



BH1-48R-L

48" 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 | 27 5/16" |
| Height | 24 1/4" |
| Width | 56 3/8" |

Features & Benefits

Precision heat and control

A DCS Grill puts you in control of up to a massive 121,500 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 - 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.

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 18,000 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 | CAD1-48 |
| Optional griddle plate | BGC-GP |
| Optional hybrid IR burner | BGC-IR |

Cooking surface area

| | |
|----------------------|-------------|
| Cooking surface area | 1182sq. in. |
| Primary cooking area | 327sq. in. |
| Warming rack area | 855 sq.in. |

Cut

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|---------------|----------|
| Cutout depth | 27 3/4 " |
| Cutout height | 10 1/8 " |
| Cutout width | 45 3/4 " |

| | |
|---|----------------------|
| Insulated jacket (different cut-outs needed-check manual) | BGA48-IJS (optional) |
|---|----------------------|

Finish

| | |
|---------------------|---------------------------|
| Built in | • |
| Finish | 304 grade stainless steel |
| Optional cart-mount | CAD1-48 |
| 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

Measurements

| | |
|-----------------|---------|
| Shipping weight | 357 LBS |
|-----------------|---------|

Performance

| | |
|--------------------------------|---------|
| Max weight rotisserie | 50 LBS |
| Number of U-burners | 4 |
| Rotisserie burner power in BTU | 18,000 |
| Smoker burner power in BTU | 3,500 |
| Total power in BTU | 121,500 |
| U-burner power in BTU | 25,000 |

Power Requirements

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

Style And Series

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|----------------|----------|
| Product Series | Series 7 |
|----------------|----------|

Warranty

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|----------|------------------------------|
| Warranty | Limited 2 years part & labor |
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| SKU | 71300 |
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