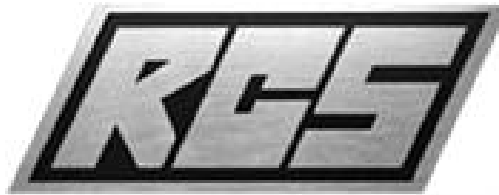


*** Installer: Leave this manual with the New Owner ***

**Also be sure to check the grill box completely for ALL parts including
the rotisserie spit rod (if applicable)**

Renaissance Cooking Systems

Owner's Manual



For Outdoor Use Only

Installation, Operation, Maintenance Instructions & Parts List

Models: RJC26a, RJC32a,
RON30a, RON38a & RON42a

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

This owner's manual was updated January 2015

For the latest news, recipes and cooking tips for your new
Renaissance Cooking Systems grill, check out www.RCSGasGrills.com

Contents	Page
For Your Safety	3-7
Safety Rules	8
Clearance to Combustibles	5 & 12
BTU Ratings	10
Gas Barbecue Specifications	10
LP Tank Requirement	11-12
Installation Location/Cut Outs	12-14
Gas Connections	15-16
Electrical/Wire Diagram	16-17
Burner Adjustments	17-18
Lighting Instructions	18
Operation	19
First Time Operation	20
Cleaning and Maintenance	21
Gas Conversion /Trouble Shooting	22-24
Troubleshooting	25
Parts Diagram	26-29
Warranty	30

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 or left hand side of the control panel depending on model:

Premier Series: RJC26a & RJC32a – left side

Cutlass Pro Series: RON30a, RON38a & RON42a – right side

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

Safety and Installation Instructions

⚠ WARNING

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before operating your gas grill or side burners.

GRILL INSTALLATION

This gas grill must be installed in accordance with all local codes.

If installation is planned in an area with no local codes, the gas grill must be installed in accordance with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage, and void the warranty. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

1. If you smell gas:
2. Shut off gas to the appliance.
3. Extinguish any open flames.
4. Open lid.
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.

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 !!!

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.

WARNING



EXPLOSION HAZARD

Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

Safety and Installation Instructions

Location of your Barbecue

Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire.

Under no circumstances is this barbecue to be used indoors. This includes garages or any other enclosed area.

Clearance from Combustibles: Ensure your barbecue remains at a distance of at least 24" from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors within 48" of the barbecue. Do not locate under unprotected combustible materials. Do not store ANY types of chemicals in a cabinet near the grill or any stainless components, doors, drawers, etc.

Wind Guard: WARNING! Your RCS grill should NOT be installed with the back of the grill facing frequent, prevailing winds like a large body of water or open space unless there is a substantial back splash or some way of blocking the wind. In some rare occurrences, when there is a strong wind present, it can cause heat that is normally exhausted through the rear ports to be forced back into the grill and may cause overheating of the control panel and controls. Damage caused by this type of installation is not covered by warranty. If you are experiencing this problem, please contact us to order a wind guard which may or may not solve your problem but may be a possible alternative to changing the location of the grill if it has been installed with the rear of the grill facing the prevailing winds.

Model/Part Number

RON30a – RONWG30

RON38a – RONWG38

RON42a – RONWG42



BEFORE

AFTER

Adequate Ventilation: Ensure there is adequate ventilation for both the barbecue and cylinder. This is required for proper combustion and to prevent gas build up.

Firm Level Surface: Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and shall not be installed on a boat or any marine craft.

Protection from Weather: Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues. Allow clear access to the entire gas supply hose and regulator.

Maintenance Access: When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.

Partial Enclosures: Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. The gas safety authorities have agreed on the definition of partial enclosures below (See page 7).

WARNING

This unit is for outdoor use only! Do not operate in a building, garage or an other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

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. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.

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 always 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 to the grill 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 and void your grill warranty.
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 which may cause a fire.
11. Do not operate the grill in a windy area. For windy areas we recommend the RCS Wind Guard. (see page 5-6)
12. Do not obstruct the flow of air into the front of the grill or any vent areas.
13. The grill should be installed facing towards the prevailing winds to help eliminate drafts from behind which can heat up and damage the control panel, controls, electronics, and voids warranty. We have wind guards available to help protect against the wind. (see page 5-6)
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 available from RCS.

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 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.

SAFETY !

BEWARE OF SPIDERS



CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.

GAS BARBECUE SPECIFICATIONS

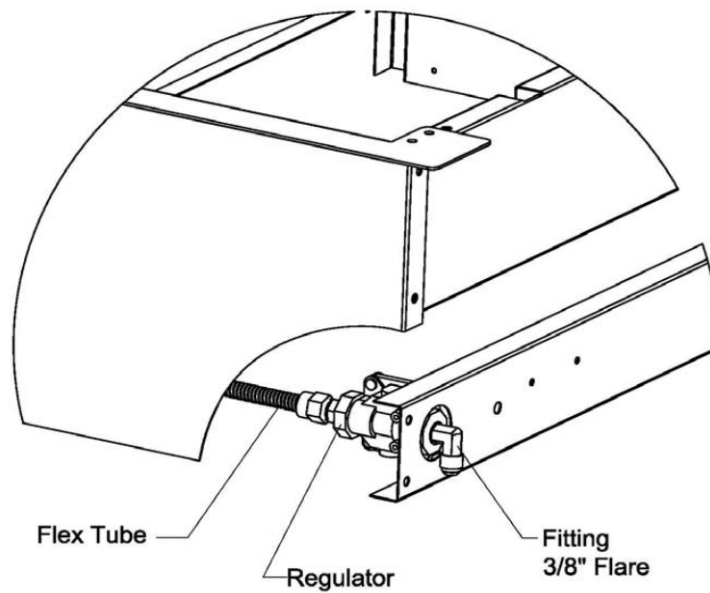
BURNER INPUT RATING

<u>Grill Model</u>	<u>Main Burners</u>	<u>Rear Burners</u>	<u>Total BTU's</u>
RJC26a	12,000	-	36,000
RJC32a	12,000	12,000	60,000
RON30a	15,000	12,500	57,500
RON38a	15,000	12,500	72,500
RON42a	15,000	12,500	72,500

Natural Gas Connection:

Appliance pressure **4" W.C.**
Inlet pressure **5" – 14" W.C.**

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

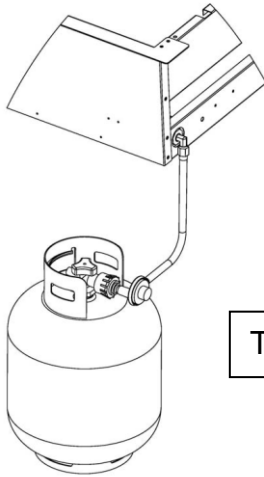


LP Gas Connection

Appliance pressure **10" W.C.**
Inlet pressure **11" – 14" W.C.**

Purchase a standard 20 LB. LP tank with QCC – 1 fitting, and an approved hose and regulator the RCS RONHK. (Available From Your RCS Dealer)

Assemble pipe/hose assembly as shown (not included).



The RONHK hose kit is shown here.

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.**

After completion of assembly, make sure all appliance control valves are OFF then turn the tank supply valve on and then 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 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 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 Number QCC-1.

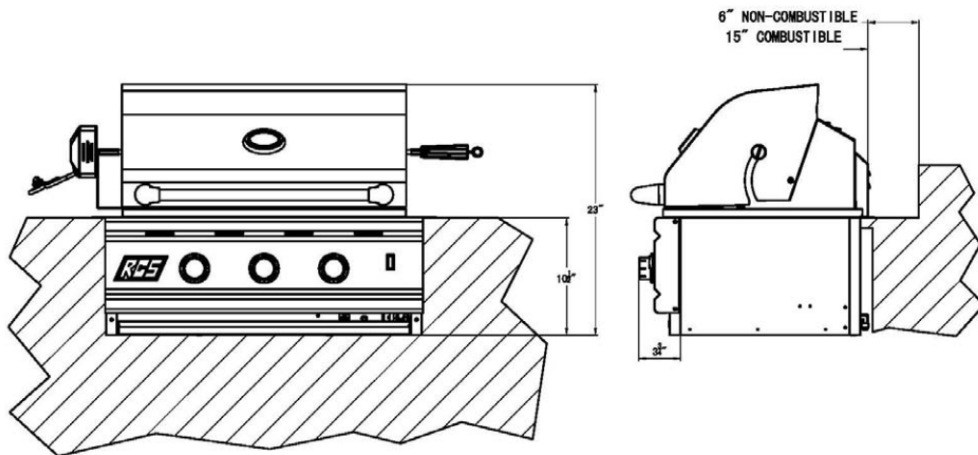
The cylinder must be provided with a listed overfilling prevention device. The pressure

regulator 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, or any combustible materials. 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 combustible construction extending above top of unit, 24 inches from side and 15 inches from back. Do not locate under any overhead combustible construction.

Non-Combustible Construction

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

Wind Guard: WARNING! Your RCS grill should NOT be installed with the back of the grill facing frequent, prevailing winds like a large body of water or open space unless there is a substantial back splash or some way of blocking the wind. In some rare occurrences, when there is a strong wind present, it can cause heat that is normally exhausted through the rear ports to be forced back into the grill and may cause overheating of the control panel and controls. Damage caused by this type of installation is not covered by warranty. If you are experiencing this problem, please contact us to order a wind guard which may or may not solve your problem but may be a possible alternative to changing the location of the grill if it has been installed with the rear of the grill facing the prevailing winds.

Model/Part Number

RON30a – RONWG30

RON38a – RONWG38a

RON42a – RONWG42

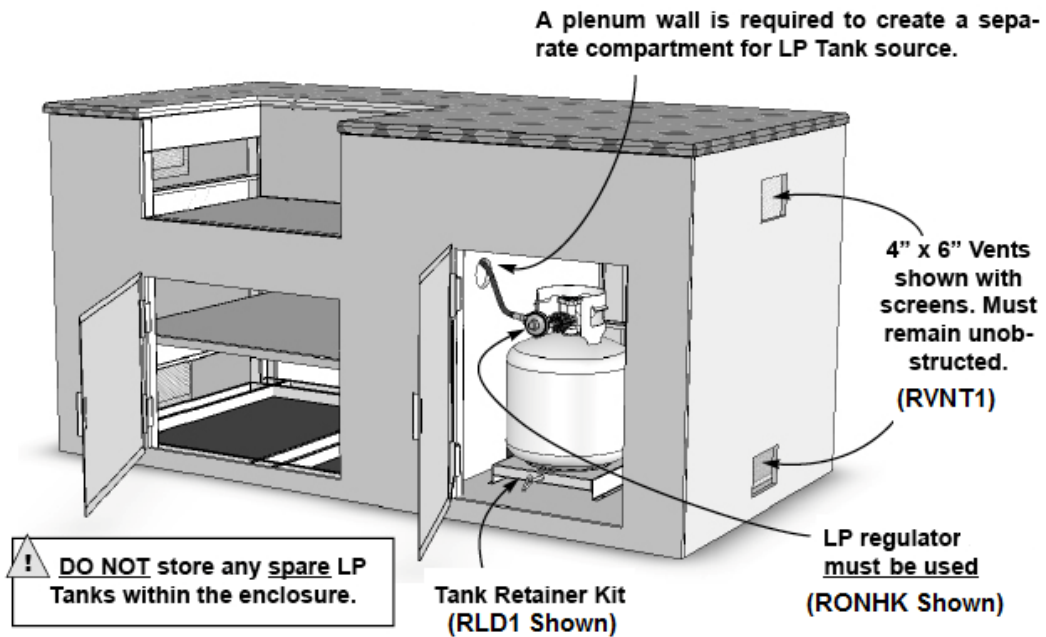


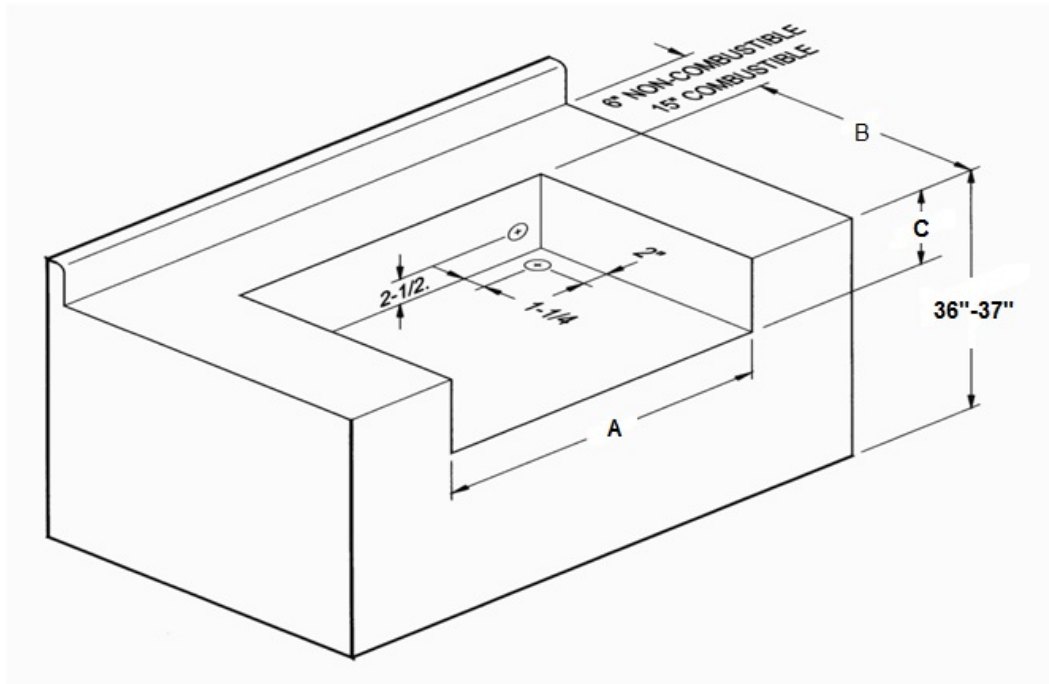
BEFORE

AFTER

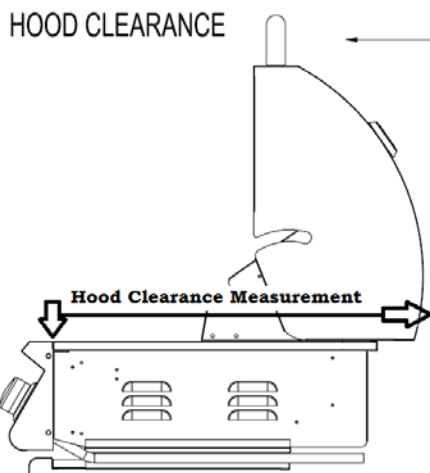
Built-in Installation

For non-combustible 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. See Item # RVNT1 for approved vents. In the event of an installation in a combustible (wooden) cabinet, you must use an insulated jacket available from RCS.

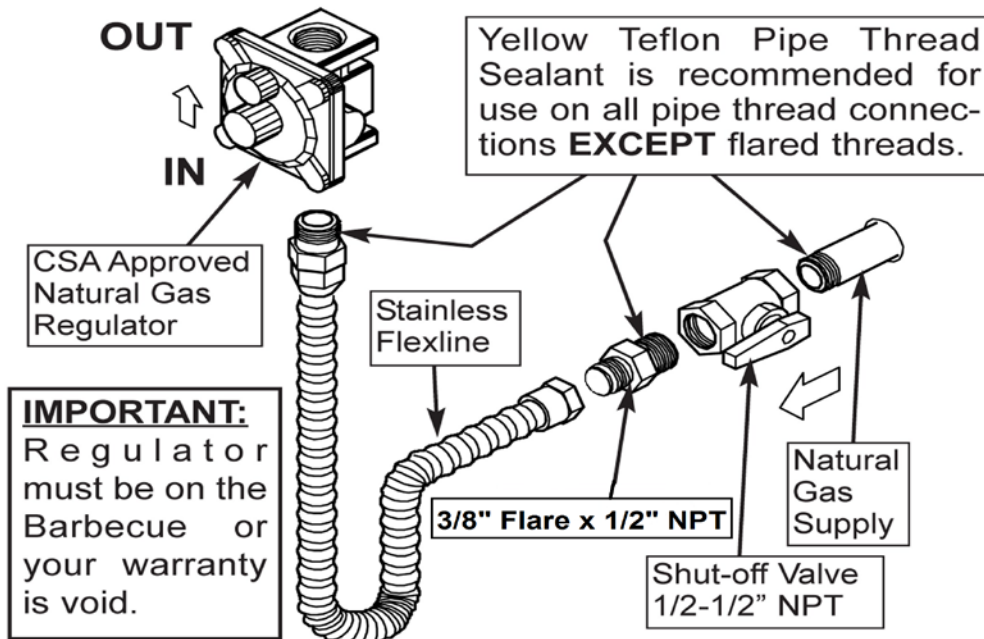
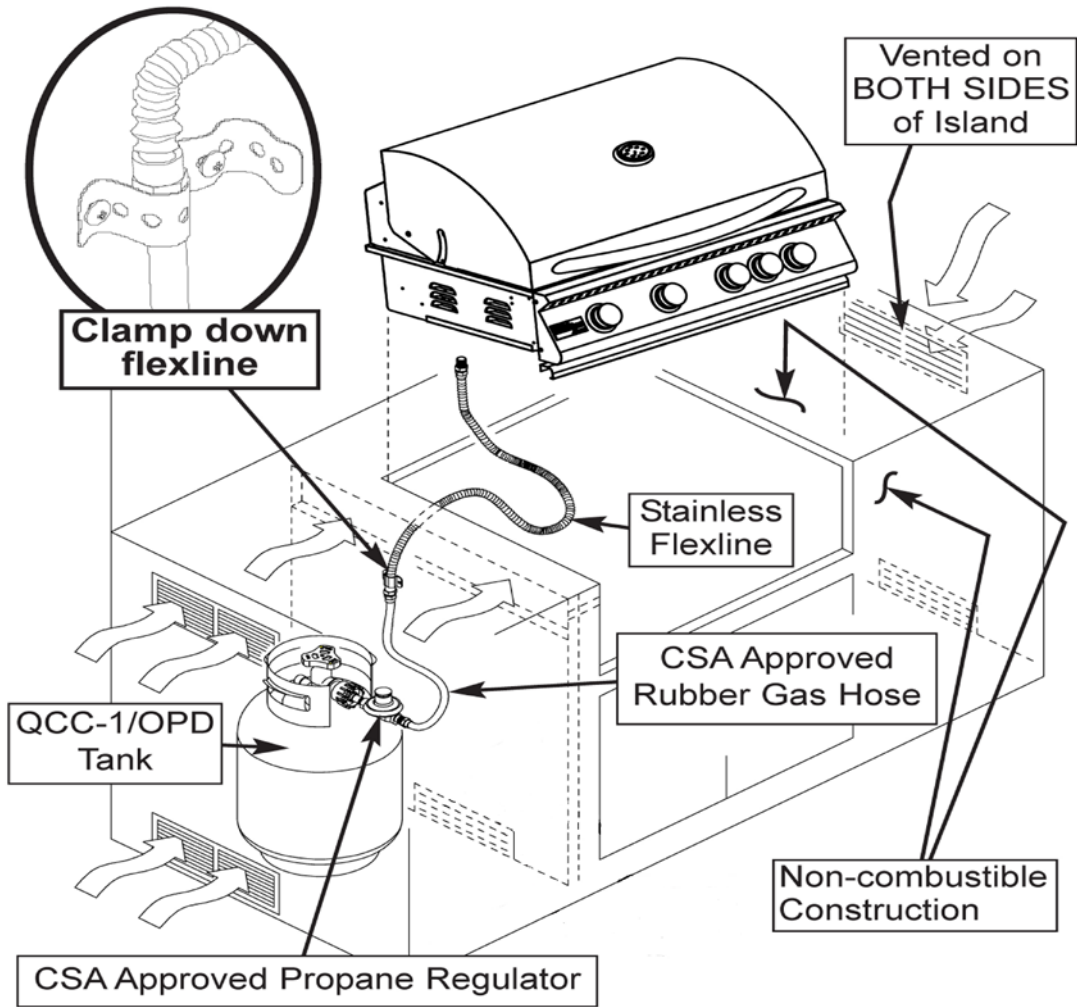




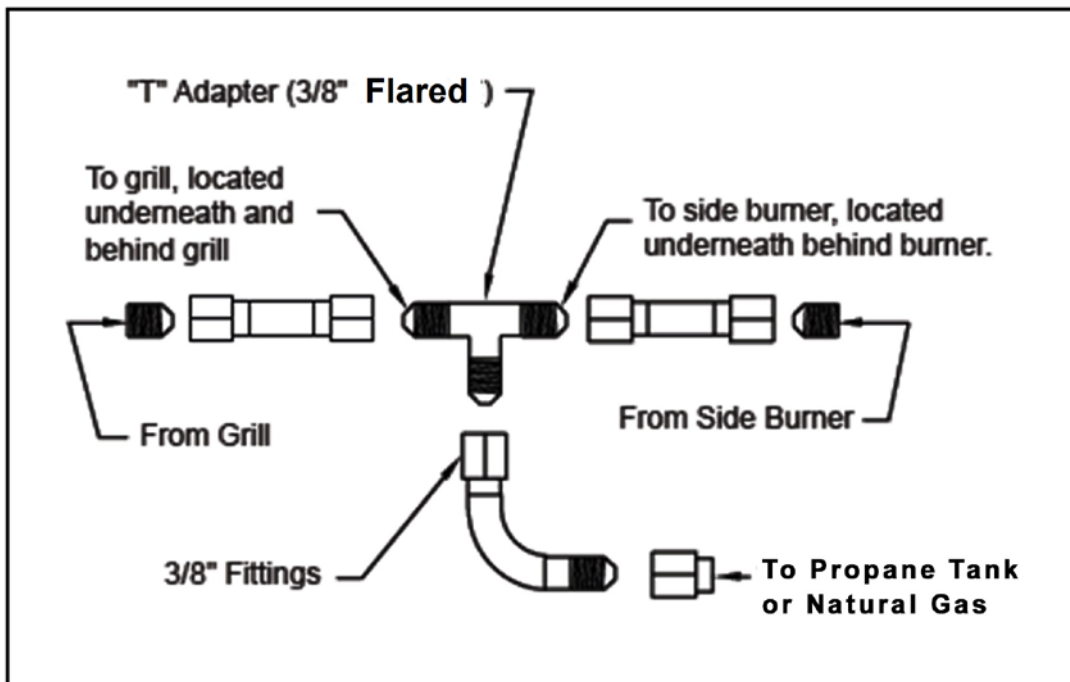
Model	"A" Width	"B" Depth	"C" Height
RJC26a	23 1/2"	21"	8 1/4"
RJC32a	30 5/8"	21"	8 1/4"
RON30a	33"	20"	11"
RON38a	41"	20"	11"
RON42a	45"	20"	11"



<u>Model</u>	<u>Lid Clearance</u>
RJC26a	25"
RJC32a	25"
RON30a	23"
RON38a	23"
RON42a	23"



If adding a side burner to your connection:



Electrical

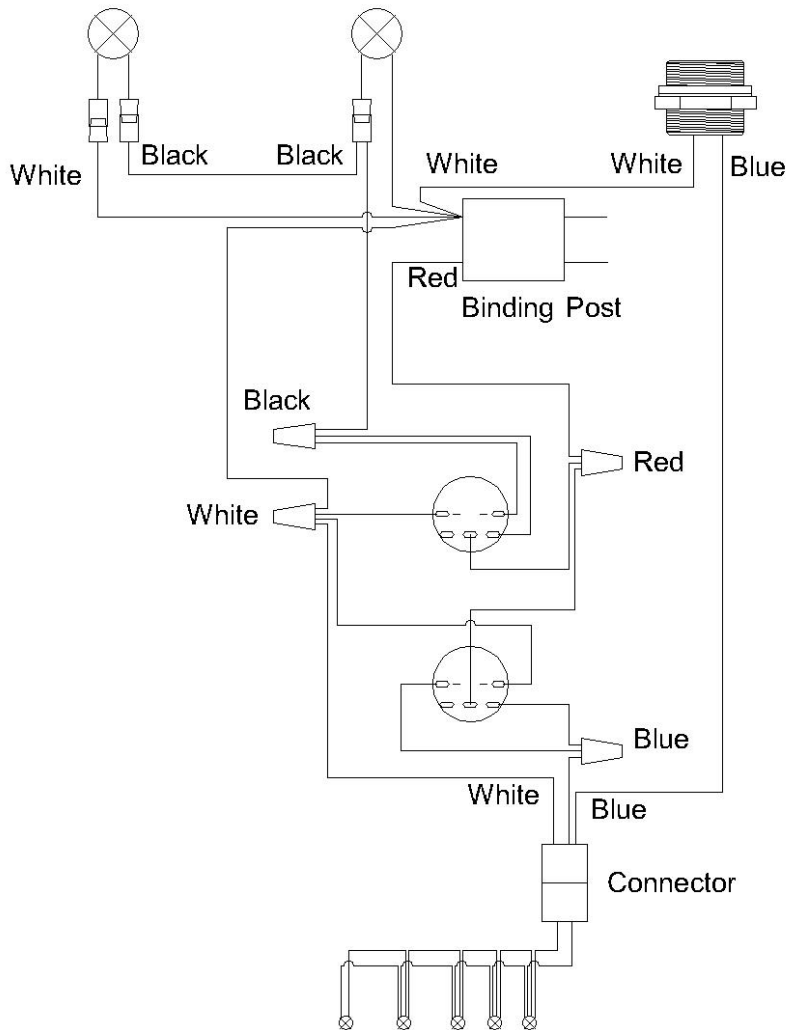
Electrical outlet for Rotisserie motor must be installed to the left side of the grill. The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the *Canadian Electrical Code*, CSA C22.1. Keep any electrical supply cord and fuel supply hose away from any heated surface.



On the RON30a, 38a and 42a, this plug is specially used for connecting the optional RDB1EL or ASB2 side burners.

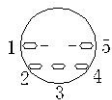
HALOGEN LIGHT: The RON30a, 38a & 42a are provided with a low-wattage transformer. Connect 115V power to the grill. USE the transformer provided! Replacement light bulb is 12v, 5 watts.

Electrical Wire Diagram



RON30a	4 LEDS	2 HALOGEN LIGHTS
RON38a	5 LEDS	2 HALOGEN LIGHTS
RON42a	5 LEDS	2 HALOGEN LIGHTS

Switch Wires



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

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

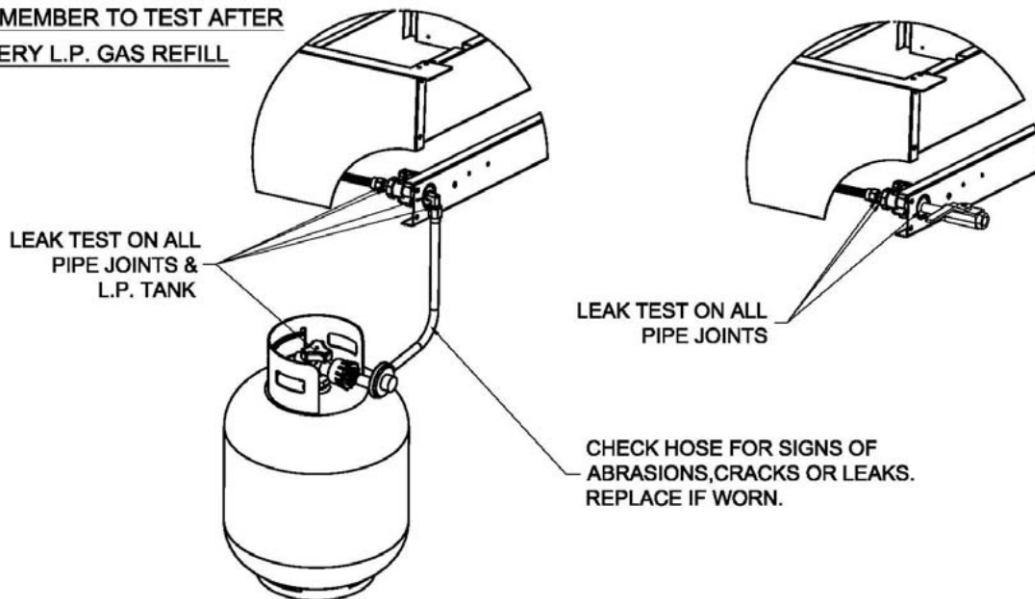
Leak Testing

NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS.

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.

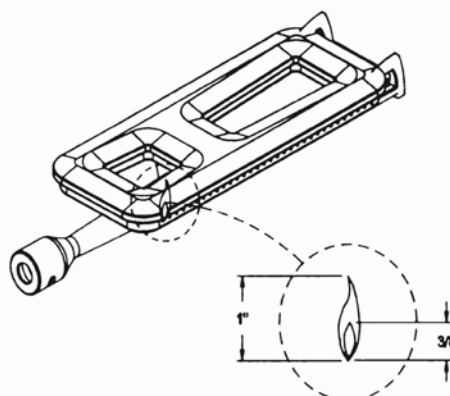
With the LP regulator connected to tank and grill and the grill knobs turned to OFF. Open the valve on the tank. Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak. Fix gas leak before continuing use.

REMEMBER TO TEST AFTER EVERY L.P. GAS REFILL



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, remove the front panel to access the burner front (air shutter) then 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.

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 hold the control knob for 5 seconds then 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 installed 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 will generate!

Rotisserie: (Not included with all models) 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 IN USE.

Be sure to remove the upper grid in the back of your grill PRIOR to lighting the rear burner!

The skewers slide 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.

First Time Operation

MAIN BURNERS:

Before cooking with your grill the first time, burn off any foreign matter and rid the unit of any odors by operating the unit for about 10 minutes with all lower burners on high.

The flame should have a bluish color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame with a slight yellow tip.

Although the grill can be operated with the hood closed, do not continually operate the rotisserie burner with the hood closed. This will damage the grill and void the warranty.

The grill should be preheated with the main burners on HIGH for 10-15 minutes with the hood closed. If you have an optional infrared burner, the grill lid must remain open while the infrared burner is in use.

Temperature Settings

- Use HIGH burner setting for searing, heavy cooking, preheat and clean up.
- Use other burner settings to create temperatures to fit your personal cooking preferences.
- Temperatures may vary with outside temperature and wind conditions.

Remember-your heat indicator is just that, an INDICATOR not an actual thermometer. ALSO-the temperature at the cooking surface is significantly higher than what the heat indicator shows in the lid. Your RCS grill has been designed and manufactured to provide optimum cooking temperatures across a wide range of foods, without "cooking itself to death!"

You can cook poultry and larger cuts of meat slowly if you turn OFF the burner directly under the food and use adjacent burners to supply heat (convection Cooking or Indirect Cooking). When cooking fattier foods, cooking with indirect heat also greatly reduces flare-ups.

Fats and juices that drip down can cause flare-ups. Since some flare-up do impart a distinctive and desirable flavor, taste and color to foods being grilled, they should be carefully and reasonably encouraged. Uncontrolled or excessive flare-ups, however, will damage your food

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 cooking grids 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.

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 or acid used to wash down patios or decks. 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.

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 a regulator installed. 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 below. To adjust the low flame setting if necessary, see next page.....



Unscrew and remove this brass cap
Remove 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.

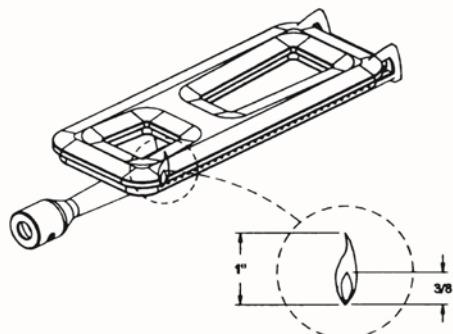
Fuel Conversion of Main Burners:

- 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 ½" 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 knobs 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)

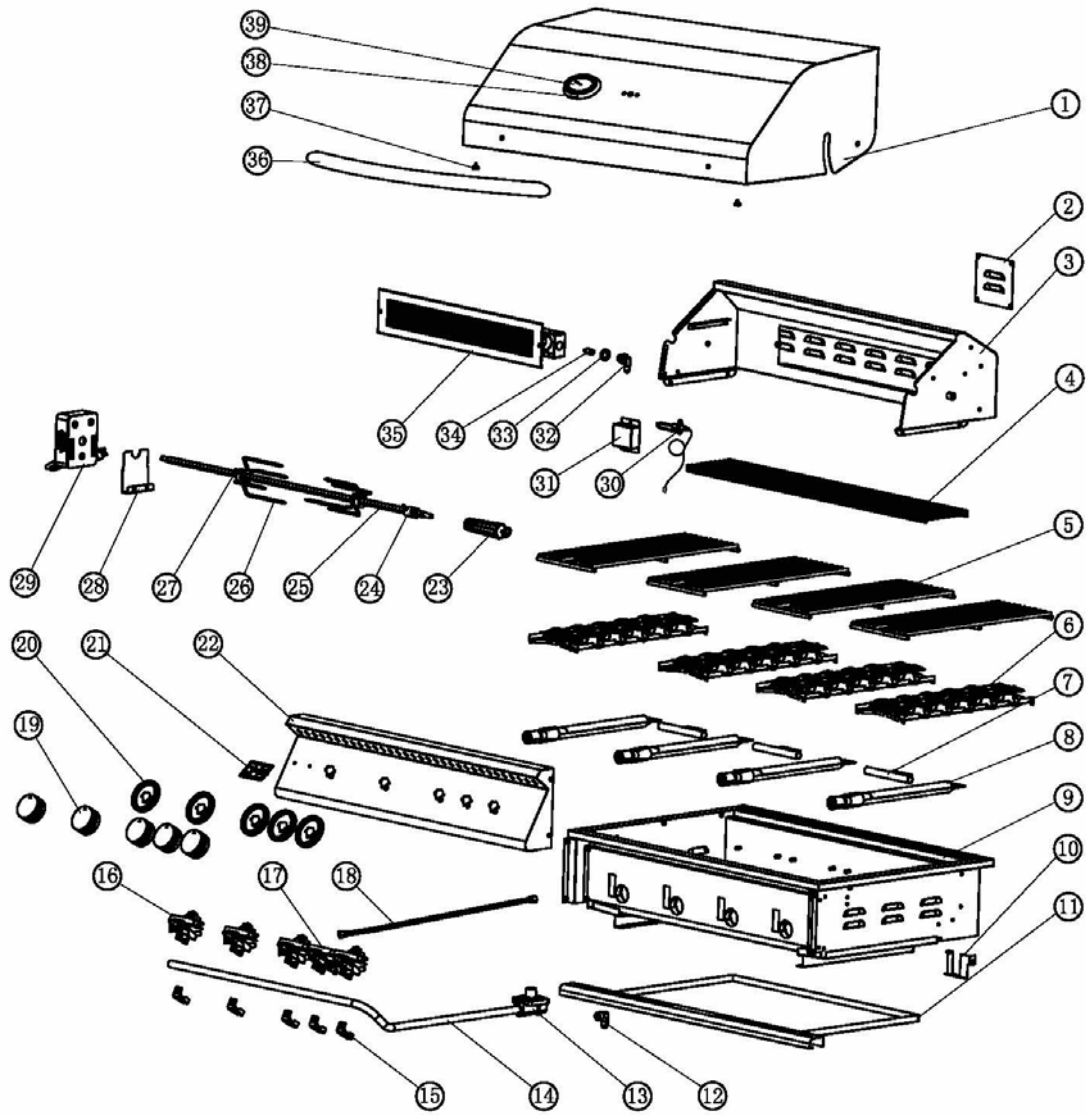
Rotisserie Burner Conversion:

- 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

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

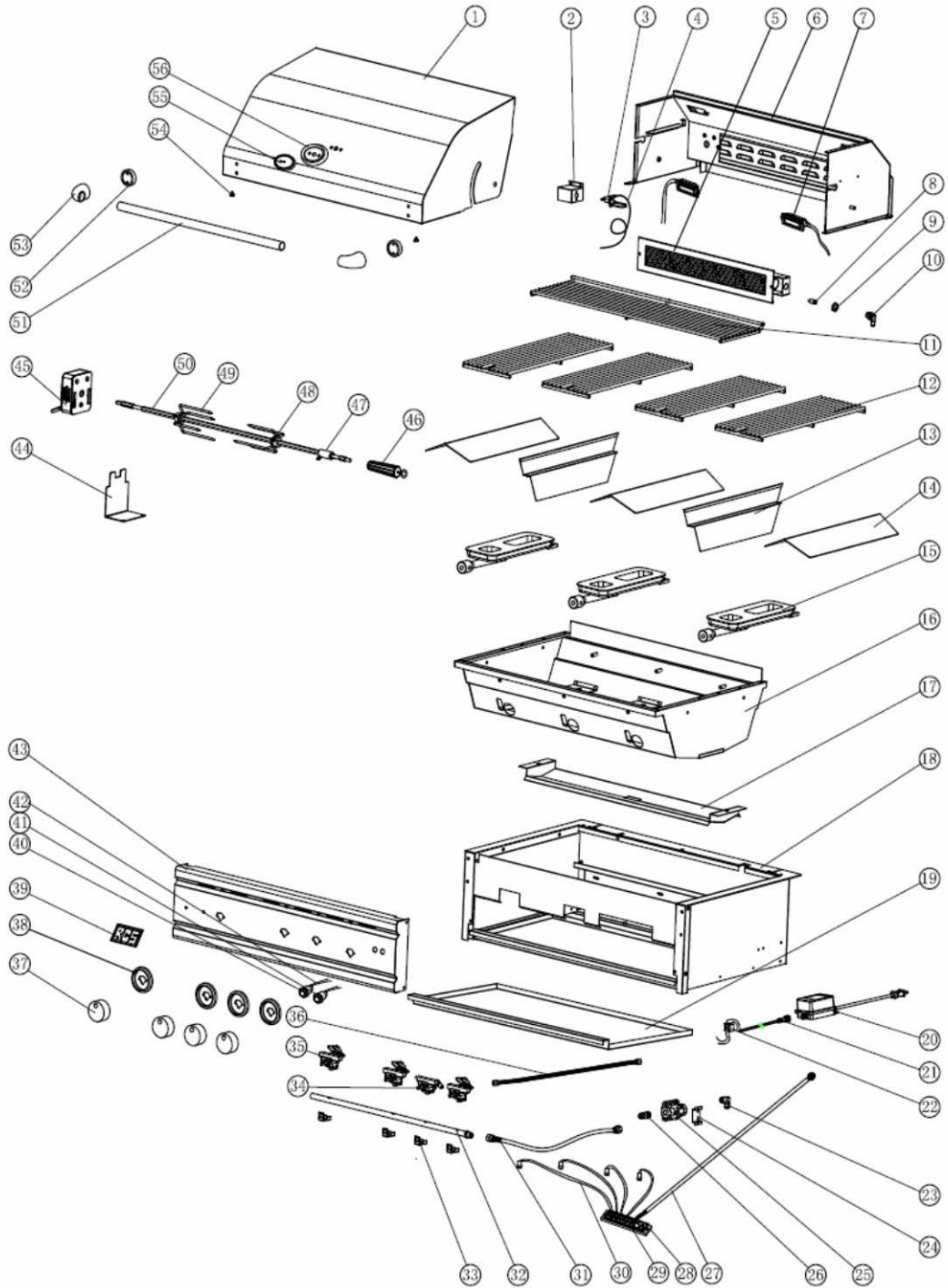
RJC26a/ RJC32a Enlarged View



RJC26a/RJC32a Enlarged View

ITEM	PART NO.	DESCRIPTION	QTY.	
			RJC26a	RJC32a
1	RJC001P	26°-TOP HOOD	1	
	RJC002P	32°-TOP HOOD		1
2	RJC003P	ACCESS DOOR		1
3	RJC004P	26°-REAR HOOD	1	
	RJC005P	32°-REAR HOOD		1
4	RJC006P	26°-WARMING RACK	1	
	RJC007P	32°-WARMING RACK		1
5	RJC008P	TOP GRATE	3	4
6	RJC009P	BRIQUETTE TRAY	3	4
7	RJC010P	FLASH TUBE	2	3
8	RJC011P	BURNER	3	4
9	RJC012P	26°-BASIN	1	
	RJC013P	32°-BASIN		1
10	RJC014P	MANIFOLD FIXED PLATE	1	1
11	RJC015P	26°-DRIP TRAY	1	
	RJC016P	32°-DRIP TRAY		1
12	RJC017P	90 DEGREE FITTING	1	1
13	RJC018P	REGULATOR	1	1
14	RJC019P	26°-MANIFOLD	1	
	RJC020P	32°-MANIFOLD		1
15	RJC021P	VALVE LATCH	3	5
16	RJC022P	MAIN VALVE	3	4
17	RJC023P	IR BURNER VALVE		1
18	RJC024P	IR BURNER FLEX TUBE		1
19	RJC025P	KNOB	3	5
20	RJC026P	KNOB BEZEL	3	5
21	RJC027P	LOGO PLATE	1	1
22	RJC028P	26°-CONTROL PANEL	1	
	RJC029P	32°-CONTROL PANEL		1
23	RJC030P	ROTISSERIE HANDLE (OPTIONAL)		1
24	RJC031P	SPIT COLLAR (OPTIONAL)		1
25	RJC032P	ROTISSERIE SPIT (OPTIONAL)		1
26	RJC033P	SKEWER FORK (OPTIONAL)		1
27	RJC034P	THUMB SCREW (OPTIONAL)		3
28	RJC035P	MOTOR BRACKET (OPTIONAL)		1
29	RJC036P	ROTISSERIE MOTOR (OPTIONAL)		1
30	RJC037P	IR BURNER IGNITION WITH WIRE		1
31	RJC038P	IR BURNER IGNITION HOUSE		1
32	RJC039P	IR BURNER ELBOW FITTING		1
33	RJC040P	IR BURNER JOINT NUT		1
34	RJC041P	IR BURNER ORIFICE		1
35	RJC042P	I.R BURNER		1
36	RJC043P	26°-HOOD HANDLE	1	
	RJC044P	32°-HOOD HANDLE		1
37	RJC045P	RUBBER STOPPER	2	2
38	RJC046P	TEMP GAUGE BEZEL	1	1
39	RJC047P	TEMP GAUGE	1	1

RON30a/RON38a/RON42a Enlarged View



RON30a/RON38a/RON42a Parts List

ITEM	PART#	DESCRIPTION	QTY.			ITEM	PART#	DESCRIPTION	QTY.		
			RON30a	RON38a	RON42a				RON30a	RON38a	RON42a
1	RON071	30"-TOP HOOD	1			27	RON096	SIDE BURNER LED OUTLET	1	1	1
	RON113	38"-TOP HOOD		1		28	RON097	LED MODULE BRACKET	1	1	1
	RON072	42"-TOP HOOD			1	29	RON098	LED MODULE	1	1	1
2	RON073	IGNITOR BRACKET-	1	1	1	30	RON099	30 "-LED LIGHT WIRE	1		
3	RON004	IGNITOR-I.R.BURNER	1	1	1		RON121	38 "-LED LIGHT WIRE		1	
4	RON074	30"-WIRE(1500mm) -	1				RON122	42 "-LED LIGHT WIRE			1
4	RON075	42"-WIRE(1700mm) -		1	1	31	RON039	FLEX TUBE 500mm	1	1	1
	RON076	30" -I.R.BURNER	1	1	1	32	RON100	30 "-MANIFOLD PIPE	1		
6	RON077	30"-REAR HOOD	1				RON123	38 "-MANIFOLD PIPE		1	
	RON114	38"-REAR HOOD		1			RON101	42 "-MANIFOLD PIPE			1
6	RON078	42"-REAR HOOD			1	33	RON042	VALVE LATCH	4	5	5
	RON079	LIGHT	2	2	2	34	RON043	GAS VALVE-I.R.BURNER	1	1	1
8	RON014	36"-ORIFICE(LPφ1.05) -	1	1	1	35	RON045	GAS VALVE(LPφ1.2)-	3	4	4
		36"-ORIFICE(NGφ1.6) -	1	1	1		RON046	GAS VALVE(NGφ1.85)-	3	4	4
9	RON015	ORIFICE ELBOW NUT	1	1	1	36	RON047	FLEX TUBE-I.R.BURNER	1	1	1
10	RON016	ORIFICE ELBOW	1	1	1	37	RON102	CONTROL KNOB	4	5	5
11	RON080	30"-WARMING RACK	1			38	RON103	BEZEL	4	5	5
	RON115	38"-WARMING RACK		1		39	RON050	LOGO PLATE-RCS	1	1	1
	RON081	42"-WARMING RACK			1	40	RON104	LIGHT SWITCH	1	1	1
12	RON082	TOP GRATE-504*188*φ9	4	4	5	41	RON105	LED LIGHT SWITCH	1	1	1
	RON116	TOP GRATE-504*206*φ9		1		42	RON106	30 "-LIGHT WIRE	1		
	RON083	TOP GRATE-504*120*φ9			1		RON124	38 "-LIGHT WIRE		1	
13	RON084	BURNER SEPARATOR	2	3	3	RON125	42 "-LIGHT WIRE			1	
14	RON085	"V" BURNER SHIELD	3	4	4	43	RON107	30 "-CONTROL PANEL	1		
15	RON086	CAST BURNER	3	4	4		RON126	38 "-CONTROL PANEL		1	
16	RON087	30 "-INNER BASIN	1				RON108	42 "-CONTROL PANEL			1
	RON117	38 "-INNER BASIN		1		44	RON055	BRACKET-MOTOR	1	1	1
	RON088	42 "-INNER BASIN			1	45	RON056	MOTOR-ROTISSERIE	1	1	1
17	RON089	30 "-CRUMB TRAY	1			46	RON057	HANDLE-ROTISSERIE	1	1	1
	RON118	38 "-CRUMB TRAY		1		47	RON058	SPIT COLLOR-ROTISSERIE	1	1	1
	RON090	42 "-CRUMB TRAY			1	48	RON059	SCREW-SKWER FORK	3	3	3
18	RON091	30 "-BASIN FRAME	1			49	RON060	SKWER FORK φ5.7	2	2	2
	RON119	38 "-BASIN FRAME		1		50	RON109	30 "-SKWER ROD	1		
	RON092	42 "-BASIN FRAME			1		RON127	38 "-SKWER ROD		1	
RON093	30 "-GREASE TRAY	1			RON110		42 "- SKWER ROD			1	
19	RON120	38 "-GREASE TRAY		1		51	RON111	30 "-HOOD HANDLE	1		
	RON094	42 "-GREASE TRAY			1		RON128	38 "-HOOD HANDLE		1	
20	RON032	TRANSFORMER 20W	1	1	1	RON112	42 "-HOOD HANDLE			1	
21	RON033	TRANSFORMER INLET	1	1	1	52	RON065	END CAP SPACER-HANDLE	2	2	2
22	RON034	TERMIINAL BLOCK	1	1	1	53	RON066	END CAP-HANDLE	2	2	2
23	RON035	90 DEGREE FITTING	1	1	1	54	RON067	RUBBER STOPPER	2	2	2
24	RON095	REGULATOR BRACKET	1	1	1	55	RON068	TEMPRATURE GAUGE	1	1	1
25	RON037	NG REGULATOR	1	1	1	56	RON069	TEMPRATURE GAUGE	1	1	1
26	RON038	NG FLARE FITTING	1	1	1						

RCS Products Warranty

If you have purchased an RCS Grill you must maintain your original receipt to receive a warranty on the grill. The warranty is for original owners only and cannot be transferred. Coverage is for residential use only, no commercial applications apply.

RON Series Cutlass & Cutlass Pro Grills

RON series RCS housings are warranted for the lifetime of the original owner against defects in manufacturing and workmanship as well as the cooking grids, warming rack and burners against rust through. Control valves are warranted for 15 years.

RJC Premier Grills

RJC series RCS grills are warranted 10 years, to the original owner against defects in manufacturing and workmanship as well as the cooking grids, warming rack, housing and burners against rust through. Control valves are warranted for 15 years.

All other RCS Components

All other RCS Grill Components have a 1 year warranty.

Doors/Drawers/Accessories are covered for one year from the date of purchase.

This warranty excludes normal surface corrosion, discoloration, surface scratches and surface rust which likely will occur during use. RCS will not be responsible for any damage caused as a result of not following these instructions. 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 January 2015
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