



BH1-36R-L

36" Traditional Grill with Rotisserie

Series 7

Designed with flexibility in mind, DCS Grills allow you to cook a wide variety of meals and are engineered to deliver the functionality and power demanded by a professional chef. DCS Grills are hand-finished to perfection to complement the quality of the DCS premium outdoor kitchen and built to withstand the demands of the serious cook and the extremes of mother nature. Available in Natural and LP Gas. Grill Cart pictured sold separately.

Brushed Stainless Steel

24/7

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W dcsappliances.com

Dimensions

Depth	26 5/8"
Height	24 1/4"
Width	35 7/8"

Features & Benefits

Precision heat and control

A DCS Grill puts you in control of up to a massive 92,500 BTU per hour total power. That power lets you choose the precise heat you need from a low and slow 300° up to an intense 1100°. DCS Grills do more than help you grill an incredible steak, you can infuse smoke into your favorite meal using the built in smoker, or close the specially designed hood and use the power of convection to cook the perfect pizza. DCS Grills put you in control, giving you the versatility to cook what you want.

Double-sided Cast Stainless Steel Grates

One side has a gentle radius for handling delicate foods. The other side is W-shaped for perfect sear lines while channeling oil away to an easily removable drip tray.

Grease Management System™ Grease Channeling Technology

This patented technology reduces flare-ups by directing grease and oils away from the burner flames during grilling.

Smart Beam™ Grill Light

A halogen light is designed to illuminate the entire cooking surface for perfect night grilling.

Temperature Gauge

Designed for monitoring temperatures when cooking pizzas or when using indirect heat from adjacent burners, for preparing roast meals.

Dedicated Sealed Smoker

A dedicated smoker tray with a direct 3,500BTU burner offering a clean, convenient option for specialized smoking recipes.

Rotisserie made easy

Inspired by our commercial heritage, DCS Rotisserie Grills are the perfect package of robust construction, powerful motor, consistent temperatures and strong forks. DCS Rotisserie Grill models feature a dedicated infrared rotisserie burner, providing controlled searing up to 14,000 BTU per hour. The heavy-duty motor allows you to load your Thanksgiving turkey (and more!), while the Smart Beam™ Grill Light illuminates the entire cooking surface for perfect night grilling. Load up your new DCS Grill's rotisserie then sit back and let the grill do the work.

Drip Pan

DCS Grills feature a removable drip pan, conveniently located in a slide-out tray to allow for easy cleaning.

Direct Burner Ignition

An ergonomic ignition solution, where burners are lit directly from the corresponding knobs.

Ceramic Radiant Technology

A layer of ceramic rods provides intense yet even heat. It gives a consistent grilling surface, with controlled heat rather than direct fire.

Full Surface Searing

This grill features full surface searing, rather than uneven hotspots.

Stainless Steel Burners

The precision ported U-shaped stainless steel burners are rated at a massive 25,000BTU each, offering premium quality and performance. A heat shield directs heat upwards maximizing heating efficiency.



Real steel - inside out

Assembled by hand from heavy duty 304 stainless steel, inside and out, DCS Grills are built to handle most everything Mother Nature can throw at them.

Comprehensive warranty

Your DCS Outdoor Grill comes with a class-leading warranty including 2 years full coverage for parts and labor and a lifetime warranty on the grill burners, hood, cooking grates, burner box and racks.* * Lifetime warranty excludes discoloration or surface corrosion. For complete DCS Warranty details refer to the Use & Care Guide.

Specifications

Accessories sold separately

Optional cart-mount	CAD1-36
Optional griddle plate	BGC-GP (optional)
Optional hybrid IR burner	BGC-IR (optional)

Cooking surface area

Cooking surface area	871sq. in.
Primary cooking area	630sq. in.
Warming rack area	241sq. in.

Cut

Cutout depth	22 3/4 "
Cutout height	10 1/8 "
Cutout width	34 1/2 "

Insulated jacket (different cut-outs needed-check manual)	BGA36-IJS (optional)
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Finish

Built in	•
Finish	304 grade stainless steel
Optional cart-mount	CAD1-36
Weather resistant	•

Gas Requirements

1/2" NPT male with 3/8" in flare adapter	•
Gas requirements	LP
LP hose with regulator and Type 1 connector	•
Operational Pressure	11" W.C.
Supply Pressure	12" to 14" W.C.

Grill Features

- Double sided stainless steel grilling grates (36" & 48" models only)
- Full surface searing
- Grease Management System™
- Hood temperature gauge
- Metal dials
- One-step direct burner ignition
- Rotisserie
- Smoker
- Warming rack

Performance

Max weight rotisserie	50 LBS
Number of U-burners	3
Rotisserie burner power in BTU	14,000
Smoker burner power in BTU	3,500
Total power in BTU	92,500
U-burner power in BTU	25,000

Power Requirements

Power Requirements	9V battery for ignition
Rotisserie power supply	120V 60Hz

Style And Series

Product Series	Series 7
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Warranty

Warranty	Limited 2 years part & labor
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SKU	71302
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