

DCS BE1-36RC-N

DCS Series 9 Evolution 36-inch Built-in Natural Gas Grill with Rotisserie

Model: BE1-36RC-N

INTRODUCTION

This manual provides essential information for the safe installation, operation, and maintenance of your DCS Series 9 Evolution 36-inch Built-in Natural Gas Grill with Rotisserie, Model BE1-36RC-N. Please read all instructions carefully before using the appliance to ensure optimal performance and safety.

ENTERTAIN IN STYLE

Modern homes are a celebration of cohesion and flow – one space a continuation of the next, with features designed to complement or contrast adjacent rooms for a home that is both beautiful and functional.

The outdoor kitchen hinges on this principle. By extending the cooking and living experience beyond the traditional bounds of the indoor kitchen, these spaces are becoming increasingly connected and complementary.



DESIGNED TO MATCH

With a matching look across all DCS Series 9 products, you can create a stylish, cohesive design for your outdoor kitchen. Seamless installation and interconnectivity between products allows for unified operation, from ignition to dial illumination.

CATERING BY COMBINATION

The spacious interior of the DCS grill makes cooking simple, whether preparing a meal for two or catering for large groups. Time rotisserie roasts to coincide with side dishes prepared to perfection in your indoor kitchen.

CONTINUITY IN DESIGN

Create a seamless transition from the indoor to outdoor kitchen with DCS grills. Drawing on the same principles of modern design, DCS grills complement an indoor kitchen, with a flow between spaces that feels considered and continuous.

Image: The DCS Series 9 Evolution 36-inch Built-in Natural Gas Grill, showcasing its sleek stainless steel design and integrated controls.

SAFETY INFORMATION

WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Always ensure proper ventilation when operating the grill. Do not store flammable materials near the appliance. Keep children and pets away from the grill during operation. Always turn off the gas supply when the grill is not in use. Professional installation by a qualified technician is highly recommended for all gas appliances to ensure safety and compliance with local codes.

PRODUCT FEATURES

The DCS Series 9 Evolution grill is constructed from durable 304 stainless steel, designed for longevity and resistance to outdoor elements. Key features include:

- **Precision Ported Stainless Steel Burners:** Each burner delivers 25,000 BTU for powerful and

consistent heat.

- **Ceramic Rods:** Positioned between burners and grill grates for even heat distribution and reduced flare-ups.
- **Double-Sided Cast Stainless Steel Grill Grates:** Features a gentle radius side for delicate foods and a 'W' shape side for perfect sear lines.
- **Dual Position Grate Settings:** Allows for flat or angled grilling, with the angled setting activating the Grease Management System.
- **Patented Grease Management System™:** Channels grease and oils away from flames to prevent flare-ups and simplify cleaning.
- **Integrated Rotisserie Back Burner:** An 18,000 BTU infrared burner provides versatile rotisserie cooking capabilities.
- **Hot Surface Ignition System:** Ensures reliable and simple burner ignition.
- **Considered Lighting:** 12-volt halogen lights illuminate the cooking surface, and bezel lighting on dials glows white when burners are on, turning orange when gas is flowing.

BUILT-IN AND FREESTANDING OPTIONS

All grill heads in both Series 9 and Series 7 ranges are available for both built-in and freestanding arrangements. Carts for freestanding options are purchased separately. See storage and carts section for cart options.



Image: An overhead view of the DCS Series 9 grill interior, highlighting the precision burners and cast stainless steel grates.



THE PERFECT SEAR

A dedicated searing zone with a dynamic infrared burner allows you to experience a new level of versatility, using a range of cooking methods. The improved dual rail design offers increased control and faster heating, so you can achieve the perfect sear every time.

Image: A close-up of the DCS Series 9 grill control panel, showing the illuminated dials and sleek design.

SETUP & INSTALLATION

The DCS Series 9 Evolution grill is designed for built-in installation. Ensure the cutout dimensions in your outdoor kitchen counter are accurate for a proper fit. Assembly is required, and due to the nature of gas appliances, professional installation is strongly recommended to ensure safety and compliance with all local codes and regulations.

Dimensions and Cutout

- **Overall Size (H x W x D):** 27.25 x 35.9375 x 26.875 inches
- **Cutout Dimensions (H x W x D):** 10.125 x 34.5 x 22.75 inches

This grill is a natural gas model. Ensure your gas supply is compatible and properly installed by a certified professional. While designed for built-in applications, freestanding options are available with separately purchased carts.



BEAUTIFUL TO USE

Grill masters know the secret to the best barbecue is the ability to set up heat zones on the grill.

With precision burners and innovative grill design, DCS grills allow the chef to create piping hot surfaces for aggressive sears, while keeping even nearby grill surfaces at gentle heats for low and slow cooking.

Turn slow cooking to searing, and sautéing to frying with a grill designed to help you master your cooking zones.

INSTANT IGNITE CHARCOAL

Bring the flavor of charcoal and wood smoke to your food, with the convenience of instant ignition.

The charcoal smoker tray slots in easily above the grill's high BTU gas burners, allowing charcoal to be lit quickly and easily.

CONSIDERED LIGHTING

Considered lighting illuminates the full surface searing grill, creating a cooking experience that is both functional and perfect for entertaining. The brilliant 12-volt hood lighting lights the grill, while bezel lighting on dials glow white when the lights or grill are on, and orange when the gas and grill are working.

DESIGN PRECISION

Spring assisted hoods allow DCS Series 9 Grills to be smoothly opened, using one hand. Their curved design directs heat upwards on open, away from the chef.

Image: A man opening the spring-assisted hood of a DCS Series 9 grill, demonstrating its ease of use in an outdoor kitchen setting.

OPERATING INSTRUCTIONS

Ignition

1. Ensure the gas supply is turned on.
2. Push and turn a control knob to the HIGH position. The hot surface ignition system will automatically ignite the burner.
3. Once ignited, adjust the knob to your desired heat setting.
4. If a burner does not ignite within 5 seconds, turn the knob to OFF, wait 5 minutes for gas to dissipate, then repeat the ignition process.

Grilling with Dual Position Grates

The cast stainless steel grill grates offer versatility:

- **Flat Position:** Ideal for general grilling and delicate foods.

- **Angled Position:** Channels grease away from the flames into the Grease Management System, reducing flare-ups and creating distinct sear lines with the 'W' shaped side of the grates.

Rotisserie Operation

The integrated 18,000 BTU infrared back burner is designed for rotisserie cooking. Attach your food to the rotisserie spit, position it over the back burner, and turn on the rotisserie burner. Monitor cooking progress and internal temperatures for best results.

Searing Zone

The grill features a dedicated searing zone with a dynamic infrared burner for high-temperature cooking. This allows for quick searing to lock in juices and create a flavorful crust on meats.

THE RIGHT FUEL

Smoking infuses flavor right through your food while charcoal grilling will give you a juicy result with a subtle barbecue flavor. The DCS Series 9 Grill allows you to choose your fuel type, be it gas, charcoal or wood – ideal for adding a signature twist to your dish.



Image: A detailed view of the DCS Series 9 grill's searing zone, showing the intense heat from the infrared burner.

Fuel Type

This model is configured for Natural Gas. While the grill is designed for natural gas, DCS Series 9 grills offer flexibility for various cooking methods, including the use of charcoal or wood chips in designated smoker trays (sold separately) to infuse additional flavor into your food.



QUALITY IN EVERY DETAIL

Quality is not just seen, but felt. It is in the experience, the ease of use, the attention to detail that makes every action in the cooking process seamless. DCS grills are the purest expression of this philosophy.

Constructed from 304 grade stainless steel, they are built to withstand the demands of serious cooks and all the rigors of outdoor cooking. This robust construction combines with precision engineering to make every movement and function feel effortless.

It is this obsession with the detail that makes every DCS grill beautiful to use and built to last.

Image: Glowing charcoal briquettes in a grill tray, illustrating the option for charcoal smoking to enhance flavor.

MAINTENANCE & CARE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your DCS grill.

Cleaning Stainless Steel Surfaces

Clean stainless steel surfaces with a mild detergent and warm water. For stubborn stains, use a non-abrasive stainless steel cleaner. Always wipe in the direction of the grain to prevent scratching. Avoid using abrasive pads, steel wool, or cleaners containing chlorine.

Cleaning Grill Grates and Ceramic Rods

After each use, allow the grill to cool slightly, then brush the grill grates with a stiff wire brush to remove food residue. The ceramic rods can be cleaned by brushing or by running the burners on high for a few minutes to burn off residue, then brushing once cooled.

Grease Management System

Regularly clean the grease tray and channels to prevent buildup and ensure proper drainage. Remove the

grease tray, empty its contents, and wash with warm, soapy water.

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Image: The DCS Series 9 Evolution 36-inch Built-in Natural Gas Grill, emphasizing its durable stainless steel construction which simplifies cleaning and maintenance.

TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common troubleshooting steps:

- **Burner Not Igniting:** Check if the gas supply is open. Ensure the igniter is sparking. Clean any debris from the burner ports.
- **Low Heat Output:** Verify that the gas tank (if applicable) is not low or that the natural gas line is fully open. Check for blockages in burner ports.
- **Excessive Flare-ups:** Ensure the Grease Management System is clean and functioning. Trim excess fat from meats before grilling. Use the angled grate position.
- **Uneven Heating:** Clean ceramic rods and burner ports. Ensure all burners are fully engaged.

For persistent issues, contact DCS customer support or a qualified service technician.

SPECIFICATIONS

Specification	Detail
Brand	DCS
Model Name	DCS Series 9 36-Inch Built-In Natural Gas Grill with Rotisserie
Model Number	BE1-36RC-N
Fuel Type	Natural Gas
Installation Type	Built-In
Material Type	304 Stainless Steel
Product Dimensions (D x W x H)	26.86" x 35.94" x 27.25"
Cutout Dimensions (H x W x D)	10.125" x 34.5" x 22.75"
Item Weight	270 Pounds
Main Burner Count	3
Main Burner BTU (each)	25,000 BTU
Rotisserie Back Burner BTU	18,000 BTU
Total BTU	89,000 BTU
Cooking Surface Area	1164 Square Inches
Special Features	Rotisserie, Infrared Rotisserie Burner, Grease Management System™
Required Assembly	Yes
Indoor Outdoor Usage	Outdoor

WARRANTY & SUPPORT

For warranty information, service, or technical support, please contact DCS customer service directly. Keep your proof of purchase and model number (BE1-36RC-N) readily available when contacting support. Visit the official DCS website for the most current warranty details and contact information.