

BH1-30R-N

30" Traditional Grill with Rotisserie

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. Grill Cart pictured sold separately.

Brushed Stainless Steel

A PEACE OF MIND SALE

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

Dimensions

| Depth | 27 5/16" |
|--------|------------|
| Height | |
| Width | ® 39 3/16" |

Features & Benefits

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.

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.

Direct Burner Ignition

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

Smart Beam™ Grill Light

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

Temperature Gauge - zero to sear

Go from zero to sear with DCS Grills' new built-in temperature gauge. It lets you know exactly how hot the grill is, even when the hood is down.

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.

Precision heat and control

A DCS Grill puts you in control of up to a massive 64,000 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 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.

Full Surface Searing

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

Drip Pan

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

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.

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Lifetime warranty

Built to last a lifetime, DCS grills are robust and durable. They come with a lifetime warranty on their stainless steel grill burners and hood, burner box, cooking grates and grill racks*. Choose DCS, the grill you can trust. * Lifetime warranty excludes discoloration or surface corrosion. For complete DCS Grill Warranty refer to Use & Care Guide.

Specifications

| Accessories sold separately | _ |
|---|-------------------|
| Optional Cart-mount | CAD1-30/BGB30-CSS |
| Burners | |
| Grill burners | 2 @ 25000 BTU |
| Controls | |
| Metal dials | • |
| Gas Requirements | |
| 1/2" in NPT male with 3/8" in flare adapter | • |
| Natural Gas | • |
| Operational Pressure | 4" W.C. |
| Supply Pressure | 6" to 9" W.C. |

| | Measurements |
|---------------------------|---------------------------------------|
| DCD70 LIC (autional) | Insulated jacket (different cut-outs |
| BGB30-IJS (optional) | needed-check manual) |
| 27 5/16 " | Overall Depth |
| 24 1/4 " | Overall Height |
| 39 3/16 " | Overall Width |
| 533 sq in | Primary cooking area (grill) |
| 195 sq in | Secondary cooking area (warming rack) |
| 190 LBS | Shipping weight |
| 748 sq in | Total cooking area |
| 30 " | Width excluding rotisserie |
| | Performance |
| • | Built in application |
| • | Ceramic radiant technology |
| • | Full surface searing |
| 120V 60Hz | Heavy duty rotisserie motor |
| • | Hood temperature gauge |
| 9v battery | Ignition |
| 14000 BTU | Integrated rotisserie burner |
| • | One-step direct burner ignition |
| • | Rotisserie |
| 64000 | Total power in BTU |
| • | Warming rack |
| • | Weather resistant |
| 50 LBS | Weight rotisserie can handle |
| | Warranty |
| ited 2 years part & labor | Warranty L |

SKU 71303

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