



BH1-36RGI-N

36" Traditional Grill with Rotisserie, Griddle and Hybrid IR Burner

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

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Dimensions

Depth	27 5/16"
Height	Ⓐ 24 1/4"
Width	Ⓑ 45 3/16"

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.

Hybrid Infrared Burner

Natural infrared heat penetrates food without drying it out, retaining juices and flavors. Widely used by professional chefs, convenient Infrared Burner Technology is provided in DCS Grills. The DCS Infrared Hybrid Burner delivers rapid heat-up with precise control of the heat turn-down allowing great flexibility in what foods you are able to cook on the grill. The infrared burner also provides traditional sear lines on food, for the authentic grill experience.

Griddle Plate

Designed for more delicate food items, the griddle plate allows any meal of the day to be cooked on the DCS Grill; from pancakes to pork fillets – anything you'd use a skillet for. The griddle is made of commercial quality plated stainless steel that ensures a level cooking surface and even heat distribution.

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 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.

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 **CAD1-36**

Burners

Grill burners **3 @ 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

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

Overall Depth **27 5/16 "**

Overall Height **24 1/4 "**

Overall Width **45 3/16 "**

Primary cooking area (grill) **630 sq in**

Secondary cooking area (warming rack) **241 sq in**

Shipping weight **280 LBS**

Total cooking area **871 sq in**

Width excluding rotisserie **36 "**

Performance

Built in application **•**

Ceramic radiant technology **•**

Double sided stainless steel grilling grates (36" & 48" models only) **•**

Full surface searing **•**

Griddle plate **•**

Heavy duty rotisserie motor **120V 60Hz**

Hood temperature gauge **•**

Hybrid IR burner **•**

Ignition **9v battery**

Integrated rotisserie burner **14000 BTU**

One-step direct burner ignition **•**

Rotisserie **•**

Smoker **•**

Total power in BTU **92500**

Warming rack **•**

Weather resistant **•**

Weight rotisserie can handle **50 LBS**

Warranty

Warranty **Limited 2 years part & labor**

SKU **71276**

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