

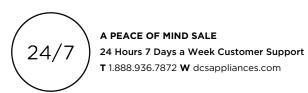
BH1-30R-L

30" 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



Dimensions

Depth	27 5/16"
Height	24 1/4"
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.



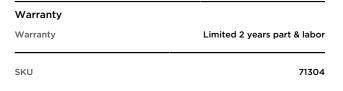
Comprehensive Warranty

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

Cooking surface area Cooking surface area Primary cooking area 195sq. Warming rack area 553sq. Cut Cut Cutout depth 22 3/ Cutout height 10 1/		
Cooking surface area 748sq. Primary cooking area 195sq. Warming rack area 553sq. Cut Cut Cutout depth 22 3/ Cutout height 10 1/ Cutout width 28 1/ Insulated jacket (different cut-outs	Optional cart-mount	CAD1-30 / BGB30-CSS
Primary cooking area 195sq. Warming rack area 553sq. Cut Cut Cutout depth 22 3/ Cutout height 10 1/ Cutout width 28 1/ Insulated jacket (different cut-outs BGB30-IJS (option	Cooking surface area	
Warming rack area 553sq. Cut Cutout depth 22 3/ Cutout height 10 1/ Cutout width 28 1/ Insulated jacket (different cut-outs BGB30-IJS (option	Cooking surface area	748sq. in.
Cut Cutout depth 22 3/ Cutout height 10 1/ Cutout width 28 1/ Insulated jacket (different cut-outs BGB30-IJS (option	Primary cooking area	195sq. in.
Cutout depth 22 3/ Cutout height 10 1/ Cutout width 28 1/ Insulated jacket (different cut-outs BGB30-IJS (option	Warming rack area	553sq. in.
Cutout height 10 1/ Cutout width 28 1/ Insulated jacket (different cut-outs BGB30-IJS (option	Cut	
Cutout width 28 1/ Insulated jacket (different cut-outs BGB30-IJS (option	Cutout depth	22 3/4 "
Insulated jacket (different cut-outs BGB30-IJS (option	Cutout height	10 1/8 "
BGB30-IJS (option	Cutout width	28 1/2 "
	Insulated jacket (different cut-outs	RGR30-LIS (optional)
	needed-check manual)	BGB30-I33 (Optional)
Finish	Finish	
Built in	Built in	•
Finish 304 grade stainless st	Finish	304 grade stainless steel
Optional cart-mount CAD1-30 / BGB30-C	Optional cart-mount	CAD1-30 / BGB30-CSS
Weather resistant	Weather resistant	•

Gas Requirements	
1/2" NPT male with 3/8" in flare adapter	•
Gas requirements	LF
LP hose with regulator and Type 1	•
connector	
Operational Pressure	11" W.C
Supply Pressure	12" to 14" W.C
Grill Features	
Full surface searing	
Hood temperature gauge	•
Metal dials	•
One-step direct burner ignition	•
Rotisserie	•
Warming rack	
Shipping weight	212 LB
Performance	
Max weight rotisserie	50 LB
Number of U-burners	:
Rotisserie burner power in BTU	14,000
Total power in BTU	64,000
U-burner power in BTU	25,000
Power Requirements	
Power Requirements	9V battery for ignition
Rotisserie power supply	120V 60H:
Style And Series	
Product Series	Series 7



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