

Side Burner Owner's Manual

Safety and Installation Instructions

Side Burner Installation

This gas side burner must be installed in accordance with all local codes and is for outdoor use only.

If installation is planned in an area with no local codes, the gas side burner must be installed in accord 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.

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 the unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

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.

Clearances

Combustible Construction

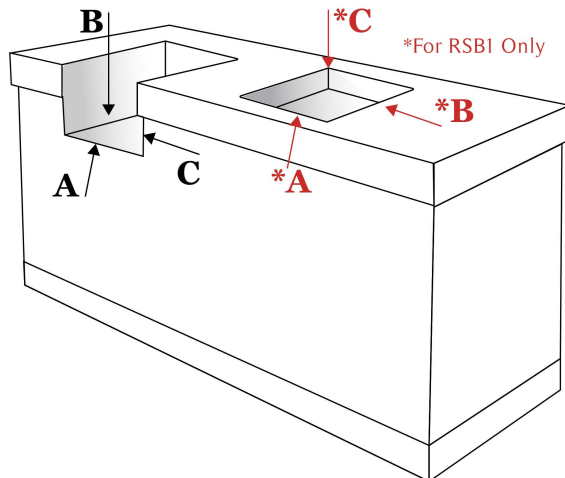
Minimum horizontal clearance from sides and back of the unit to adjacent vertical combustible construction extending above top of unit, **24 inches** from side and **24 inches** from back. Do not locate under any overhead combustible construction.

Non-Combustible Construction

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

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.



Cut Out Dimensions

Model #	A - Width	B - Depth	C - Height
RSB1	8 1/2"	16 1/2"	2"
RSB2	12"	19"	9"
RJCSSB	10 3/4"	21"	8"
RDB1	12"	19"	8"
RDB1 EL	12"	19"	8"
ADB1	13 3/8"	23 1/4"	10 1/2"
ASB2	13 3/8"	23 1/4"	10 1/2"

Natural Gas Connection:

Appliance pressure 4" W.C.

Inlet pressure 5" – 14" W.C.

Propane Gas Connection:

Appliance pressure 10" W.C.

Inlet pressure 11" – 14" W.C.

RCS side burners have 3/8" male flare connection

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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.**

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 burner top when lighting or operating.

1. Open lid before lighting. Make sure all knobs are in the 'OFF' position.
2. Push and turn burner knob to 'HI/IGN' position. You will hear a clicking sound w/ Sure Strike Valves or you must push the igniter button depending which side burner you have.
3. The clicking sound is the electrode sparking near the burner ring. This will ignite the gas to the burner.
4. If there is no ignition after trying, turn the knob back to the "OFF" position and repeat steps 2-3.

DO NOT LEAVE YOUR SIDE BURNER UNATTENDED WHILE IN OPERATION.

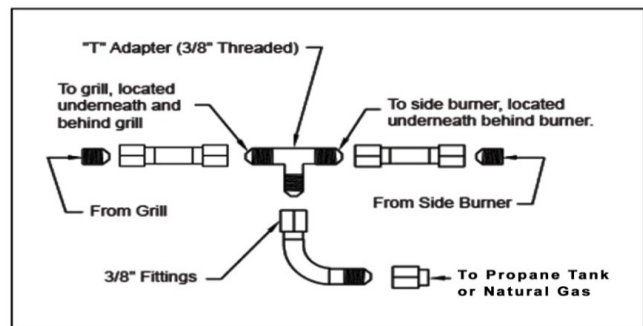
Fuel Conversion for Side Burners: RSB1, RJCSSB, RDB1 & RDB1EL

1. Find the extra set of orifices that came with the side burner. (RSB2 does not come with extra orifice, must purchase separately)

Side Burner	RSB1	RJCSSB/L	RDB1	RDB1EL
Socket Size	7mm	7mm	7mm	7mm

2. You must remove all grates to expose the main burner or burners on the side burner.
3. Pull up and slide burner to the side to expose the orifice in the bottom of the venturi. Repeat for each burner.
4. Where the burner was located going through a hole in the basin and connecting to the valve is now evacuated space.
5. Inside the space you will find the orifice (brass fitting), screwed into the end of the valve stem.
6. Remove the orifice with a socket and extension. (These are extremely fragile when turning. Be extremely gentle when removing).
7. Replace orifice with new orifice, (repeat for all burners). When re-installing orifice do not over tighten or you will strip the brass fitting. Little pressure is needed!!!
8. Replace burners then grates.

Follow the picture on the right to hook up side burner to grill connections.



If you have any questions please give us a call at: 1-800-833-5998

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Renaissance
Cooking Systems

Renaissance Cooking Systems Product Warranty

RCS is proud to provide the industries most comprehensive warranty program.

All RCS **Cutlass Pro Series Grills, Cutlass and Cutlass Pro side burners, Valiant doors and drawers** are now warrantied to be free from manufacturer defects for the lifetime of the original owner.

All RCS **Premier Series Grills and side burners** are warrantied to be free from manufacturer defects for 15 years to the original owner.

This RCS warranty is effective for product sales beginning January 1st, 2020.

For service assistance, please reach out to us at the email address below. You may also check our website for lots of great information on using, servicing, or cooking on your new RCS grill.

This warranty excludes normal surface corrosion, discoloration, surface scratches and surface rust which may occur. Improper maintenance, salt spray, chemicals, pesticides will affect the look and integrity of the components of this grill. RCS will not be responsible for any damage caused as a result of not following owner's manual instructions. This non-transferrable warranty is limited to the replacement of original (one-time) defective parts, does not include shipping and labor to remove or install replacement parts, if necessary. The owner must retain and submit their original receipt with any warranty claim to receive warranty parts. The warranty applies to the original owner only. Coverage is for residential use only, no commercial applications apply. No registration required.

For more information, questions or assistance please contact us at:
RCSGasGrills.com ~ CustomerService@RCSGasGrills.com