



PROFESSIONAL BOAT GRILL USE AND CARE MANUAL



MODEL:

OCIBDG



A MESSAGE TO OUR CUSTOMERS

Thank you for selecting the Outdoor Concepts Boat drop-in 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 Z21.57a-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.

WARNING- Do not smoke or use open flame when replacing LPG cylinders.

●Hoses in the LPG system must be inspected regularly, at least annually, and replaced if any deterioration is found.

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. Always maintain proper clearances.
2. 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.
 - 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.**
 - Close fuel supply-line valves and cylinder valves when appliances are not in use. Close valves before refueling and immediately in an emergency.
 - Be sure that appliance valves are closed before opening the cylinder valve.
 - Do not obstruct access to LPG system components in any way.
 - Keep valves on empty cylinders closed and disconnected. Keep protective covers, caps or plugs in place. Store cylinders in ventilated housings on open decks or in gastight lockers which are vented overboard and intended for that purpose.
 - Do not use LPG cylinder housings or cylinder lockers for storage of any other equipment.
- WARNING- Never leave craft unattended when LPG consuming appliances are in use.**

SAFETY PRECAUTIONS AND PRACTICES

WARNING

Gasoline vapors are explosive.
Open flame appliances can ignite gasoline vapors. To avoid injury or death from explosion or fire, turn off all open flame appliances when fueling the boat.

- Do not use the appliance when high angles of rolling or sustained angles of heel are likely.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your recreational vehicle.
 - Clear the recreational vehicle of all occupants.
 - Turn off the gas supply tank valve(s) or main gas supply.
 - Immediately call your gas supplier for instructions.
 - If you cannot reach your gas supplier, call the fire department.

—Have the gas system checked and leakage source corrected by a qualified installer, service agency, manufacturer or dealer or the gas supplier.

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":

OCIBDG7,600 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).

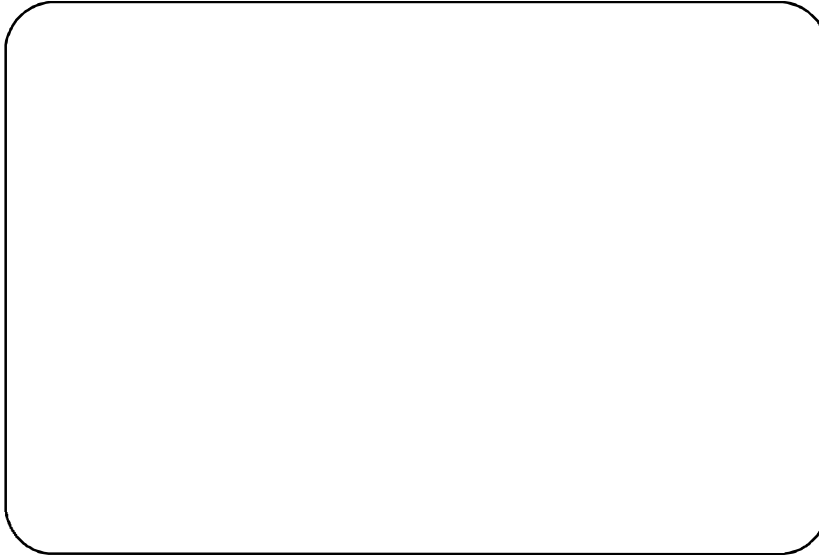
L.P. GAS HOOK-UP:

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 1lb. L.P. cylinder.

L.P. GAS HOOK UP



L.P. Gas Hook Up :

Grill orificed for use with L.P. gas come equipped with an L.P. hose/regulator assembly for connection to a standard 1 lb. L.P. cylinder (Type 1). The L.P. tank is not included. Operating pressure: 10.0" W.C.

Connect the L.P. tank to the brass adapter on the supply hose ensuring a tight connection. Turn the gas valve directly downstream from the supply hose to the "on" position. You should always turn the L.P. tank main tank shut off valve off after each use and during the changing of tanks.

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!

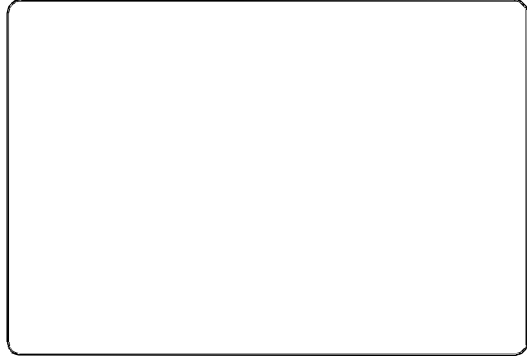
To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage, remove the inlet from the tank valve opening if it has not already done so when it was disengaged. Your local L.P. filling station should be equipped 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.

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.

●Do not use solutions containing ammonia to check for leaks.

●Test the LPG system for leakage regularly. Check all connections for leakage by
-routine observation of the bubble-leak detector.

-observation of the pressure gauge for pressure drop with appliance valves closed and cylinder valve opened, then closed.

-manual leak testing, or

- testing with soapy water or detergent solution (with appliance-burner valves closed and cylinder and system valves open)

If leakage is present, close the cylinder valve and have the system repaired before further use. System repairs should be made by a competent person.

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 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, press the igniter button and hold, push and turn the control knob to the “LITE” position and hold down. 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. Once lit it is necessary to continue holding control knob down until the thermocouple located in the vicinity of the burner gets hot. If the burner will not light after several attempts then the burner can be match lit.

Match lighting: 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 front right edge of cooking area. Push, turn and hold the control knob 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.

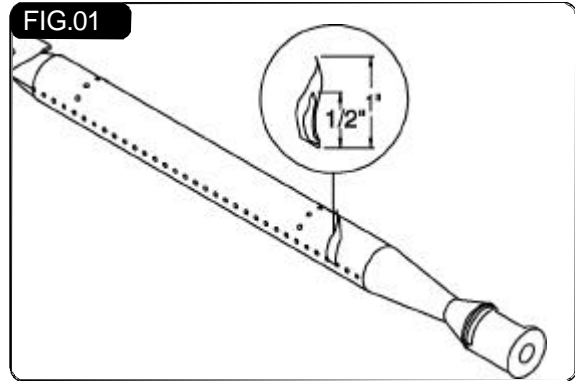
Please Note: Change your AA battery at least four times per year to assure proper spark ignition. (See Battery changing instructions later in this manual)

- *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.*

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

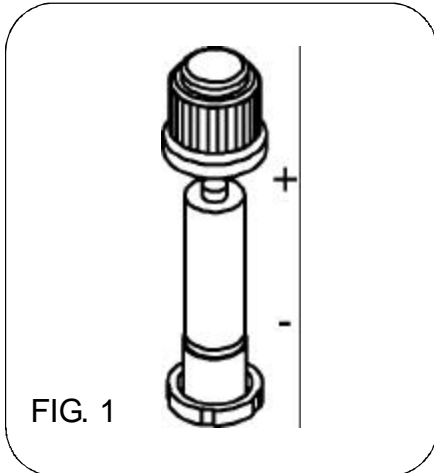
- | | |
|---|---|
| <input type="checkbox"/> Specified clearances maintained to combustibles. | <input type="checkbox"/> Pressure regulator connected and set for 11"W.C. L.P. gas. |
| <input type="checkbox"/> All internal packaging removed. | <input type="checkbox"/> Unit tested and free of leaks. |
| <input type="checkbox"/> Knobs turn freely. | <input type="checkbox"/> User informed of gas supply shut off valve location. |
| <input type="checkbox"/> Burner is sitting properly on orifice. | |
| <input type="checkbox"/> Burner lights satisfactorily. | |
| <input type="checkbox"/> Air shutter adjusted. | |

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

REPLACING IGNITION BATTERY

REPLACING IGNITION BATTERY:

Remove ignition button by turning counter-clockwise. Remove old AA battery as shown in figure 1. A pair of needle nose pliers may be needed. Install new AA battery with the polarity in the same direction as the previous battery.



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 mount at left end of grill. Secure by re-installing wing nut.

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 tray, make sure that it sits level and does not rock. Light the burner and check for proper flame characteristics.

TROUBLESHOOTING

PROBLEM

WHAT TO DO

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

Turn the gas supply off. 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?

Check the orifice for blockage.

Check to make sure there is propane in the tank.

Check to make sure the gas supply is turned on.

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?

PARTS BREAKDOWN

WARRANTY

Length of Warranty:

One (1) Year Full parts Covers the entire product

Three (3) Year grill radiant assemblies. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished (**excluding discoloration or surface corrosion**).

Limited Five (5) Year on all stainless steel components (excluding discoloration or surface corrosion).

OCI Will Pay For

All 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.

Replacement will be at OCI's discretion 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, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.

OCI Will Not Pay For

- Installation or start-up.
- Shipping costs.
- Shipping damage.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Improper installation, such as improper hook-up, etc.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace fuses.
- Repairs due to other than normal use.
- Repairs due to Commercial usage.
- Damage caused from accident, abuse, alteration, misuse, 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. 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.**