



# Renaissance

## Cooking Systems

### **USE & CARE GUIDE**

CHARCOAL GRILL RJCC32A

#### **WARNING**

1) Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other grill

#### **ATTENTION INSTALLER:**

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

#### **ATTENTION CONSUMER:**

PLEASE READ & RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE AND BEFORE INSTALLING OR OPERATING.

This owner's manual was updated DECEMBER 7, 2022

[www.RCSGasGrills.com](http://www.RCSGasGrills.com)

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**IMPORTANT:** Consult the AHJ (Authority Having Jurisdiction) or local contractor if any uncertainty.

# **General Safety and Installation Warnings**

NOTE: The manufacturer cannot be held responsible for damage or injury caused by improper use of this grill. When using your charcoal grill, please read and follow these basic precautions:



To reduce risk of fire or injury, read and follow these precautions before installing/operating your grill.



## **CALIFORNIA PROPOSITION 65 WARNING**

WARNING: This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

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

## **EXPLOSION HAZARD**

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

# WARNING

## THIS UNIT IS FOR OUTDOOR USE ONLY.

Do not operate in a building, garage or any other enclosed or partially enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

### FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other grill.
2. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other grill.

Every part of the charcoal grill will become hot during use. Exercise caution while around the grill and always wear gloves. Never leave the grill unattended. Never allow children or pets around the grill's area when in use. Only use BBQ tools with long heat resistant handles.

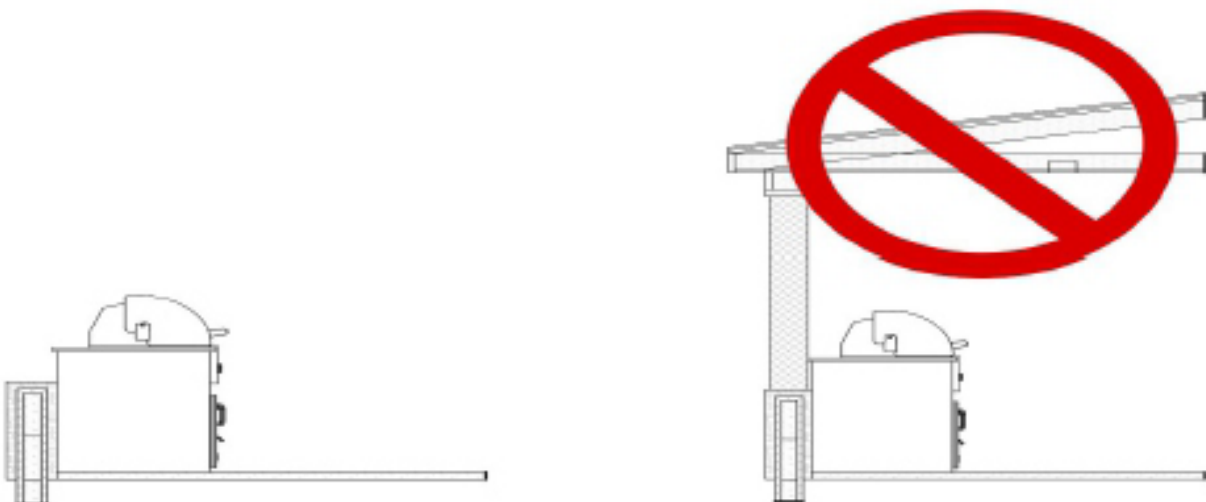
## Charcoal Safety

- Never add lighter fluid to coals that are already hot and or warm.
- Never use gasoline, kerosene, or other highly volatile fluids as a starter due to the explosion hazard.
- Never use an electric starter in the rain or when standing on wet ground.
- When using instant light briquettes, do not use any other starters along with them. Do not add additional instant light briquettes once the coals are lit. Only add regular charcoal briquettes if more are needed.
- Once the grill is lit, do not touch briquettes or wood chunks to see if they are hot.
- Always allow coals to burn out completely and let ashes cool completely before disposing.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and placing them in a non-combustible container. Be sure no other combustible materials are nearby
- Only place charcoal in the charcoal tray and nowhere else
- Extinguished coals and ashes must be placed within a safe distance from all structures and combustible materials.
- Never leave coals and ashes in the grill unattended.
- Limit the quantity of charcoal to just enough for each cooking event. Remember, you may always add more charcoal if necessary to extend cooking time. Overloading this grill with too much charcoal at a time can cause structural degradation of this unit and void the warranty. Recommended charcoal amount is 4-6lbs each time.

## Grill Location

Most importantly, this is an outdoor grill. Ensure your grill is positioned safely away from anything that can catch fire. **Under no circumstance is this grill to be used indoors. This includes garages or any other enclosed or partially enclosed areas.**

- **Clearance from Combustibles:** Ensure your grill remains at a distance of at least 48" of the side, front, and back from combustible surfaces such as wood, gyprock, paper and plants.
- **Built in applications must be installed in non-combustible materials.** Do not store combustible materials, gasoline or flammable liquids or vapors around the grill. Do not use this unit under combustible surfaces.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the grill, grill cart and/or island cavity. This is required for proper combustion and to prevent heat buildup.
- **Firm Level Surface:** Use your grill only on a firm level surface. This grill is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Protection from Weather:** Keep the grill protected from adverse weather, including rain, snow, and high winds. Place the grill in an outdoor area that is protected from the wind. The exposure of Stainless Steel to salt in the air (either along the coast or by salt water pools), pool chemicals, garden fertilizers, counter top chemicals (stone sealer) can accelerate the corrosion of the grill components. Regular cleaning of the grill and covering of the unit will be required in these settings. Never store any chemicals near your grill. There are products to protect the stainless steel components when exposed to these environments. Consult your dealer for more information on these products.
- **Under covered enclosures:** Many backyards have areas that are either completely enclosed or partially closed off, such as balconies and pergolas. Do not use this grill inside a building or any other enclosed or partially enclosed area. Remember to never use this grill in an undercover enclosure.



## **WARNINGS:**

**Please read all instructions before installing or operating your grill to prevent injury and grill damage. This grill will get hot during use. Use extreme caution when operating the grill.**

- Do not touch hot surfaces. Always use the handle to open or close the grill.
- Close supervision is necessary when this or any grill is used near children. Keep children away from the grill during operation and until the grill has cooled off.
- Do not store any LP cylinder or tank in the area of this grill or any other grill. Never store an LP cylinder or tank indoors, or within the reach of children.
- The use of accessories or components not recommended by the grill manufacturer may cause injuries and will void warranty.
- Never lean over the cooking surface when lighting or operating the grill.
- Use cooking utensils with wooden handles and insulated oven mitts/gloves when operating the grill.
- Do not store anything in the grill. Make sure food is not forgotten in the grill; forgotten items could melt or catch fire when the grill is lit.
- To prevent injuries, do not use accessories not recommended by the manufacturer.
- Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing into or across the back hood gap, can cause poor performance and /or cause the control panel to get dangerously hot and may cause injury.
- Always open the grill hood carefully, and slowly, using only the handle - the hood will be hot.
- Children should not be left alone or unattended in an area where any grill is in use. They should never be allowed to touch, sit or stand on any part of the grill.
- Do not store items of interest to children in cabinets above the grill or in the grill. Children climbing on the grill to reach these items could be seriously injured.
- Wear proper clothing when operating this grill. Loose-fitting or hanging garments should never be worn while using the grill. Not wearing the proper clothing may cause injury.
- Do not leave the grill unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a multipurpose ABC extinguisher.

## **UNPACKING UNIT:**

Your RJCC32A Charcoal Grill comes pre-assembled and requires very little setup. However, we do recommend the use of professional help during the installation of your unit as improper installation may affect your warranty or cause serious injury. Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts. Various parts of the grill are shipped with protective packaging and supports which will need to be simply unpackaged and set in place. The charcoal crank is installed by screwing the threaded end into the opening on the face of the grill.

# WARNING

## GRILL INSTALLATION

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

Always keep the grill in a level position at all times

This grill is for outdoor use only. Never use in an enclosed or partially enclosed environment whether permanent or temporary structure. This grill should only be used in an open air space.

## Installing the Grill in a BBQ Island

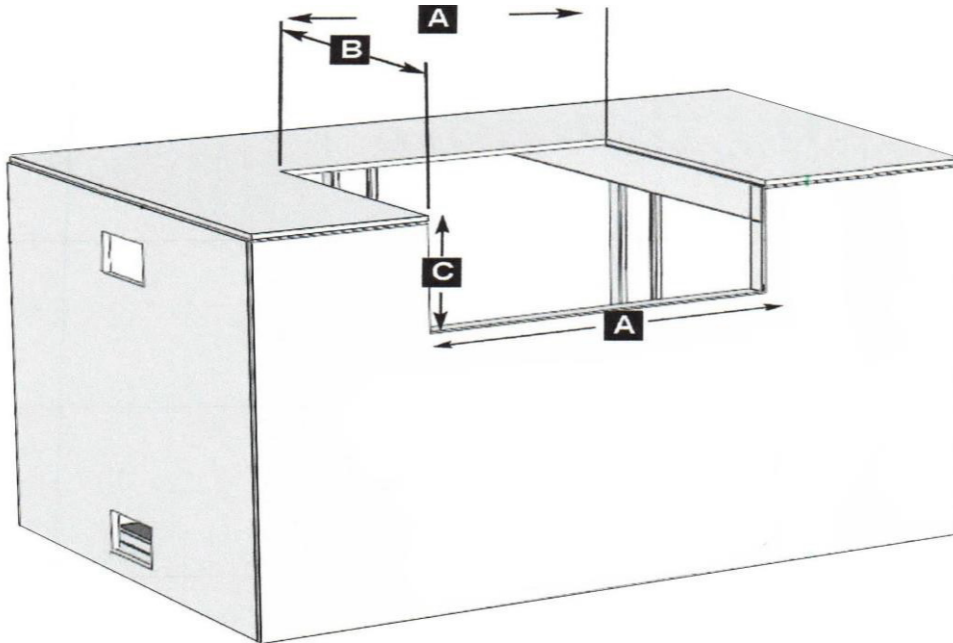
**NOTE: "ALWAYS" have equipment measured by contractor before building.**

You will need a second person to help you to avoid damaging the grill or your grill island.

Before installing the grill in any island verify your cutout is correct. This grill has a perimeter lip that rests on the countertop of your cabinet. This self-hanging lip joins with the front panel of the grill. Should your outdoor kitchen countertop extend over the face of the island itself, notching the countertop edges at the cutout for the grill will be necessary to allow the grill to completely slide against the face of the outdoor kitchen. Due to personal preferences of how much extra space to notch out, this should be completed with the grill on site to ensure the desired look is accomplished. It is recommended to have the grill on-site before kitchen is built.

Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and serious injury could occur. Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize it. **The outdoor kitchen construction must be made completely out of non-combustible materials. The use of any insulated jacket with this charcoal grill is NOT allowed regardless of the grill fitting into the jacket (including the RCS Gas Grill insulated liners).** Please adhere to all required distances to combustibles in all directions around the non-combustible island structure. In the event non-combustible materials are used behind the grill, 5 inches behind the grill is necessary for the lid to open. A greater space behind the grill may be desirable to reduce staining of the non-combustible wall caused by the smoke exiting the grill. Always give the minimum required distances from combustible surfaces. Do not install underneath a combustible surface. This grill should only be used in an open air space.

# ISLAND SPECIFICATIONS



**ALL BBQ ISLANDS MUST BE MANUFACTURED FROM “NON-COMBUSTIBLE” MATERIALS.**

**Minimum clearance to adjacent combustible construction at 48” from sides & 48” from back**

MODEL	DESCRIPTION	WIDTH (A)	DEPTH (B)	HEIGHT (C)
RJCC32A	32" Grill	30-5/8"	21-1/4"	8-1/2"

**NOTE: Check with City and Fire department for Local Building Codes. A Permit may be required for Outdoor Kitchen Construction.**

All outdoor kitchens should have ventilation throughout the island cavity to provide combustion air and prevent a buildup of heat. 48 inches of space is required behind the grill to meet the minimum space necessary for distances to combustible surfaces. Do not install underneath a combustible surface. This grill should only be used in an open air space and not in an enclosed or partially enclosed area.

# FIRST TIME OPERATION

**Caution:** Never leave the grill unattended, while operating.

Prior to using your grill, verify that all of the following is correct:

- ✓ Minimum clearances are correct, 48" from combustibles.
- ✓ All packaging has been removed.
- ✓ All parts and components are properly in place, see parts diagram.
- ✓ All exterior surfaces are cleaned with stainless steel cleaner.

## Using the Grill

-Always follow the safety warnings in this manual while using the grill.

-For the first initial burn we recommend to allow the grill to burn for 20 minutes and to clean the grates with a brush before putting any food on the grill.

-Never load charcoal higher than the height of the charcoal tray.

-Always follow the instructions provided by the manufacturer of the lighter fluid or charcoal starter to ensure a safe starting of the coals.

-The adjustable charcoal tray is adjusted by the front crank. Always use gloves around the grill. The tray can be moved closer or further away from the cooking surface depending on the desired cooking scheme.

-Cooking grid hooks are provided to hold the grids out of the way to add charcoal or wood chips. Use extreme caution as the hooks, cooking grids, and entire grill will be hot during use. Always use gloves, protective clothing, and use caution when adding charcoal and wood.

-A rear adjustable vent is located at the back of the grill to make adjustments to the air flow during cooking. Use extreme caution as the vent handle will be hot during use. Always use gloves, protective clothing, and use caution when adjusting this vent.

-The charcoal shouldn't be loaded over two thirds of the charcoal tray or over 4-6lbs to prevent grill damage.

**WARNING:** Every part of the grill will be hot during and for a period of time after use. Use caution, keep children away from the grill, and always use gloves and protective clothing during use.

# Cleaning Your Grill

**NOTE:** You should clean your grill after each use to maintain the overall performance and appearance over the life of your grill. After the first use, it is normal for your grill to become discolored in certain areas from the extreme heat.

- Always wait for the grill to be completely cool before cleaning.
- Never spray any cleaner or other liquids on the grill components when they are hot.

## **Exterior Cleaning**

When cleaning your grill, always scrub and polish in the direction of the stainless-steel grain. Wipe down the exterior of the grill to remove any splatter, grease, or dirt. Do not use harsh abrasives. Use a stainless-steel cleaner to clean the exterior surface for a polished look. To remove baked-on foods, use a fine to medium grit non-metallic abrasive pad with a stainless-steel cleaner to avoid specks of grease collecting in the grain causing the appearance of rust. If installing a cover, always allow the grill to dry. **DO NOT** cover a damp grill. **NEVER** use oil-based products when cleaning your Grill.

## **Cooking Grids**

To clean after each use, lift the charcoal tray close to the cooking grids while the coals are still hot. This allows any food particles or grease drippings to burn away. When cool, brush grids with a stainless-steel brush when grill is cooled to remove any remaining charred materials. Seasoning your cooking grids with cooking oil provides a non-stick surface and seals the cooking grids for a desirable finish.

## **Charcoal Tray**

Only clean the charcoal tray when the grill and charcoal has completely cooled. Brush and allow all of the ash and small charcoal pieces to fall into the ash tray. Larger unburned pieces may be retained in the tray for the next cookout.

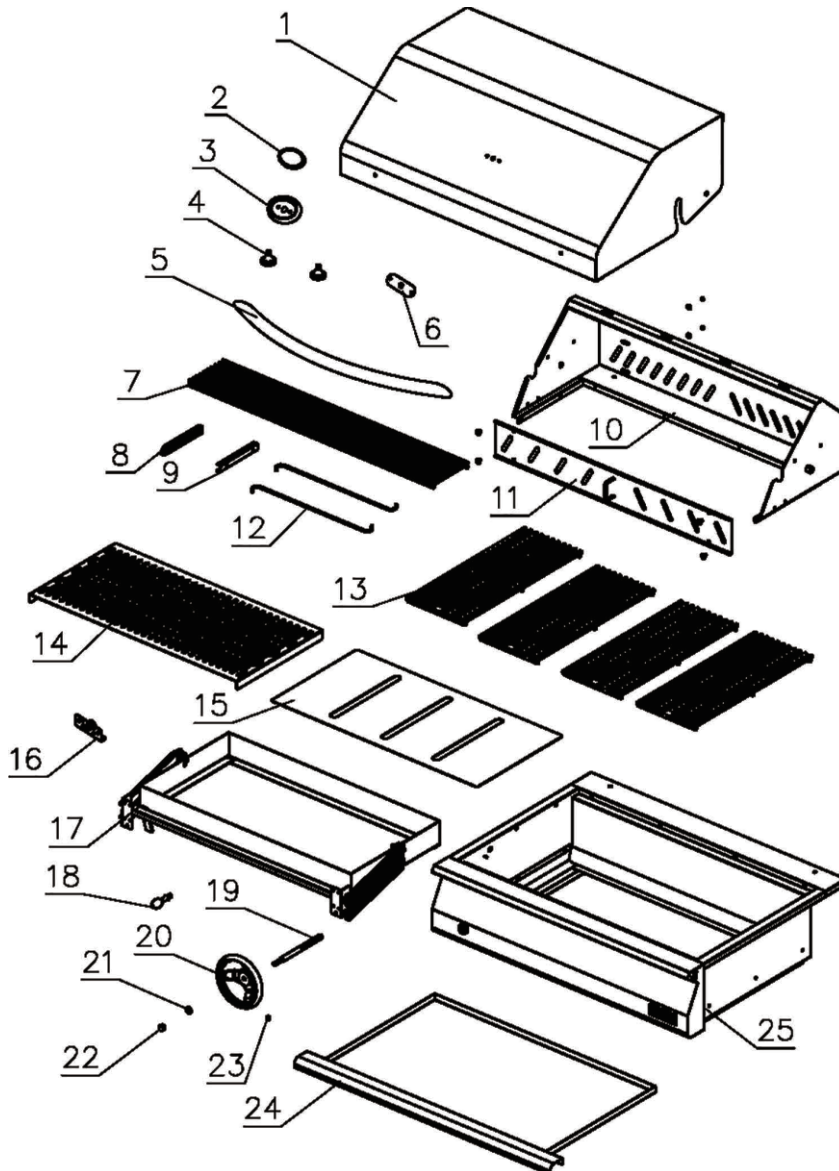
## **Ash Tray**

Clean the ash tray after each use. Failure to do so could result in a fire and causes excessive wear on the tray. Once the grill and coals have cooled completely, remove the tray by pulling it all the way out until it comes free. Dump the ashes in an empty non-combustible disposal can specifically made for charcoal. This protects against the potential of a fire from coals not fully extinguished. Use both hands and keep the tray level for safety. Clean the tray with hot soapy water, rinse thoroughly, and re-install. Using a layer of aluminum foil in the bottom of the ash tray can make clean up easier and extend the life of the tray. If using an oven cleaning agent, be sure to carefully follow the manufacturer's instructions to avoid damage to the stainless steel.

## GRILL PARTS

Item	Description	Part#
1	Grill Hood	RJCC001
2	Temperature Gauge	RJCC002
3	Temperature Gauge Bezel	RJCC003
4	Hood Rubber Pad	RJCC004
5	Charcoal Grill Hood Handle	RJCC005
6	Temperature Gauge Cover	RJCC006
7	Warming Rack	RJCC007
8	Warming Rack Support-L	RJCC008
9	Warming Rack Support-R	RJCC009
10	Charcoal Grill Firebox Cover	RJCC010
11	Charcoal Rear Vent Slide	RJCC011
12	Charcoal Grill Grate Hooks	RJCC012
13	Grill Grate	RJCC013

Item	Description	Part#
14	Charcoal Tray Top	RJCC014
15	Charcoal Tray Bottom	RJCC015
16	Charcoal Lift Assembly Bracket	RJCC016
17	Charcoal Lift Assembly Tray	RJCC017
18	Cast Iron Wheel Handle	RJCC018
19	Charcoal Lift Assembly Axle	RJCC019
20	Cast Iron Hand Wheel	RJCC020
21	M8 Flat Washer	RJCC021
22	M8 Nut	RJCC022
23	M5*6 Screw	RJCC023
24	Charcoal Drip Tray	RJCC024
25	Firebox Assembly/Control Panel	RJCC025





# Renaissance Cooking Systems

## Renaissance Cooking Systems Product Warranty

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

All **American Renaissance Grills and side burners** are warranted to be free from manufacturer defects for the lifetime of the original owner. (All other components, one year)

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

All **RCS refrigeration and sink** products are warranted to be free from manufacturer defects for 5 years to the original owner.

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

All **other products** carry a one-year warranty 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**