



PROFESSIONAL GRILL USE AND CARE MANUAL



MODELS:

OCIE26BQ
OCIE30BQR
OCIE30BQSR
OCIE36BQR
OCIE36BQAR
OCIE48BQR
OCIE48BQAR



A MESSAGE TO OUR CUSTOMERS

Thank you for selecting the Outdoor Concepts Professional Grill. We have worked hand in hand with top designers to create a product that meets exacting standards and will provide years of pleasurable, outdoor grilling.

Because the grill has features not found on any other, we recommend that you read this entire booklet before your first use. Then, keep it in a handy place along with your sales receipt as it has answers to many questions that may arise during use.

Please contact us at anytime if we can help you with questions about parts and use at **1 (714) 903-1885**.

To register your grill please go to OCIPRODUCTS.COM and fill out the quick registration form.



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.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1998/CGA 1.6a-M98 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. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

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SAFETY PRECAUTIONS AND PRACTICES

Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury. Begin by ensuring proper assembly.

●Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

●**Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time.**

●**Do not store items of interest to children around or below the grill or in the cart. Never allow children to crawl inside of a cart.**

●Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury. For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

●Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

●Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

●Use a covered hand when opening the grill lid. Never lean over an open grill.

●**When lighting a burner, always pay close attention to what you are doing.**

●When using the grill: do not touch the grill rack, burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.

●Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.

●Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack. Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the bottom of the grill. Clean often.

●Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area. The result of this can be melted knobs, and increased chance of personal injury.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier or the fire department.

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

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.

1. This appliance is not intended to be installed in or on recreational vehicles and/or boats.
2. Always maintain proper clearances.
3. This appliance shall not be located under overhead unprotected combustible construction.

SAFETY PRECAUTIONS AND PRACTICES

Always inspect the gas hose(s) before each use. If the hose shows evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to operating the appliance. Any replacement must be that specified by the manufacturer. The pressure regulator and hose assembly supplied with the unit must be used. Replacements regulators and hoses must be those specified by the manufacturer.

- For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.
 - Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
 - **Insect Warning!!! Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill at least twice a year.**
 - Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
 - Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **This unit is for outdoor use only.**
 - Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.
- If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well ventilated area, out of reach of children.
- **Do not use briquettes of any kind in the grill.**
 - The Professional Grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiants as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
 - Keep the back of the cart free and clear from debris.
 - Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
 - Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances.
 - **Never use a dented or rusty propane tank.**

SAFETY PRACTICES & PRECAUTIONS

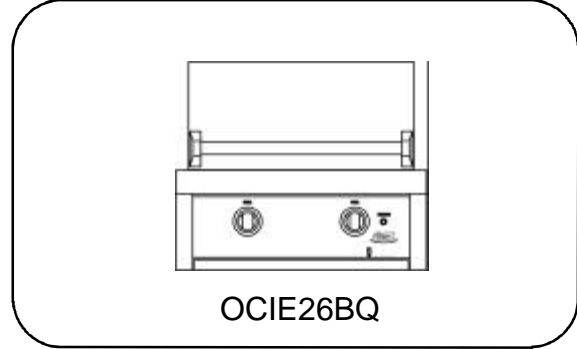
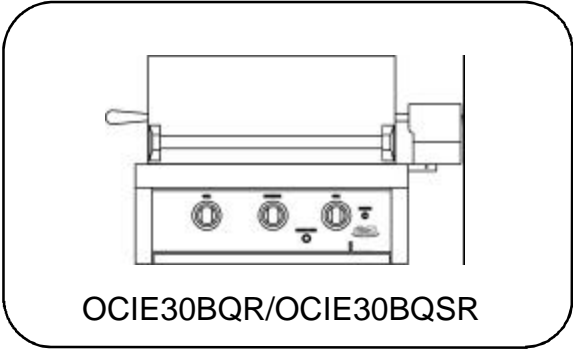
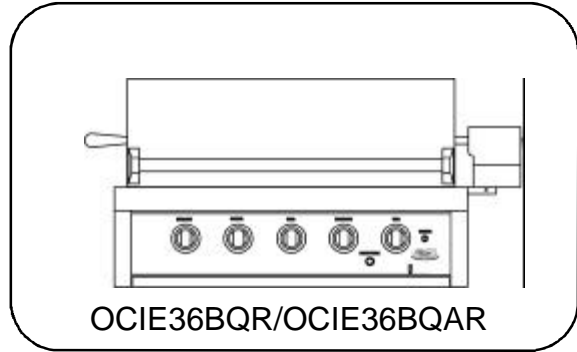
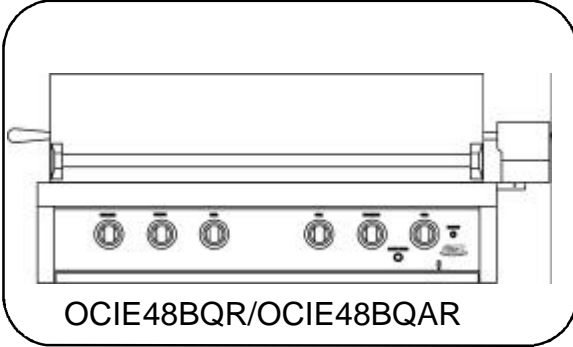
IMPORTANT SAFETY NOTICE:

Certain Liquid Propane dealers may fill liquid propane cylinders for use in the grill beyond cylinder filling capacity. This “Overfilling” may create a dangerous condition.

“Overfilled” tanks can build up excess pressure. As a safety device, the tanks pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

- 1. When you have your tank filled, be sure you tell the supplier to fill it to no more than 3/4 (75%) of its total capacity.**
- 2. If you own or use an extra spare tank, or have a disconnected tank, you should NEVER store it near or under the grill unit or near any other ignition or heat source. A metallic sticker with this warning is attached to the grill to remind you, your family and all others who may use your BBQ grill of these safety precautions.**

GRILL MODELS



CLEARANCES/BTU RATING/LP TANK REQUIREMENTS

CLEARANCE

To Non-Combustible Construction:

A minimum of 4" clearance from the back of the grill to non-combustible construction is required for the lid to open fully.

To Combustible Construction:

Above and below the cooking surface, maintain a minimum of 12" from the sides and a minimum of 12" from the back to adjacent vertical combustible construction.

Do not install this unit into combustible enclosures without an OCI insulated jacket!

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke.

Before any gas connections can be made, the cart must be assembled and the grill head mounted correctly to the cart. ***Never connect an unregulated gas line to the appliance.***

Total gas consumption (per hour) of the OCI Grill with all burners on "HI":

26" Grill	32,000 BTU	30" Grill	56,000 BTU	36" Grill.....	56,000 BTU	48" Grill.....	84,000 BTU
		30" Rotis.....	14,000 BTU	36" Rotis.....	14,000 BTU	48" Rotis.....	16,000 BTU
				36" Infra Red..	23,000 BTU	48" Infra Red..	23,000 BTU
				36" Smoker.....	5,000 BTU	48" Smoker.....	5,000 BTU
Total.....	32,000 BTU	Total.....	70,000 BTU	Total	98,000 BTU	Total	128,000 BTU

The installation of this appliance must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSI Z223.1a-1988. 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.

L.P. TANK REQUIREMENTS

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. 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). 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 type Qcc1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Manifold pressure: (operating):10" W.C., (non-operating):11" W.C.

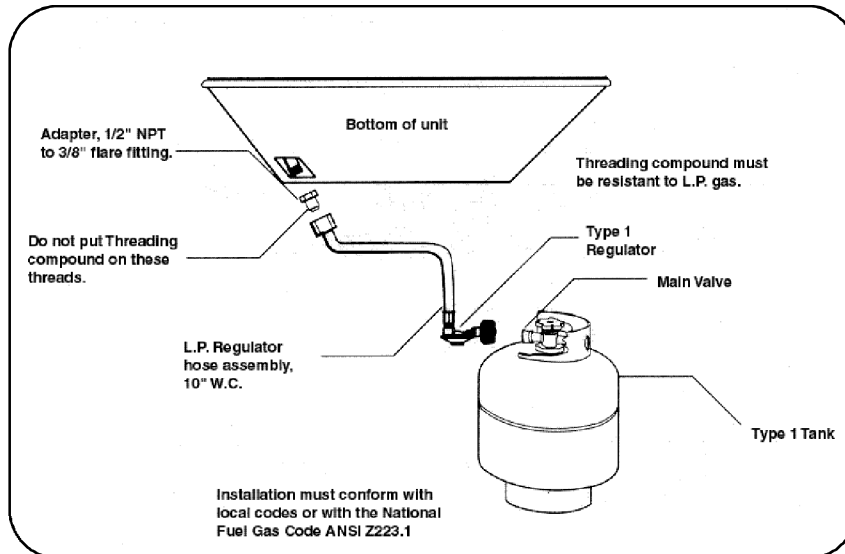
L.P. GAS HOOK-UP:

Ensure that the black plastic grommets are in place and that the hose does not come into contact with the grill head or the heat shield.

CONNECTION:

Grill orifice for use with L.P. gas comes equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. L.P. cylinder (18-1/4" high, 12-1/4" diameter).

L.P. GAS HOOK UP



L.P. Gas Hook Up (Type 1 or QCC-1 regulator):

Grill orificed for use with L.P. gas come equipped with an L.P. hose/regulator assembly for connection to a standard 20 lb. L.P. cylinder (Type 1). The L.P. tank is not included.

Connection: 1/2" NPT male with a 3/8" Flare adapter. L.P. Hose with a quick disconnect and fittings are included.

Operating pressure: 10.0" W.C.

Connect the 3/8" flare end of the L.P. Hose to the brass adapter on the manifold (underneath bottom left corner).

Connect the Regulator to the tank (with the tank valve fully closed). Although the flow of gas is stopped when the Type 1 system is disconnected, you should always turn the L.P. tank main valve off 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.

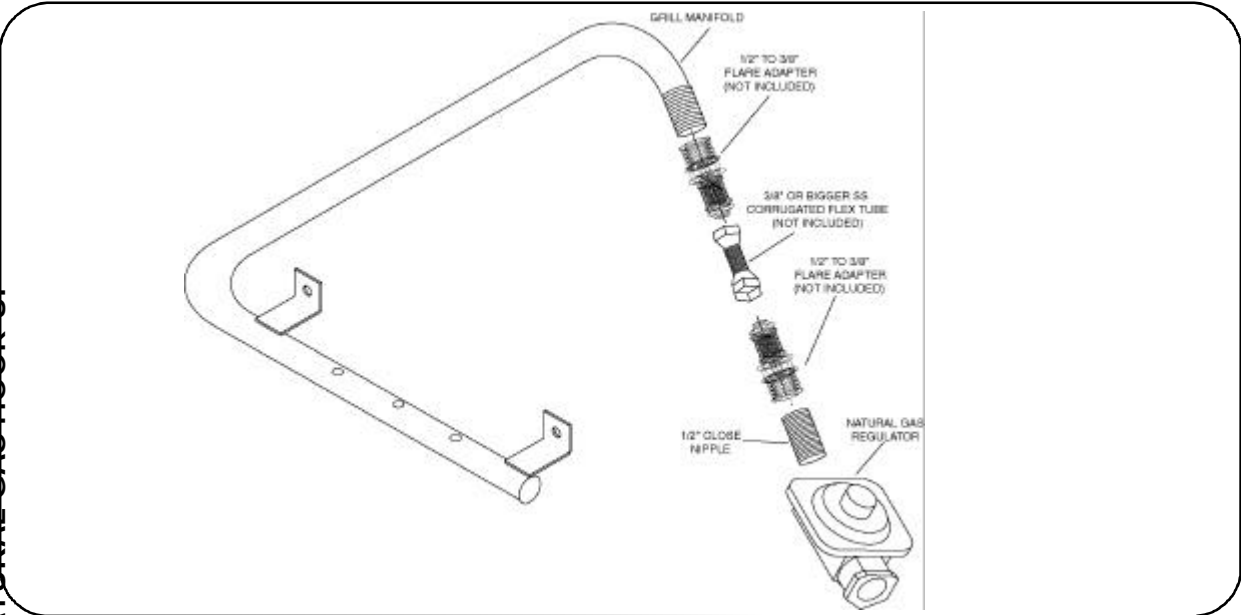
Purging the system: Turn the main tank valve on and turn the burner control valves on the unit to the "light" position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.

Do not attempt lighting the grill within 10 minutes after purging!

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 was disengaged. Your local L.P. filling station should be equipped with the proper equipment to fill your tank. If trading your tank in, always ensure to obtain only Type 1 20 lb cylinders with an overfill protection device.

NATURAL GAS HOOK UP

NATURAL GAS HOOK-UP



CONNECTION: 1/2" NPT male with 3/8" flare adapter and SS corrugated gas line.

OPERATING PRESSURE: 4.0" W.C.

SUPPLY PRESSURE: 5" TO 4" W.C. if in excess of 4" W.C. a step down regulator is required.

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

To hook-up the fittings supplied with the Elite Grill unit: Assemble as shown in figure to the right. Use joint compound on male threads only.

Do not use joint compound on the flare end of the 1/2" NPT to 3/8" flare adapter. Ensure that the regulator arrow points in the direction of gas flow-towards the unit, away from the supply.

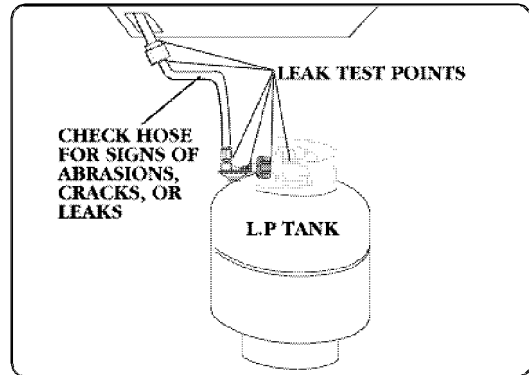
Do not forget to place a installer-supplied gas valve in an accessible location.

LEAK TESTING

GENERAL

Although all gas connections on the grill 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.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks. Always check for leaks after every L.P. tank change.



BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps. 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 L.P. units, check with a full cylinder.

- Do not smoke while leak testing.
- Never leak test with an open flame.

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 L.P. cylinder up to and including the manifold pipe assembly. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn gas on, and recheck. If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your grill. Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty. **Do not use the grill until all connections have been checked and do not leak.**

Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area. The gas must be turned off at the supply cylinder when the unit is not in use. 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.

LIGHTING INSTRUCTIONS

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. Do not use the grill if the odor of gas is present while the knobs are in the OFF position. The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement. Screw the regulator (Type QCC1) into the tank. Leak check the hose and regulator connections with a soap and water solution before operating the grill.

To Light Grill: Turn all knobs to “OFF” then turn on the gas supply. Always keep your face and body as far away from the grill as possible when lighting. Open the lid, push and turn the control knob to the “LITE” position and immediately press the igniter button and hold. You’ll hear a snapping sound. At the same time a spark will be provided at the grill burner. It may be necessary to hold the igniter button several seconds until the burner is lit.

Match lighting: If the burner will not light after several attempts then the burner can be match lit. If you’ve just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face as far away from the grill as possible and hold a lit match over the hole located on the top left for burner on the left, or the right hole for the right burner. Push and turn the control knob which is centered on the burner where the lit match is located, to “LITE”. If the burner does not light in 4 seconds turn the knob “OFF”, wait 5 minutes and try again.

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

Cross lighting: Once the left or right burner is lit, the adjacent burner(s) can be lit by the cross lighting method. For Center burners to cross light, light the adjacent far right burner using the standard or match light procedure. Push and turn the control knob for the desired center burner to “HI”. The gas will be ignited by the adjacent burner’s flame. If the burner does not light in 4 seconds, turn knob off, wait 5 minutes and try again. **Please note: cross lighting a grill burner next to an infra-red sear burner (36 & 48 models only) will not work! Always cross light from the right burner to the left burner. The sear -burner cannot in any way be lit with the cross lighting method! Please use the match lighting or normal ignition method for the sear burner if your unit is equipped with an infra-red sear burner.**

Please Note: Change your 9V battery at least two times per year to assure proper spark ignition. (See Battery changing instructions later in this manual)

To Light Rotis: Open the lid, push and turn the control knob to the “LITE” position. Press and hold safety button. Press and hold igniter button. You’ll hear a snapping sound. At the same time, a spark will be provided at the rotis igniter. Hold the safety valve button in for about 5 seconds or until the burner remains lit. Once lit, turn control knob to desired setting. If the burner does not light within 4 seconds, turn control knob to “OFF”. If the igniter does not function, the burner can be lit by holding a lit match to the burner (with the control knob at LITE”).

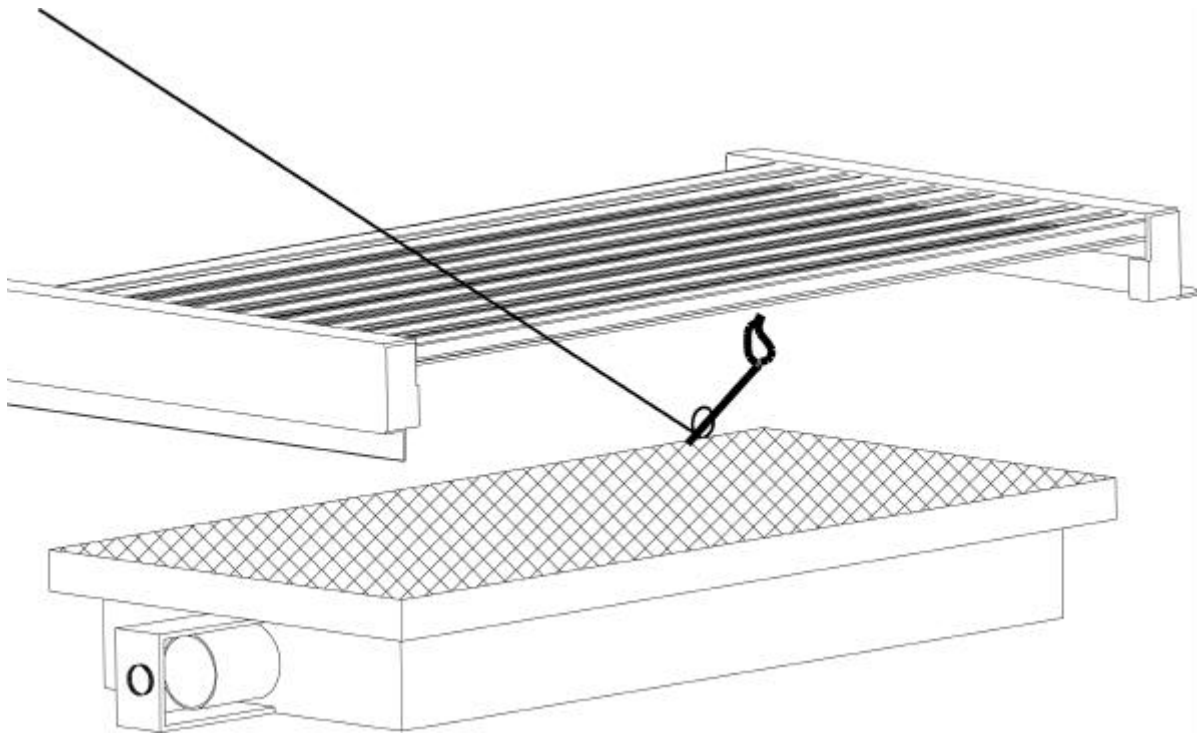
- *Do not attempt to “LITE” the grill if the odor of gas is present. Call for service.*
- *Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.*
- *Always ensure that the burner is properly resting on the orifice prior to lighting the burner.*

SEAR BURNER MATCH LIGHTING INSTRUCTIONS

TO MATCH LIGHT THE SEAR BURNER:

If you are unable to light Sear Burner using the 9 volt ignition source you can utilize the match holder to match light the sear burner. Fit the match between the wire loops on end of match holder and light the match. Position the lit match down between the cooking grill rack approximately 1/4" above the ceramic tile. Turn the Valve to the lite/hi position to release gas to the burner. If burner does not light within 5 seconds, turn off burner, wait 5 minutes and try again. If you are unable to light the burner within three attempts call a service representative.

NOTE: *While holding match holder stick be careful not to hold hand over burner area as this may cause serious burns or other personal injury.*

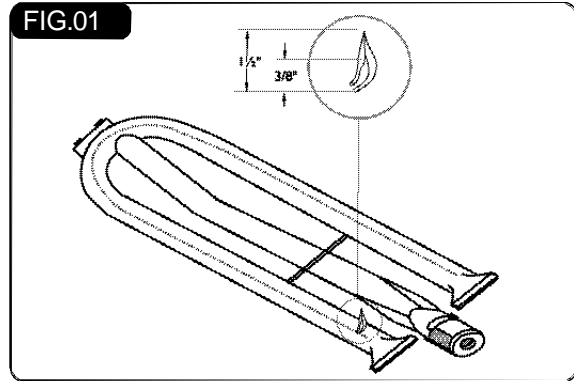


ADJUSTMENTS & EFFICIENCY

BURNER AIR ADJUSTMENT:

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked and compared with Figure 01. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see 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 is entrained into a burner is governed by a sheetmetal cup at the inlet of the burner called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment. The air shutter adjustment screws are accessible with a phillips screwdriver, remove the burner by lifting rear end first. Loosen the lock screw of the air shutter. **Make certain that the burners are sitting properly on the orifices and light the burners.** Adjust according to the following directions.



TO ADJUST GRILL BURNER FLAME:

Be careful as the burner may be very hot.

If the flame is yellow, indicating insufficient air, turn the air shutter clockwise to allow more air to the burner. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter counter-clockwise.

INSTALLER FINAL CHECKLIST

- | | |
|---|---|
| <input type="checkbox"/> Specified clearances maintained to combustibles. | <input type="checkbox"/> Air shutters adjusted. |
| <input type="checkbox"/> All internal packaging removed. | <input type="checkbox"/> Pressure regulator connected and set for 11"W.C. L.P. gas. |
| <input type="checkbox"/> Knobs turn freely. | <input type="checkbox"/> Unit tested and free of leaks. |
| <input type="checkbox"/> Burners are sitting properly on orifices. | <input type="checkbox"/> User informed of gas supply shut off valve location. |
| <input type="checkbox"/> Each burner lights satisfactorily, individually or with adjacent burner lit. | |

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

LOW END ADJUSTMENT

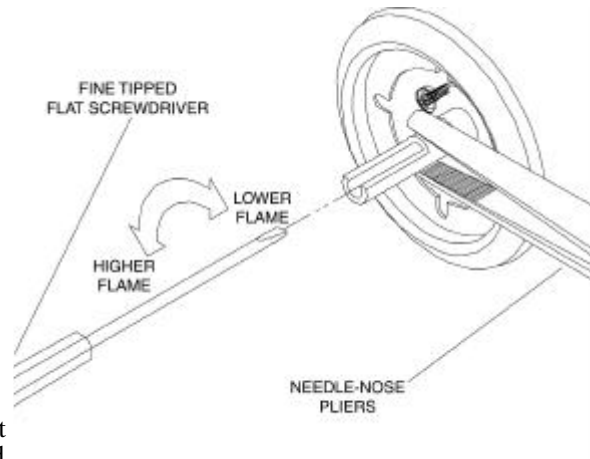
NOTE: THIS ADJUSTMENT SHOULD BE DONE WHEN CONVERTING TO NATURAL GAS AS WELL AS UPON FIRST USE.

LOW SETTING ADJUSTMENTS:

The valves on the Professional Grill features 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.

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 flame adjust to a minimum stable flame.



USING YOUR GRILL

Each main burner is rated between 17,000 and 28,000 BTU depending on the grill model. The grill burners encompass the entire cooking area. Above the burners are stainless steel radiants. The igniter button is located in the upper right portion of the valve panel.

NOTE: A hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

●DO NOT leave the grill unattended while cooking.

USING THE GRILL:

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

1. Make sure the grill has been gas leak tested and is properly located.
2. Remove any packing material.
3. Light the grill burners using the instructions in this manual.
4. Turn the control knob to “HI” and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.
5. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “HI” and “LO”.

NOTE: All 36” and 48” models feature an Infra-red Sear Zone. This Sear Zone can be used for grilling items such as fish, meat & poultry. Pre-Heat Sear Zone Infra-red burner for 10 minutes prior to use. Once food is properly seared lower the burner setting to desired grilling temp.



WARNING: When using grill burners DO NOT use rotis burner as this may cause injury or severe burns.

USING THE SMOKER SYSTEM

The smoker system on each grill consists of a stainless steel lift out tray which is positioned above a 4300 BTU/HR burner. The burner is controlled by a precision brass valve which is capable of being turned down to very low heat levels. The system may be used alone for low temperature roasting and smoking or in conjunction with any combination of other burners. When using the smoker system in conjunction with the optional infrared rotisserie burner you'll find it helpful to use the low setting of the smoker burner to minimize the heat rising up to the rotis basting pan. Staggering the meat away from the smoker burner also helps.

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

TO LIGHT THE SMOKER BURNER:

Open the lid and remove the smoker tray. Locate the burner visually by looking down through the grates. Push and hold the ignition button, turn the control knob to the "HI" position until the burner is lit or 4 seconds pass. If the burner doesn't ignite wait 5 minutes for any accumulated gas to dissipate then try again. If the burner will not light after several attempts, wait 5 minutes then match light using a long stemmed match or lighter between the cooking grates. Once lit, fill the smoker tray and replace.

WOOD CHIPS:

There are many wood chips available for purchase and selection is based on personal taste. The most common wood chips used are mesquite or hickory. Mesquite has a sweeter taste and is commonly used with poultry and seafood. Hickory is best suited for red meats. Use of oak, cherry, maple, aspen or apple is also common while aromatic herbs like sage, bay leaves, thyme or basil may also be used. To start, you may want to use the "HI" position to start the chips smoking, then reduce the heat to a lower level to prevent them from drying out and flaming. If the wood chips do flame up, add a small amount of water to extinguish the flame. This should be done carefully through the top in the grill area. **Use caution when adding water to a hot tray to avoid steam burns, and never remove a hot tray.** When smoking, the lid should remain closed as much as possible to maximize the effect. During extended roasting periods it is normal to add fresh wood chips to the tray several times.

ZONE GRILLING:

OCI Elite Series grills are designed with the executive chef in mind. We consulted a number of restaurant chefs who make their living providing their discerning customers with 5 star grilled entrées. Their conclusion is that our OCI Elite series grills provide exceptional searing power from the 28,000 BTU stainless steel main burners and the 23,000 BTU Sear Burner on the 36" and 48" grills makes for a perfect grilling combination. We have also incorporated "zone grilling" into our line of OCI Elite Series Grills. Each of our burner areas is sectioned off to provide the most efficient heat use of any grill on the market today. These removable stainless steel heat shields direct the heat upwards to the cooking surface and not outward across the grill. The result is our OCI Elite Series grills are built to perform.

USING THE ROTISSERIE BURNER


Your Grill is capable of performing back burner rotis cooking. The location of the rear burner allows the placement of a rotis basting pan (not included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices. Hams are especially good with the addition of pineapple slices and brown sugar to the basting pan. Light the rear burner as described in the lighting instructions. Once lit, the rotis burner will reach cooking temperatures in about 1 minute. The orange/red glow will even out in about 5 minutes. The rotis motor is equipped with metal gears and is capable of turning up to a 25 lb. cut of meat or poultry. **WARNING: When using rotis burner DO NOT use grill burners as this may cause injury or severe burns**


The motor is mounted to a metal channel which attaches to the right side of the grill. The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990. The skewer for the rotis is assembled into the motor assembly by placing the pointed end into the motor, and resting the grooved bushing on the support at the opposite side of the grill. With the skewer pushed as far as possible into the motor, the skewer should rest on the opposite side of the grill body.

To load the skewer begin with the handle in place, and slide one of the meat holders (prongs facing away from the handle) onto the skewer. Push the skewer through the center of the food, then slide the second meat holder (prongs toward the food) onto the skewer. Center the product to be cooked on the skewer then push the meat holders firmly together. Tighten the wing nuts with pliers. It may also be necessary to wrap the food with butchers string (never use nylon or plastic string) to secure any loose portions. Once the food is secure insert the skewer into the motor. It is normal for the skewer to flex when larger cuts of meat are being cooked.

Also, the motor is equipped with a halogen bulb (30, 36 & 48 models only) to provide light when other sources of light are not sufficient. Use only a 50W Max. Halogen Narrow Flood replacement bulb. **Warning: Halogen lamps are constructed of a glass bulb with a pressurized internal tube that operates at high temperatures and could unexpectedly shatter. should the outer bulb break, particles of extremely hot glass could be discharged into the fixture enclosure and/or surrounding environment, thereby creating a risk of personal injury or fire. When replacing the bulb, let the bulb cool, and assure that power to the light has been turned off. Never allow the hot bulb to come into contact with water. DO NOT TOUCH the light bulb when in use. They may be hot enough to cause injury.**

After your first use of the rotis burner it is likely that the stainless steel adjacent to the burner will darken to a dark blue color. This is a normal property of the stainless steel used on the Grill and does not weaken the Metal.

 **WARNING: Keep the rotis motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location.**

 **WARNING: Electrical Grounding Instructions this appliance (rotisserie motor) is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.**

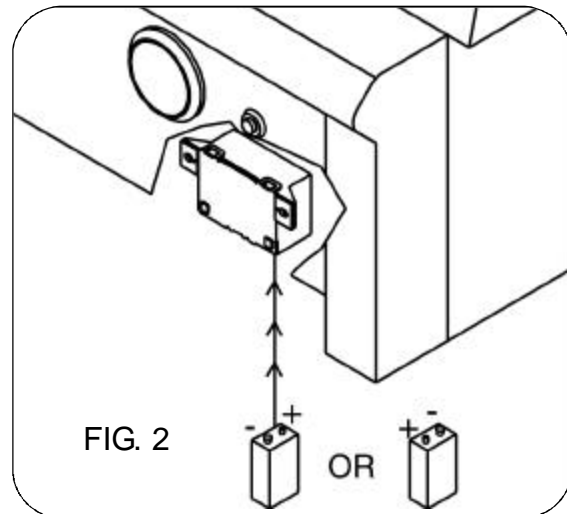
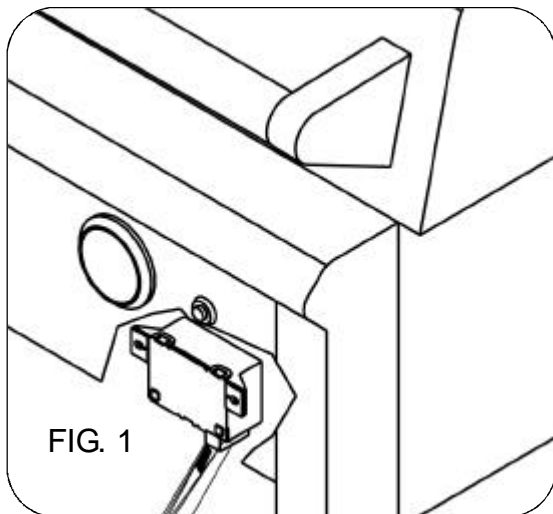
MANUAL ROTIS LIGHTING/REPLACING IGNITION BATTERY

MANUAL LIGHTING:

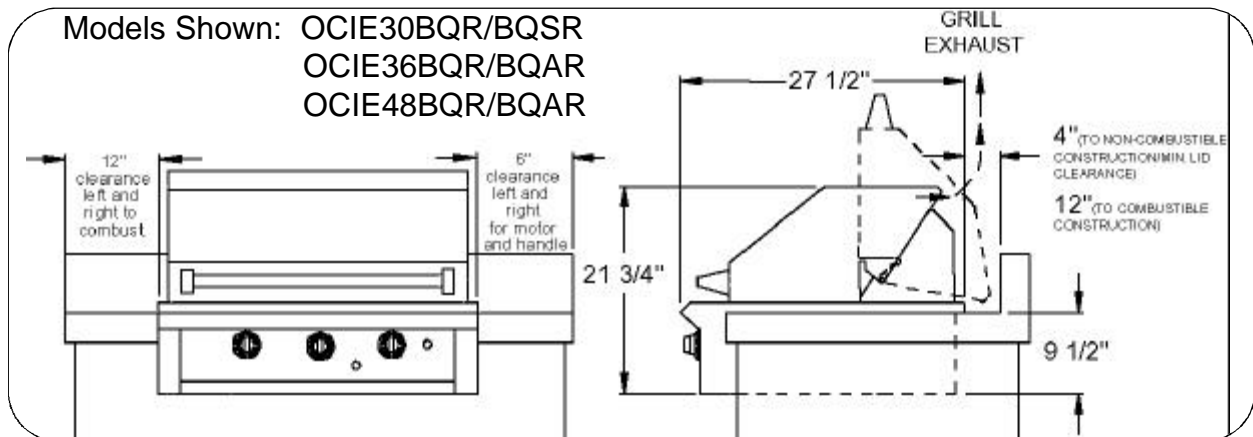
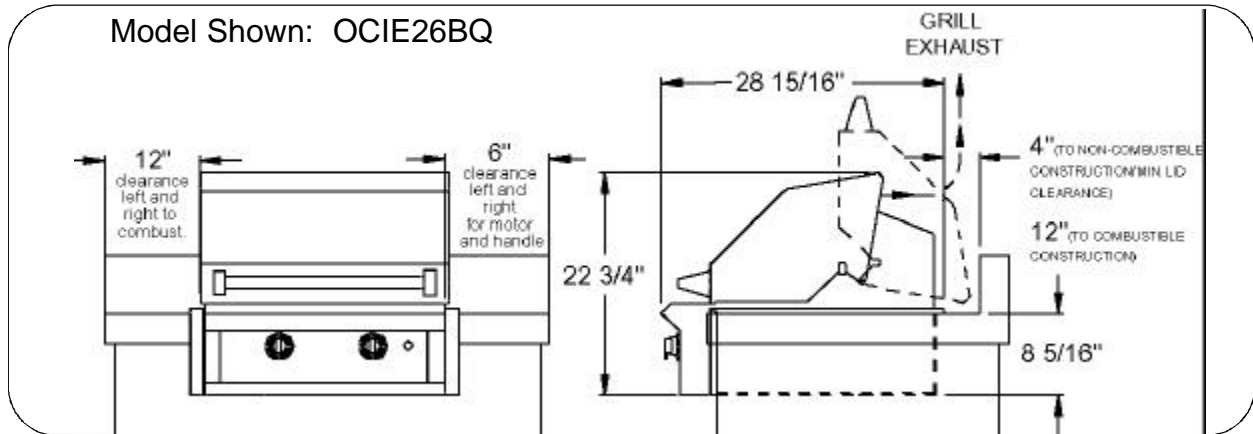
To manually light the rotisserie, place a butane lighter or long handled match near the tip of the thermocouple. Turn the control knob to “HI”. Hold the safety valve button in for about 4 to 5 seconds or until the burner remains lit. Once lit, turn the control knob to desired setting. If the burner does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

REPLACING IGNITION BATTERY:

Remove grease pan. Open cart door or drawer. Remove old 9-volt battery as shown in figure 1. A pair of needle nose pliers may be needed. The polarity direction on some models may vary. Pay attention to polarity when removing battery. Install new 9-volt battery with the polarity in the same direction as the previous battery. See figure 2.



BUILT IN CLEARANCE DETAILS



Location:

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas or electrical supply lines as short as possible. Locate the grill only in a well ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Ensure there is adequate area for it to dissipate.

Clearances to Combustible Construction:

Above and below the cooking surface, maintain a minimum of 12" from the sides and a minimum of 12" from the back to adjacent vertical combustible construction.

Clearances to Non-combustible construction:

A minimum of 4" clearance from the back of the grill to non-combustible construction is required for lid to fully open. A minimum of 6" clearance from both sides is required for the rotisserie motor and skewer handle. The grill can be placed directly adjacent to non-combustible construction below the cooking surface.

CARE AND MAINTENANCE

GRILL RACK

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water mixed with a small amount of vinegar and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

STAINLESS STEEL

The Grill is made from non-rusting and non-magnetic stainless steel. 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 rust. For removal use an abrasive pad such as a scotch brite pad in conjunction with a stainless steel cleaner.

GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill. Ensure the gas supply is off and the knobs are in the "OFF" position. **Make sure the grill is cool.**

BURNER CLEANING

Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out.

ORIFICE CLEANING

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

TO REASSEMBLE THE BURNERS:

Replace the burner by sliding the air shutter over the brass orifice, and insert burner tabs in burner mounts at rear.

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

Be careful not to upset the air shutters' original position (unless readjusting). Make sure it is level and does not rock. Replace the radiant trays, make sure that it sits level and does not rock. Light all of the burners and check for proper flame characteristics.

TROUBLESHOOTING

PROBLEM

WHAT TO DO

Grill won't light when the igniter button is pressed.

Remove the grill rack and the radiant tray. With a mirror, watch the igniter tip. You should see a spark jump from the tip of the igniter when the button is pressed.

If there is no spark . . . is there gas supplied to the unit and is the line purged of air? Can you match light the burner?

Do other burners on the unit operate?

Check the orifice for blockage.

Is the igniter tip clean and free from debris? Sand area lightly. Readjust for 3/16" gap.

Burner flame is yellow or orange, in conjunction with the odor of gas.

Check the burner inlet for obstructions.

Check the air shutter for proper adjustment. .

Is the grill in a dusty area?

Low heat with knob in "HI" position.

Is the fuel hose bent or kinked?

Is there adequate gas supply available? If it is only one burner that appears low, does the orifice or burner need cleaning?

Is the air shutter too far open or closed?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 15 minutes?

If L.P., is there gas in the tank?

GRILLING HINTS & COOKING CHART

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat. The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat. Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out. To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface. Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

DO NOT leave the grill unattended while cooking.

GRILL COOKING CHART:

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
VEGETABLES				
Fresh				
Beets Carrots Turnips		Medium	12 to 20 minutes	Slice. Dot with butter or margarine. Wrap in heavy duty foil. Grill, turning occasionally.
Onion	1/2 inch slices	Medium	8 to 20 minutes	Grill, turning once. Brush occasionally with melted butter or margarine.
Potatoes Sweet	Whole	Medium	40 to 60 minutes	Wrap individually in heavy-duty foil. Grill, rotating occasionally. Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally.
White	6 to 8 ounces	High	45 to 60 minutes	
Frozen				
Asparagus, Broccoli, Brussel Sprouts Green Beans, Peas		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally.
French Fries		Medium	15 to 30 minutes	

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
MEATS Beef Hamburgers	1/2 to 3/4 inch	Medium High	10 to 18 minutes 8 to 15 minutes	Grill, turning once when juices rise to the surface. Do not leave hamburgers unattended since a flare-up could occur quickly.
Steaks Rib, Club, Tenderloin, Porterhouse, T-Bone, Sirloin				
Rare (140°)	1 inch 1-1/2 inch	High High	8 to 14 minutes 11 to 18 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
Medium (160°)	1 inch 1-1/2 inches	Medium to High	12 to 22 minutes 16 to 27 minutes	
Well-Done (170°)	1 inch 1-1/2 inches	Medium Medium	18 to 30 minutes 16 to 35 minutes	
Lamb Chops & Steaks				
Rare (140°)	1 inch 1-1/2 inches	High High	10 to 15 minutes 14 to 18 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once
Medium (160°)	1 inch 1-1/2 inches	Medium to High	13 to 20 minutes 18 to 25 minutes	
Well-Done (170°)	1 inch	Medium	17 to 30 minutes	
Pork Chops	1 inch 1-1/2 inches	Medium Medium	15 to 40 minutes 25 to 60 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once. Cook well done.
Ribs		Medium	40 to 60 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce, turn several times.

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
MEATS				
Pork Ham Steaks (precooked)	1/2 inch	High	4 to 8 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
Hot Dogs		Medium	5 to 10 minutes	Slit skin. Grill, turning once.
POULTRY				
Broiler/Fryer Halved or Quartered	2 to 3 pounds	Low or Medium	1 to 1-1/2 hours 40 to 60 minutes	Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade.
Breasts		Medium	30 to 45 minutes	
FISH AND SEAFOOD				
Steaks Halibut, Salmon, Swordfish	3/4 to 1 inch	Medium to High	8 to 15 minutes	Grill, turning once. Brush with melted butter, margarine or oil to keep moist..
Whole Catfish Rainbow Trout	4 to 8 ounces	Medium to High	12 to 20 minutes	Grill, turning once. Brush with melted butter, margarine or oil.

GRILL RECIPE SUGGESTIONS

BBQ SALMON

2 Large salmon steaks	2 Tbs. oil
Salt & pepper	2 Oz. Thin bacon slices
2 Tbs. butter	1 Tbs. lemon juice
Spring of parsley	Lemon wedges

Preheat the BBQ. Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time. Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

PORK CHOPS

4 Pork chops	Marinade
1 Large onion	2 Tbs. Lemon juice or vinegar
2 Tbs. Oil	1/2 Tsp. Powdered mustard
2 Tsp. Worcestershire sauce	1/2 Tsp. Freshly ground black pepper
1 Tsp. Sugar	1/2 Tsp. Paprika
1 Clove garlic	

Peel, grate onion, add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

BARBECUED LONDON BROIL

3/4 C. Italian dressing	1 Tsp. Worcestershire sauce
1 Tsp. dry mustard	1/4 Tsp. thyme, crushed
1 Medium onion, sliced	1 1/2 Pound flank steak, scored
2 Tbs. butter, melted	

Combine first 4 ingredients, add onion and marinate flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

GRILL RECIPE SUGGESTIONS

BARBECUED POTATOES & CHEESE

1½ Cups shredded cheddar cheese
⅓ Cup milk
¼ Tsp. oregano
⅛ Tsp. pepper

1 Can (10 ¾ oz.) condensed cream of mushroom soup
2 Tbs. barbecue sauce
¼ Tsp. salt
4 Cups thinly sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1½ quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

BEEF AND LAMB KABOBS

½ Lb. boneless sirloin or beef cut into 1" cubes
⅔ C. water, divided
2 Tbs. soy sauce
1 Tbs. dark brown sugar
2 cloves garlic, minced
¼ Tsp. ground coriander
⅛ Tsp. ground red pepper
1 Red pepper cut into chunks
8 Small mushrooms

½ Lb. boneless loin of lamb cut into 1" cubes
¼ C. chopped onion
¼ C. vegetable oil, divided
1 Tbs. fresh lemon juice
¼ Tsp. ground cumin
¼ Tsp. ground turmeric
⅛ Tsp. ground ginger
1 Large banana, cut into chunks
⅓ C. smooth peanut butter

In blender, process ⅓ C. water, onion, soy sauce, 2 Tbsp. oil and the next 8 ingredients until smooth. Pour over meat cubes and marinate about 4 hours, turning occasionally. Drain and reserve marinade. Onto to four 12" skewers alternately thread meat, pepper, banana and mushrooms. Preheat grill. Brush the kabobs with oil. Grill 7-8 minutes each side. Bring marinade to boil on the side burner in a saucepan. Add remaining ⅓ C. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 Tbs. water. Serve sauce with kabobs.

TANGY SEAFOOD KABOBS

1 Lb. large shrimp, shelled & deveined
¾ Lbs. sea scallops
¼ C. cider vinegar
1 Tbs. vegetable oil
½ Tsp. prepared horseradish
1 20 Oz. can pineapple chunks in juice, drained

⅔ C. chili sauce
3 Tbs. chopped parsley
1 Tbs. Worcestershire sauce
1 Clove garlic, minced

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours. Half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

ROTIS RECIPE SUGGESTIONS

SPARE RIBS

Marinade:

- | | |
|------------------------------|-------------------------------------|
| 1 C. soy sauce | 1/2 C. vinegar |
| 1/2 C. honey | 1/4 C. dry sherry |
| 2 Tsp. chopped garlic | 2 Tsp. sugar |
| 1 C. water | 1 Can beer for basting sauce |

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotis burner on high. Rotis for 50 minutes or until done.

PORK ROAST

Apple Cider Vinegar Basting Sauce:

- | | |
|---------------------------------|---|
| 1 C. Apple Cider Vinegar | 6 Oz. water |
| 1/2 Stick butter | Salt, pepper, parsley and garlic seasoning |
| 2 Oz. lemon juice | 10 Lbs. pork roast |

Time: 1 1/2 hours to 2 hours

Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotis burner. Turn control knob to high. Use the above basting sauce for rotissing.

TURKEY

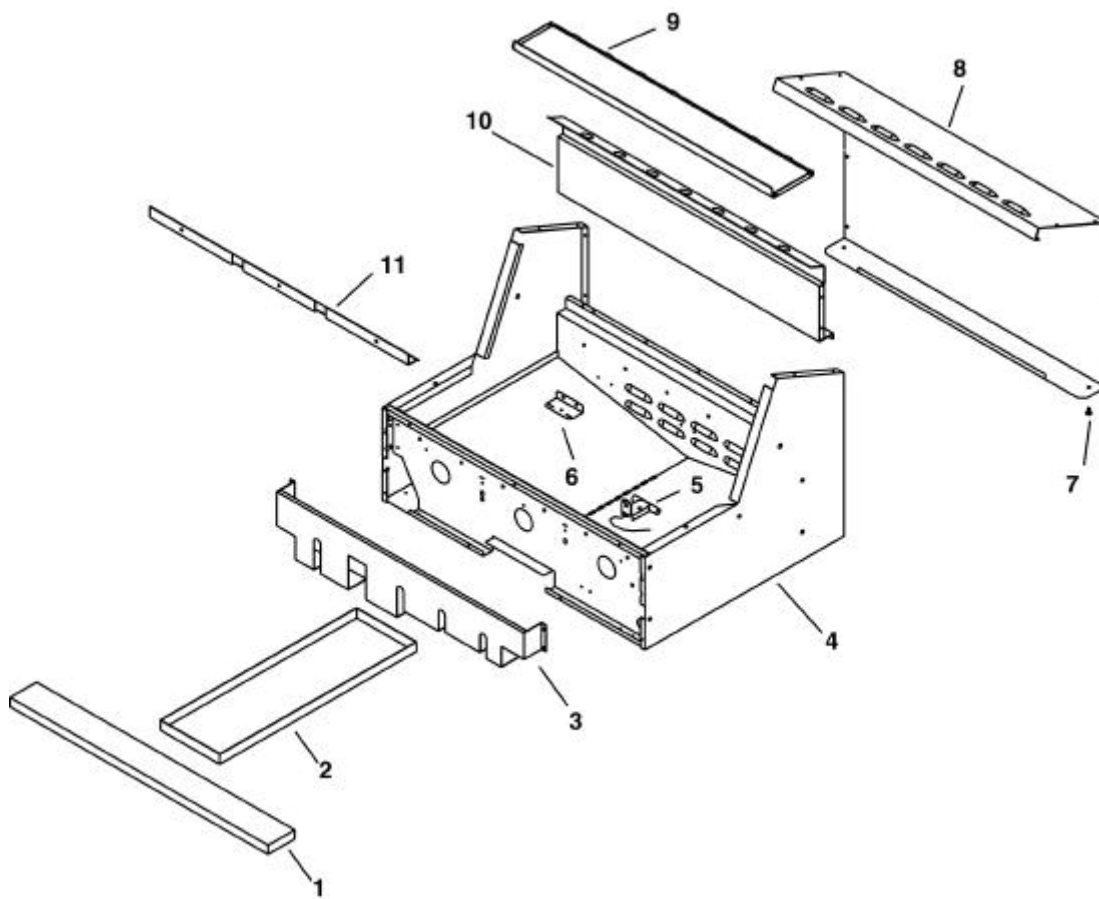
12 Lb. turkey

Beer Basting Sauce:

- | | |
|-----------------------|-------------------------------|
| 1 Can beer | 12 Oz. water |
| 1 Stick butter | 1 Tsp. salt |
| 1 Tsp. pepper | 1/2 Tsp. garlic flakes |
| 1 Tsp. parsley | |

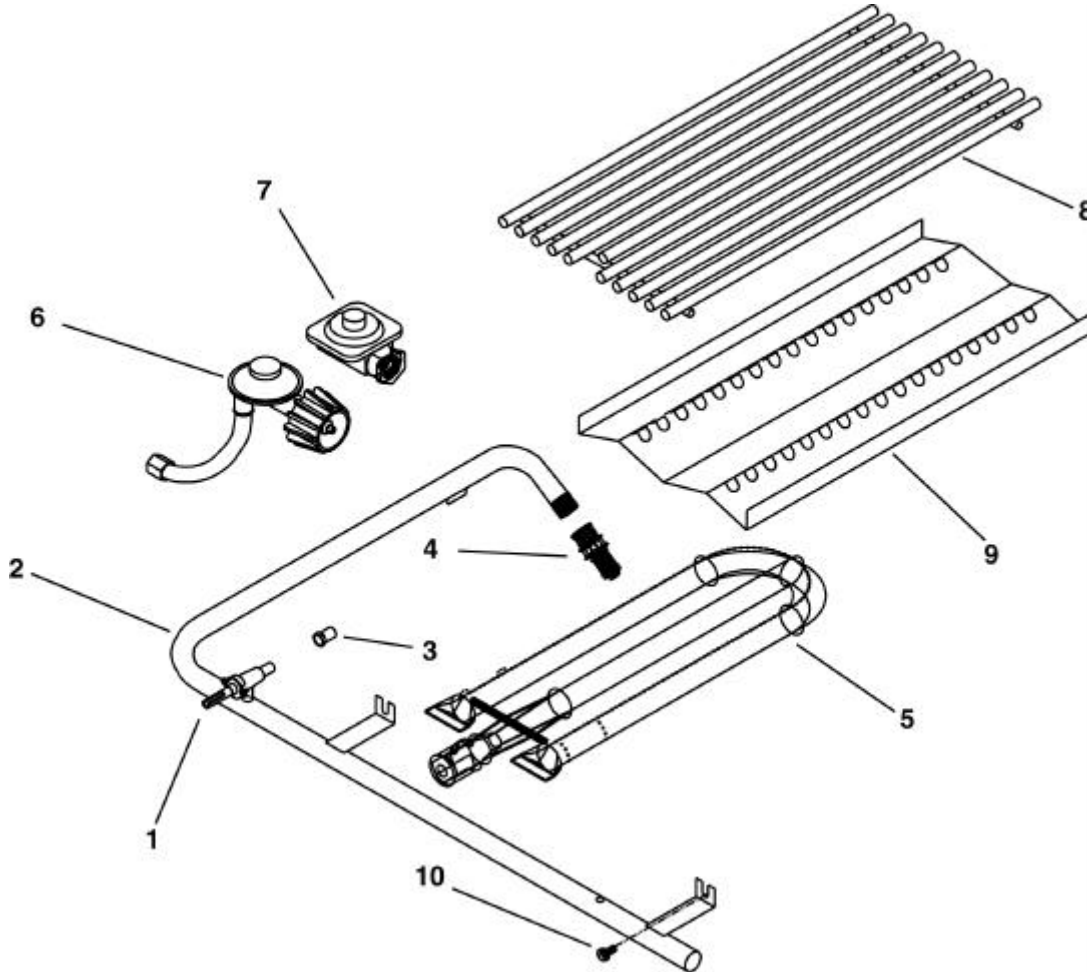
Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotis burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey and baste the turkey every 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

26" BQ PARTS BREAKDOWN-GRILL BODY ASSEMBLY



ITEM	DESCRIPTION	PART #
1	GREASE PAN HANDLE	143673
2	GREASE PAN	143674
3	FRONT HEATSHIELD, 26"	143495
4	BODY WELD ASSEMBLY, 26"	126120
5	IGNITER ASSEMBLY, 26"	126156
6	BURNER PERCH	143388
7	10-24 X 1/2" SS TYPE 23 PH.SCREW	115001-26
8	BACK PANEL, 26"	143436-02
9	IR LINER PANEL, 26"	143445-02
10	BLANK IR PANEL, 26"	143435-06
11	TOP GREASE SHIELD, 26"	143496

26" BQ GAS SYSTEM/GRATES



ITEM

- 1
- 2
- 3
- 3X
- 4
- 5
- 6
- 7
- 8
- 9
- 10

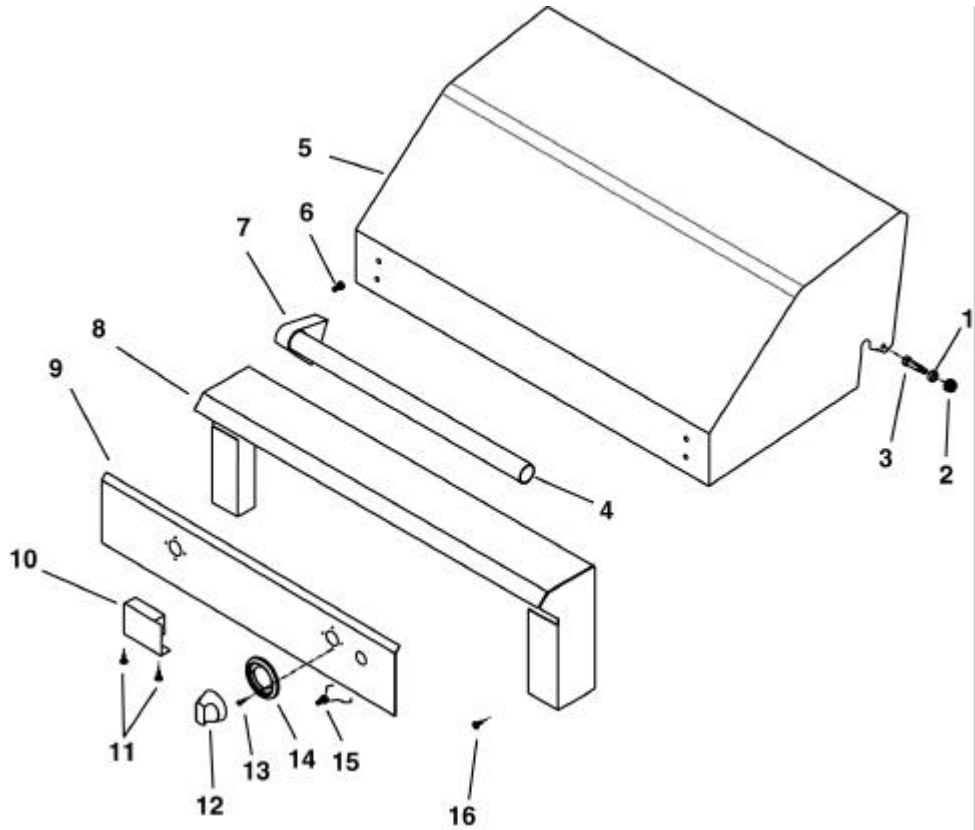
DESCRIPTION

- BQ MAIN BURNER VALVE
- MANIFOLD
- 3/8-27 BRASS ORIFICE, #48 (NAT.)
- 3/8-27 BRASS ORIFICE, #56 (LP)
- 3/8 M. FL. X 1/2 FNPT BR. ADAPTER
- U-BURNER
- LP REGULATOR
- NAT. REGULATOR
- GRILL RACK
- RADIANT
- 1/4-20 X 1/2" SS HEX BOLT

PART #

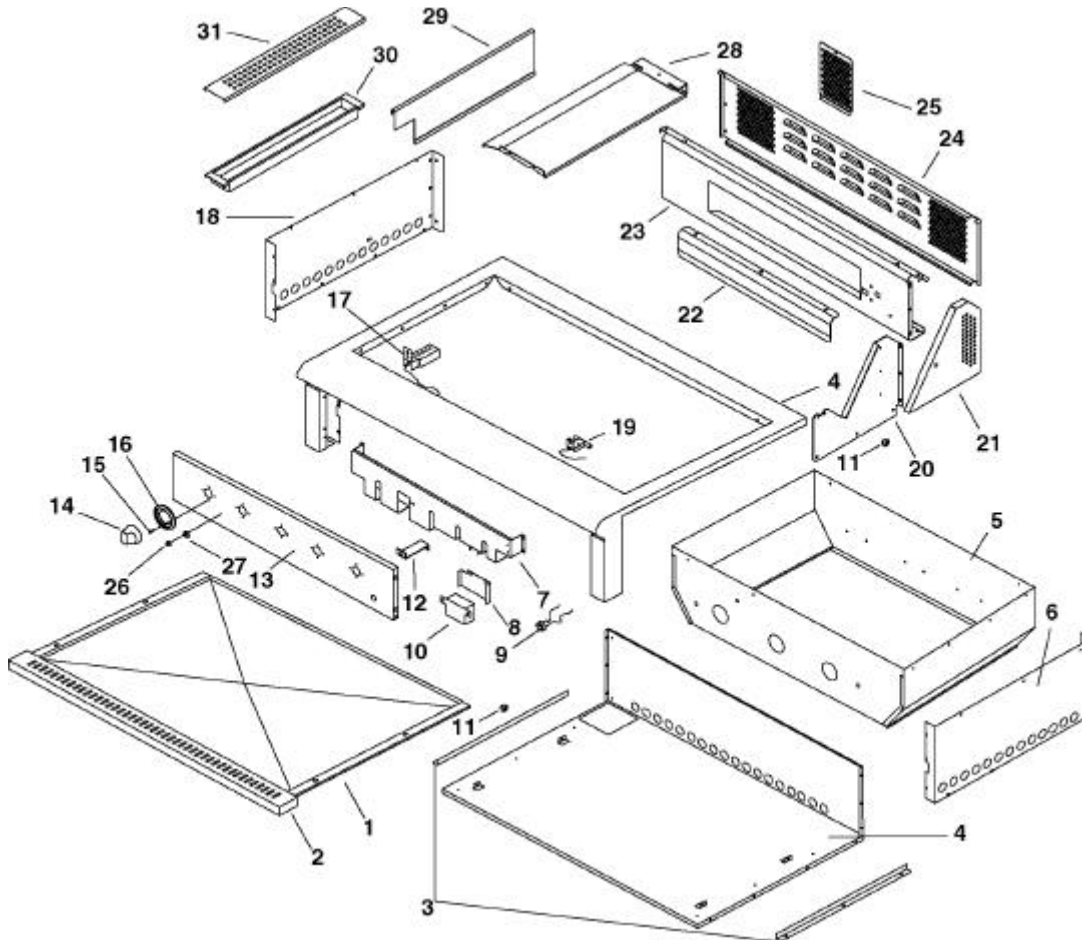
- 113006
- 118011
- 113001-48
- 113008
- 118033
- 112006-02
- 113007
- 113013
- 119018-01
- 143484
- 115003-05

26" BQ LID ASSEMBLY/VALVE PANEL/ROTIS SYSTEM



ITEM	DESCRIPTION	PART #
1	3/8 ALUM. SPACER	115020-03
2	5/16" SS ACORN NUT	115019-04
3	3/8 X 3/8 SS SHOULDER BOLT	115089-04
4	LID HANDLE, 26"	126096-02
5	LID WELD ASSEMBLY, 26"	126188
6	1/4-20 X 1/2" SS HEX BOLT	115003-05
7	LID HANDLE END CAP	118026
8	LANDING LEDGE WELD ASSY	143451-01
9	VALVE PANEL, 26BQ, SILKSCREENED	143446-02-PA
10	IGNITION BOX	116026
11	8-32 X 3/8" FLAT PHILLIPS SCREW	115002-60
12	PROFESSIONAL BQ KNOB	114015
13	6-32 X 3/8 SS PH. PN HD. TYPE F	115001-29
14	BEZEL	113014
15	IGNITION SWITCH	116029
16	10-24 X 1/2" SS TYPE 23 HEX SCREW	115001-52

30, 36 AND 48" BQ GRILL BODY PARTS BREAKDOWN

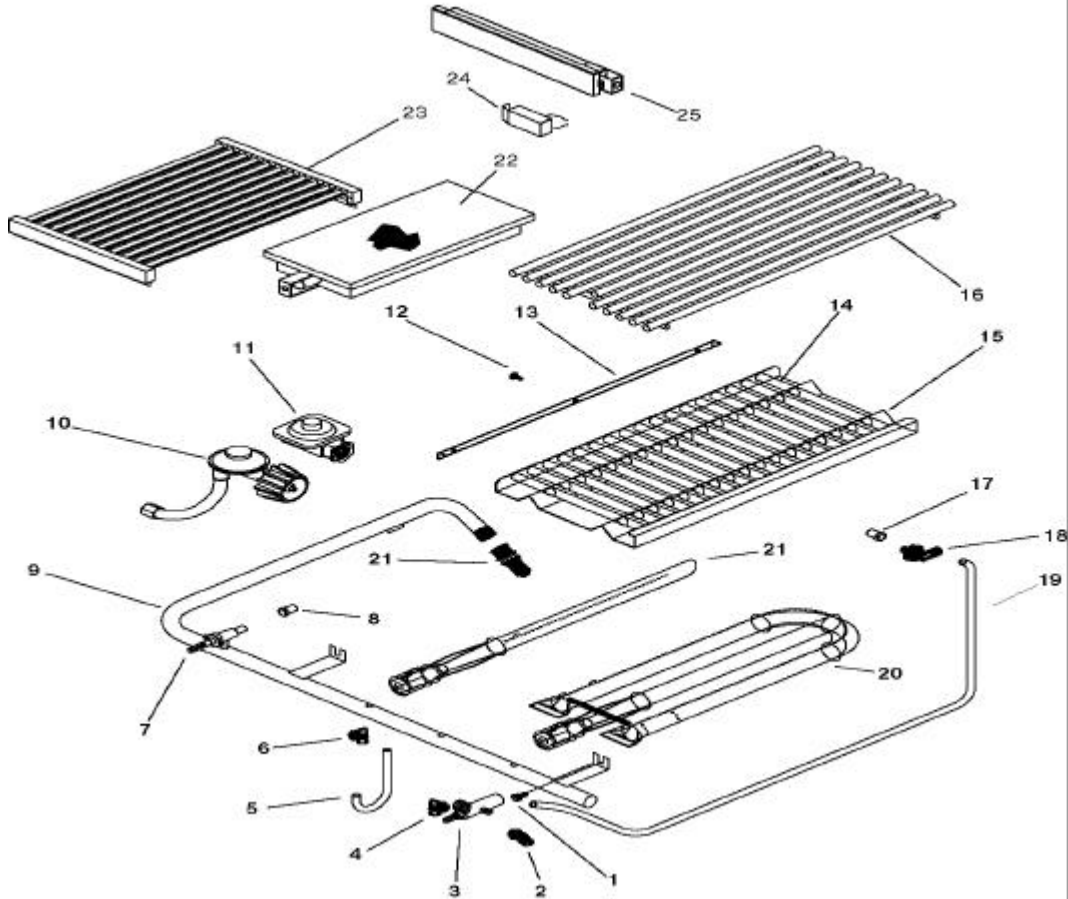


ITEM	DESCRIPTION	PART #
1	GREASE PAN 36"	143567-03
1X	GREASE PAN 48"	143567-05
1XX	GREASE PAN 30"	143567-04
2	GREASE PAN HANDLE, 36"	143566-03
2X	GREASE PAN HANDLE, 48"	143566-05
2XX	GREASE PAN HANDLE, 30"	143566-04
3	GREASE PAN ALIGNMENT ANGLE	143593
4	BOTTOM PANEL 36"	143568-03
4X	BOTTOM PANEL 48"	143568-05
4XX	BOTTOM PANEL 30"	143568-04
5	BURNER BOX WELD ASSY 36"	143655
5X	BURNER BOX WELD ASSY 48"	143655-03
5XX	BURNER BOX WELD ASSY 30"	143655-02
6	RIGHT SIDE HEAT SHIELD	143576-02
7	FRONT HEAT SHIELD 36"	143570-02
7X	FRONT HEAT SHIELD 48"	143570-04
7XX	FRONT HEAT SHIELD 30"	143570-03
8	IGNITION HEAT SHIELD	143569
9	IGNITION SWITCH	116029
10	IGNITION BOX, 30, 36	116026
10X	IGNITION BOX, 48	116026-02

30, 36 AND 48" BQ GRILL BODY PARTS BREAKDOWN

ITEM	DESCRIPTION	PART #
11	SS ROLLER	115041
12	SAFETY VALVE BRACKET	143571
13	VALVE PANEL 36" BQR	143555-04-PA
13X	VALVE PANEL 36" BQAR	143555-07-PA
13XX	VALVE PANEL 48" BQR	143555-06-PA
13XXX	VALVE PANEL 48" BQAR	143555-08-PA
13XXXX	VALVE PANEL 30" BQR	143555-05-PA
13XXXXX	VALVE PANEL 30" BQSR	143555-10-PA
14	ELITE BQ KNOB	114015-02
15	6-32 X 3/8" SS PH. PN HD. TYPE F	115001-29
16	ELITE SS BEZEL	113014-02
17	IR COLLECTOR BOX ASSY	143614
18	LEFT HEAT SHIELD	143576-01
19	IGNITION TUBE WELD ASSY 36", 48"	143704
19X	IGNITION TUBE WELD ASSY 30"	143705
20	UPPER RIGHT PANEL LINER	143564-02
20X	UPPER LEFT PANEL LINER	143564-01
21	UPPER RIGHT PANEL	143563-02
21X	UPPER LEFT PANEL	143563-01
22	PORCELAIN IR PANEL 20"	143671-PA
22X	PORCELAIN IR PANEL 23"	143671-02-PA
23	IR PANEL 36"	143560-02
23X	IR PANEL 48"	143560-05
23XX	IR PANEL 30"	143560-04
24	BACK PANEL 36"	143561-02
24X	BACK PANEL 48"	143561-04
24XX	BACK PANEL 30"	143561-03
25	ROTIS ACCESS PANEL	143562
26	SAFETY VALVE BUTTON	114025
27	SAFETY VALVE BEZEL	114024
28	LOWER LEFT GREASE SHIELD 36, 48	143618-02
28X	LOWER RIGHT GREASE SHIELD 36, 48	143618-01
28XX	CENTER GREASE SHIELD 36, 48	143583
28XXX	LOWER LEFT GREASE SHIELD 30"	143647-01
28XXXX	LOWER RIGHT GREASE SHIELD 30"	143647-02
29	CENTER AIR DIVIDER	143589
30	SMOKER TRAY	143573-02
31	SMOKER TRAY LID	143588

30, 36 AND 48" BQ GAS SYSTEM/GRATES



ITEM

1
2
2X
3
4
4X
5
5X
6
6X
7
7X
8
8X
8XXX
9
9X
9XX

DESCRIPTION

1/4-20 X 3/4 SS HEX HD BOLT
1/8" FNPT X 3/8 CC BRASS UNION
1/8" FNPT X 1/4 M. FLARE UNION
SAFETY VALVE, 1/8 NPT
1/8" MNPT X 3/8 CC BRASS UNION
1/8" MNPT X 1/4 M. FLARE UNION
SAFETY VALVE LOOP, 3/8 ALUM.
SAFETY VALVE LOOP, 3/8 SS
3/8-27 X 3/8" CC BRASS ELBOW
3/8-27 X 1/4" FLARE BRASS ELBOW
MAIN BURNER VALVE, BRASS
LOW OUTPUT VALVE, BRASS
ORIFICE, 30-36-48 U-BURNER, LP
ORIFICE, 30-36-48 U-BURNER, NAT
ORIFICE, 36-48 SMOKER, LP
ORIFICE, 36-48 SMOKER, NAT
MANIFOLD, 36
MANIFOLD, 48
MANIFOLD, 30

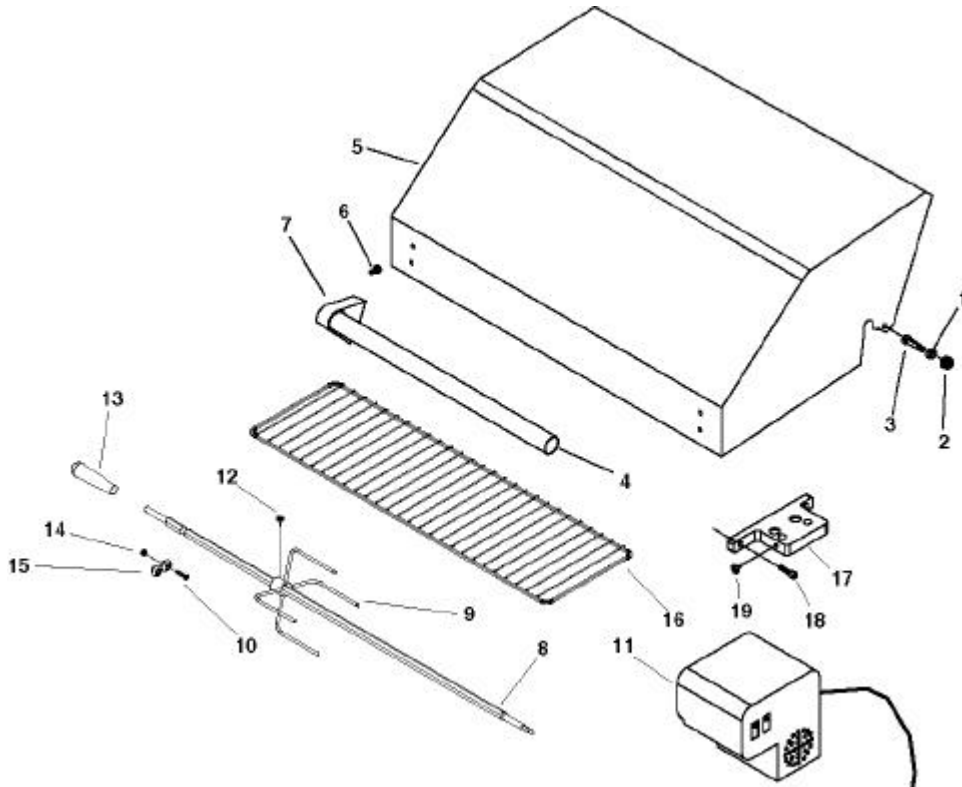
PART #

115003-15
113016-02
113038
118240
113017-02
113037
143478
113035-02
113010
113036
113006
113006-02
113001-52
113001-38
113001-72
113001-60
118017-02
118017-04
118017-03

30, 36 AND 48" BQ GAS SYSTEM/GRATES

ITEM	DESCRIPTION	PART #
10	LP REGULATOR, 30-36	113007
10X	LP REGULATOR, 48	113007-02
11	NATURAL REGULATOR, 30-36	113013
11X	NATURAL REGULATOR, 48	113013-02
12	10-24 X 1/2" TYPE 23 SS SCREW	115001-26
13	RADIANT TUBE KEEPER	126086
14	RADIANT TUBE	126085
15	RADIANT, TUBE, 36-48	126084
15X	RADIANT, W, 30	143648
16	GRILL RACK, 36	112012
16X	GRILL RACK, 48	112014
16XX	GRILL RACK, 30	119046
17	ORIFICE, 30-36 ROTIS, LP	113001-57
17X	ORIFICE, 30-36 ROTIS, NAT	113001-50
17XX	ORIFICE, 48 ROTIS, LP	113008
17XXX	ORIFICE, 48 ROTIS, NAT	113001-48
18	3/8-27 X 3/4 X 3/8 CC BR. ELBOW	113002
18X	3/8-27 X 3/4 X 1/4 FLARE BR. ELBOW	113039
19	ROTISSERIE SUPPLY TUBE, 36	143665
19X	ROTISSERIE SUPPLY TUBE, 48	143665-03
19XX	ROTISSERIE SUPPLY TUBE, 30	143665-02
19XXX	3/8 SS CORRUGATED TUBE, 80"	113035
20	304 SS U-BURNER, 36-48	112013-01
20X	304 SS U-BURNER, 30	112017-01
21	304 SS SMOKER BURNER	112009
22	CERAMIC SEAR BURNER	112010
23	304 SS SEAR GRATE	143664
23X	304 SS ROD ALL GRILL GRILL RACK	112015
24	ROTISSERIE COLLECTOR BOX ASSY	126128
25	20" CERAMIC ROTIS BURNER	113015
25X	23" CERAMIC ROTIS BURNER	113033

30, 36 AND 48" BQ LID ASSEMBLY/ROTIS SYSTEM



ITEM	DESCRIPTION	PART #
1	3/8" ALUM. SPACER	115020-03
2	5/16" SS ACORN NUT	115019-04
3	3/8 X 1" SS SHOULDER BOLT	115089-01
4	LID HANDLE, 36	143597-02
4X	LID HANDLE, 48	143597-04
4XX	LID HANDLE, 30	143597-03
5	LID WELD ASSY, 36	143658
5X	LID WELD ASSY, 48	143658-03
5XX	LID WELD ASSY, 30	143658-02
6	1/4-20 X 1/2" SS HEX HEAD BOLT	115003-05
7	LID HANDLE END CAP	118026
8	ROTIS ROD, 36	143582-02
8X	ROTIS ROD, 48	143582-04
8XX	ROTIS ROD, 30	143582-03
9	ROTIS FORK	119005
10	10-24 X 3/4" SS FLAT PH. SCREW	115002-58
11	ROTIS MOTOR/LIGHT ASSY	143660
12	ROTIS FORK SCREW	115002-20
13	ROTIS HANDLE	119042
14	10-24 SS ACORN NUT	115019-06
15	SS ROLLER BEARING	115041
16	WARMING RACK, 36	119041-02
16X	WARMING RACK, 48	119041-04
16XX	WARMING RACK, 30	119041-03
17	ROTIS MOTOR MOUNT	119053-PA
18	1/4-20 X 1" SS MHCS	115006-02
19	1/4-20 X 1" SS THUMBSCREW	115037

WARRANTY

Length of Warranty:

One (1) Year Full parts and Labor Covers the entire product

Five (5) Year comprehensive warranty covering the porcelainized cast iron grates, where applicable, grill radiant assemblies, and drip pans. (Normal wear and abuse of porcelain excluded) Should structural deterioration occur to the degree of non-performance, a replacement will be furnished (**excluding scratches, discoloration or surface corrosion**).

Limited Lifetime Warranty to the original purchaser on all stainless steel components (excluding discoloration or surface corrosion).

OCI Will Pay For

All repair labor and parts found to be defective due to materials or workmanship for one full year from date of purchase. This does not apply if the unit was subjected to other than normal household use. Service must be provided by Authorized Factory Agent during normal working hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Outdoor Concepts to be defective.

Replacement will be F.O.B. OCI, and OCI will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes, where the appliance has been tampered with or altered in anyway or which, in our judgement, has been subjected to misuse, abuse, negligence, or accident. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.

OCI Will Not Pay For

- Installation or start-up, damages or problems caused by improper installation or use.
- Shipping costs.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc. Or to correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- The cost of a service call to diagnose trouble.
- Repairs due to Commercial usage.
- Damage caused from accident, abuse, alteration, misuse, abuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, catering etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. This warranty applies only to the original purchaser and may not be transferred. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.



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