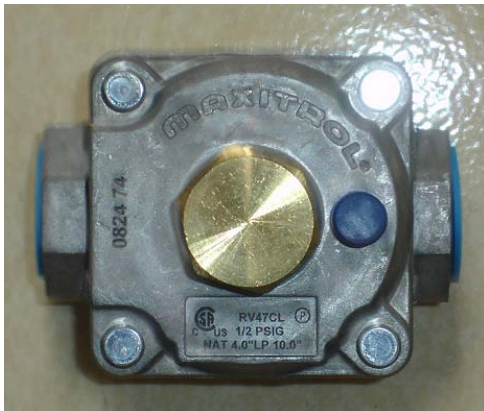
## **Fuel (Gas) Conversion Instructions for RCS grills.**

This should only be performed by a licensed gas professional

Extra regulator:

Currently all grills are supplied with an extra regulator. When converting the gas application you must also convert the regulator by removing the large nut on the front of the regulator, pulling out the plastic orifice, flipping it over and replacing it. Tighten the large nut and you're ready to go. (This step does not apply to the LP hose and regulator set, only the separate regulator that comes with the grill).

**In order, the regulator must be installed and converted first in order to achieve the proper pressure to test the conversion steps 1-10 and back burner conversion 1-3 above. To adjust the low flame setting if necessary, see below.....**



Unscrew and remove this brass cap



Take brass cap. This exposes the plastic plunger.

Pull off and flip over the plastic plunger and replace in the hole. Large side down converts the regulator to LP by compressing the interior spring.

Replace the brass cap and you are done!!!

Note: the plunger snaps in and out of the cap.

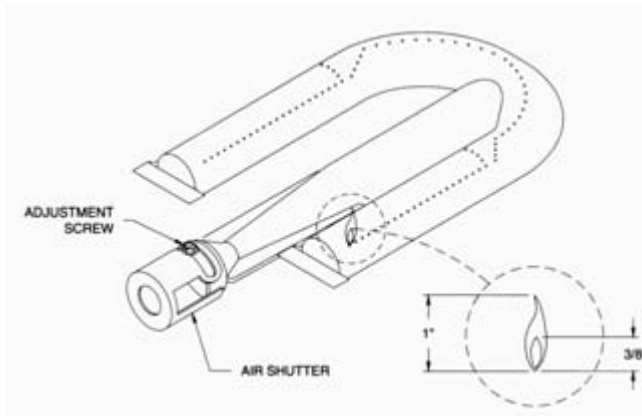
### Fuel Conversion of Main Burners:

- 1- Determine the existing gas type. (LP or Natural gas) Changing the gas type and orifice change out is the same for both gases.
- 2- You must remove all grates and burner covers to expose the main burners in the grill.
- 3- On the bottom rear of each burner is a cotter pin. Remove pin.
- 4- Slide burner to the rear of the grill and up. Repeat for each burner.
- 5- Where the burner was located going through a hole in the basin and connecting to the valve is now evacuated space.
- 6- Inside the space you will find the end of the valve (front of grill), with an orifice (brass fitting), screwed into the end of the valve stem.
- 7- Remove the orifice with a socket set and extension. (These are extremely fragile when turning. Be extremely gentle when removing).
- 8- Replace new change out orifice, (repeat for all burners). When re-installing orifice do not over tighten or you will strip the brass fitting. Little pressure is needed!!!
- 9- Replace burners and test for proper flame height. Flame should stand at  $\frac{1}{2}$ " to 1" on low and 1.5" to 2" on high. (to adjust the low flame setting simply light the grill on the low setting and adjust the screw which is located under the knob on the front of the valve as per diagram below.)
- 10- Replace burner covers and grates.



Low flame setting  
screw

- 11- If necessary, adjust the low flame setting screw located under the knob on the front of the valve.



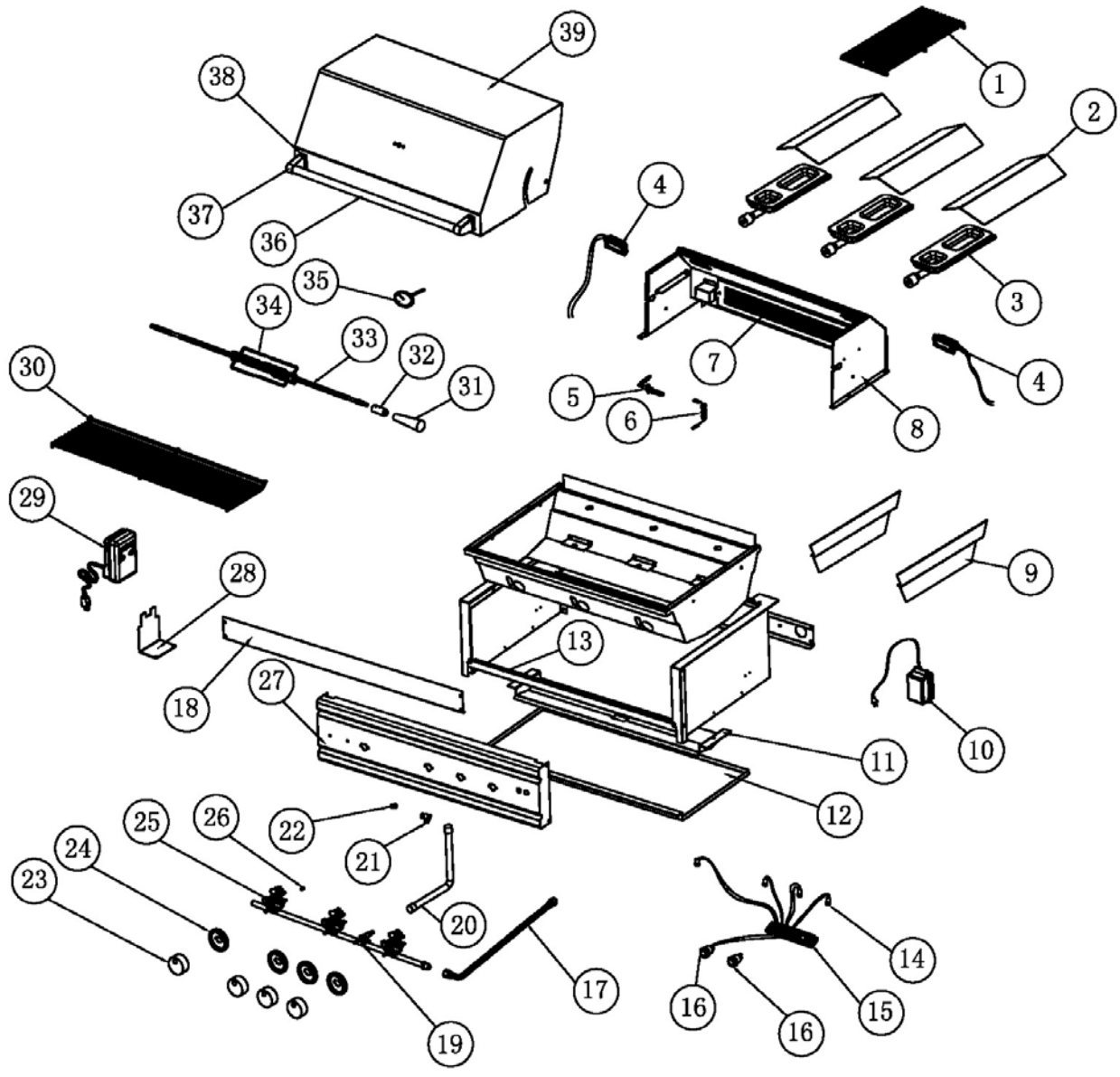
**Note:** it may be necessary to adjust the air mixture on each burner after a conversion. Typically LP gas requires more primary air so open the air mixers to at least half open. The opposite is true for natural gas. In some cases close these air mixer adjusters completely. (n/a on cast burners)

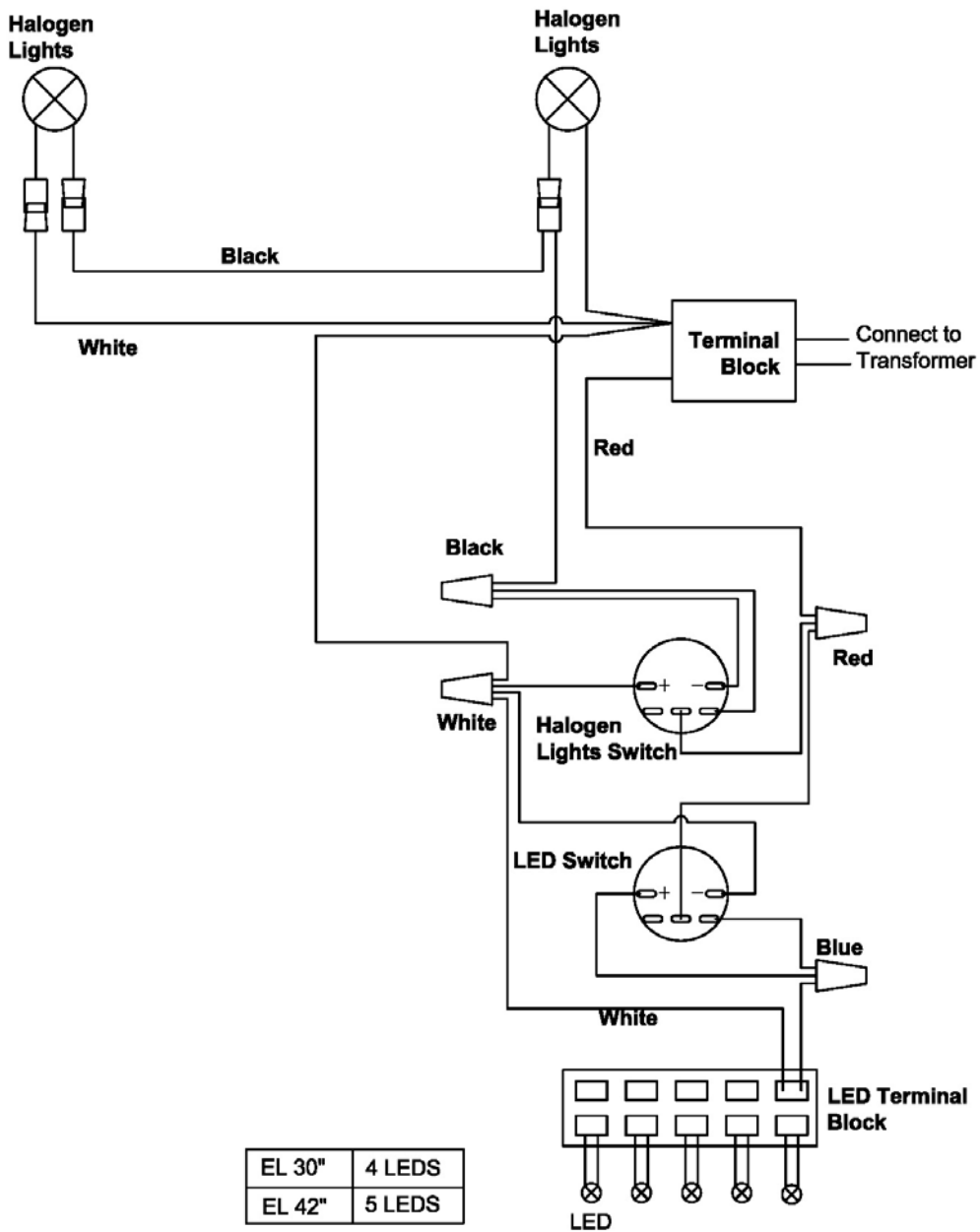
Rotisserie burner conversion:

- 1- Remove the back panel at the rear of the grill, this will expose the V shaped or pyramid shaped brass orifice.
- 2- Remove the existing orifice and replace with change out orifice.
- 3- Replace rear panel

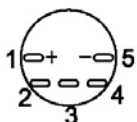
## **Trouble Shooting**

<b><u>Problem</u></b>	<b><u>Solution</u></b>
Burner will not light	<ul style="list-style-type: none"><li>- Check gas supply to burner by manually lighting the burners.</li><li>- See electrode for visible damage, replace if damaged.</li></ul>
Improper burner flame	<ul style="list-style-type: none"><li>-Check burner gas inlet area for blockage</li><li>- Check orifice hoods for any clogging and clean.</li><li>- Adjust air shutter, if necessary.</li><li>- Check pressure if flame is too low or too high.</li><li>- Check gas supply tank (LP) if running low.</li></ul>
Light is not ON	<ul style="list-style-type: none"><li>- Connect 115V power at rear. Turn switch ON.</li><li>-Make sure the transformer was used in installation and your grill was NOT hooked up directly to 115 volt power source.</li><li>- Check bulb. Replace if necessary.</li></ul>





## Switch Wires



Halogen Switch: 1-White, 3-Red, 4-Black, 5-Black.  
 LED Switch: 1-Blue, 3-Red, 4-Blue, 5-White.

# Parts List

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ITEM	PART #	DESCRIPTION
01	SM001P	TOP GRATE -LARGE
	SM002P	TOP GRATE-SMALL
02	SM003P	BURNER SHIELD
03	SM004P	Pipe Burner for 27" and 36" grills
	SM005P	CAST BURNER for 30" & 42" grills
04	SM006P	LIGHT
05	SM007P	IGNITOR ("I.R." BURNER)
06	SM008P	WIRE ("I.R." BURNER)
07	SM001F	27" & 36"-I.R. BURNER
	SM002F	30" & 42"-I.R. BURNER
08	SM003F	27"-REAR HOOD
	SM004F	30"-REAR HOOD
	SM005F	36"-REAR HOOD
	SM006F	42"-REAR HOOD
09	SM009P	GRILLING ZONE SEPARATOR (30"&42" ONLY)
10	SM010P	TRANSFORMER 12V
11	SM007F	27"- GREASE TRAY BRACKET
	SM008F	30" - GREASE TRAY BRACKET
	SM009F	36" - GREASE TRAY BRACKET
	SM010F	42" - GREASE TRAY BRACKET
12	SM011F	27"-GREASE TRAY
	SM012F	30" -GREASE TRAY
	SM013F	36" -GREASE TRAY
	SM014F	42" -GREASE TRAY
13	SM015F	FRONT FRAME BAR
14	SM011P	LED WITH WIRE
15	SM012P	TERMINAL BLOCK
16	SM013P	SWITCH
17	SM016F	27"-MANIFOLD PIPE
	SM017F	30" -MANIFOLD PIPE
	SM018F	36" -MANIFOLD PIPE
	SM019F	42" -MANIFOLD PIPE
18	SM020F	HEAT ISOLATOR
19	SM014P	GAS VALVE-I.R. BURNER
20	SM015P	FLEX TUBE-I.R. BURNER
21	SM016P	ORIFICE ELBOW
22	SM017P	ORIFICE (NAT#51)-I.R. (27"&36")
	SM018P	ORIFICE (LP #59)-I.R. (27"&36")
	SM019P	ORIFICE (NAT#53)-I.R. (30"&42")
	SM020P	ORIFICE (LP #56)-I.R. (30"&42")
23	SM021P	CONTROL KNOB
24	SM022P	BEZEL
25	SM023P	GAS VALVE- BURNER
26	SM024P	ORIFICE (NAT#49)-"U" BURNER(27"&36")
	SM025P	ORIFICE (LP #57)-"U" BURNER(27"&36)
	SM026P	ORIFICE (NAT#49)-"U" BURNER(30"&42")
	SM027P	ORIFICE (LP #55)-"U" BURNER(30"&42")
	SM028P	ORIFICE (NAT#48)-"CAST" BURNER(30"&42")
SM029P	ORIFICE (LP #55)-"CAST" BURNER(30"&42")	

ITEM	PART #	DESCRIPTION
27	SM021F	27"-CONTROL PANEL
	SM022F	30"-CONTROL PANEL
	SM023F	36"-CONTROL PANEL
	SM024F	42"-CONTROL PANEL
28	SM030P	BRACKET-MOTOR
29	SM031P	MOTOR-ROTISSERIE
30	SM032P	27"-WARMING RACK
	SM033P	30"-WARMING RACK
	SM034P	36"-WARMING RACK
	SM035P	42"-WARMING RACK
31	SM036P	HANDLE-ROTISSERIE
32	SM037P	COLLAR
33	SM038P	27"-SKEWER ROD-ROTISSERIE
	SM039P	30"-SKEWER ROD-ROTISSERIE
	SM040P	36"-SKEWER ROD-ROTISSERIE
	SM041P	42"-SKEWER ROD-ROTISSERIE
34	SM042P	SKEWER FORK
35	SM043P	TEMPERATURE GAUGE
36	SM025F	27"-HOOD HANDLE
	SM026F	30"-HOOD HANDLE
	SM027F	36"-HOOD HANDLE
	SM028F	42"-HOOD HANDLE
37	SM029F	BRACKET-HANDLE
38	SM030F	SPACER-HANDLE
39	SM031F	28"-TOP HOOD
	SM032F	30"-TOP HOOD
	SM033F	36"-TOP HOOD
	SM034F	42"-TOP HOOD

Please see your local dealer for service and parts replacement

## **RCS Products Warranty**

**All RCS products are warranted for the lifetime of the original owner, against defects in manufacturing and workmanship. This warranty also covers the cooking grids, potato rack, stainless steel housing and burners against rust through. Control valves are warranted for 15 years. All other components including doors/drawers/accessories are covered for one year from the date of installation. This warranty only applies to residential use of these products and no commercial applications are covered.**

**This warranty excludes normal surface corrosion, discoloration, surface scratches and surface rust which likely will occur during use. This warranty applies only to the original owner and may not be transferred. RCS will not be responsible for any damage caused as a result of not following these instructions referring to operation, use or installation. This warranty is limited to the replacement of defective parts with the owner paying all other costs including but not limited to shipping and labor to remove or install replacement parts, if necessary.**

Revised August 2010

[WWW.RcsGasGrills.com](http://WWW.RcsGasGrills.com)