

DCS BH1-30R-L

DCS Series 7 30-Inch Built-In Propane Gas Grill With Rotisserie

Model: BH1-30R-L

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, installation, and maintenance of your DCS Series 7 30-Inch Built-In Propane Gas Grill with Rotisserie. Please read this manual thoroughly before using your grill and retain it for future reference. This grill is designed for outdoor use only.



Figure 1: Front view of the DCS Series 7 Built-In Propane Gas Grill with the lid closed.

This image displays the sleek, brushed stainless steel exterior of the grill, highlighting its robust construction and integrated temperature gauge on the lid. The control knobs for the burners and rotisserie are visible on the front panel.

2. SAFETY INFORMATION

WARNING: For Outdoor Use Only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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.
- Keep children and pets away from the grill during operation.
- Never leave a lit grill unattended.
- Ensure all gas connections are secure and leak-free before use.
- Do not attempt to repair or alter the grill yourself. Contact qualified service personnel.
- Wear protective gloves when handling hot components.

3. SETUP AND INSTALLATION

The DCS Series 7 grill is designed for built-in installation. Ensure the installation area meets all local and national codes for gas appliances. A qualified installer is recommended for proper setup.

3.1 Unpacking

Carefully remove all packaging materials. Inspect the grill for any shipping damage. Report any damage to your dealer immediately.

3.2 Gas Connection

This model is configured for Liquid Propane (LP) gas. Ensure your gas supply matches the grill's requirements. Connect the gas line according to local codes and manufacturer instructions. Perform a leak test on all connections using a soap and water solution.

3.3 Electrical Connection (for Smart Beam™ Grill Light and Rotisserie Motor)

Connect the grill to a grounded electrical outlet as per local electrical codes. The Smart Beam™ Grill Light and rotisserie motor require power for operation.



Figure 2: DCS Series 7 Grill with lid open, showcasing the internal components.

This image illustrates the grill with its lid fully open, revealing the cooking grates, ceramic radiant technology, and the rotisserie assembly. It is shown installed on a compatible grill cabinet, demonstrating a typical built-in setup.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the grill's controls before first use.

4.1 Lighting the Main Burners

1. Ensure the grill lid is open.
2. Turn the main gas supply valve ON.
3. Push in and turn a burner control knob counter-clockwise to the HIGH position.
4. The one-step direct burner ignition system will automatically ignite the burner.
5. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the process.
6. Adjust the flame intensity by turning the knob between HIGH and LOW.

4.2 Using the Rotisserie Burner

The 14,000 BTU infrared rotisserie burner is designed for slow, even cooking of roasts up to 50 lbs.

1. Securely attach the food to the rotisserie spit.
2. Insert the spit into the rotisserie motor and support brackets.
3. Turn the rotisserie burner control knob to the ON position.
4. Activate the rotisserie motor using its dedicated switch.
5. Monitor cooking progress and internal food temperature.

4.3 Smart Beam™ Grill Light

The integrated halogen light illuminates the entire cooking surface for grilling in low-light conditions. Activate it using the dedicated light switch on the control panel.



Figure 3: DCS Series 7 Grill with lid open, showing rotisserie and side shelf.

This image provides a detailed view of the grill's interior, including the robust cooking grates and the infrared rotisserie burner. The grill is shown mounted on an optional cart with a convenient side shelf, demonstrating its versatility.

5. MAINTENANCE AND CLEANING

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

5.1 After Each Use

- Turn off all burners and the gas supply.
- Allow the grill to cool completely.
- Clean cooking grates with a grill brush.
- Empty and clean the removable drip pan, conveniently located in a slide-out tray.

5.2 Periodic Cleaning

- Clean the stainless steel surfaces with a mild detergent and a soft cloth. Avoid abrasive cleaners.
- Inspect burners for blockages and clean as necessary.
- Check gas hoses and connections for wear or damage.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not light	No gas supply, clogged burner port, faulty igniter	Check gas tank/line, clean burner, contact service
Low flame	Low gas pressure, partially clogged burner	Check gas tank level, clean burner
Uneven heating	Clogged burner ports, misaligned radiant trays	Clean burner ports, adjust radiant trays
Rotisserie motor not turning	Power issue, motor malfunction	Check power connection, contact service

7. SPECIFICATIONS

- **Model:** BH1-30R-L
- **Fuel Type:** Liquid Propane (LP)
- **Total BTU Output:** 64,000 BTU
- **Main Burners:** Two (2) 25,000 BTU U-burners
- **Rotisserie Burner:** One (1) 14,000 BTU infrared burner
- **Total Cooking Area:** 748 sq. in.
- **Material:** Heavy-duty 304 grade Stainless Steel
- **Dimensions (H x W x D):** 24.25" x 30" x 26.88"
- **Ignition:** 9-volt battery ignition (one-step direct burner ignition)
- **Special Features:** Ceramic Radiant Technology, Smart Beam™ Grill Light, Removable Drip Pan
- **Item Weight:** 104 Pounds
- **UPC:** 780405714510

8. WARRANTY AND SUPPORT

DCS Appliances provides comprehensive warranty coverage for your grill:

- **Lifetime Warranty (parts only):** Stainless steel grill burners, stainless steel grill cover, burner box, cooking grates, and grill racks (excluding discoloration or surface corrosion). Lifetime is defined as normal domestic use and service for the lifetime of the original purchaser.
- **Two (2) Year Limited Warranty:** Covers parts and labor for the entire product.
- **Five (5) Year Comprehensive Warranty:** Covers radiant trays, radiant tray side rails, and drip pans. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished.

For warranty claims or technical support, please refer to the contact information provided with your purchase documentation or visit the official DCS Appliances website.

Refer to the manufacturer's manual for full warranty details.