# 48" Series 9 DCS Grill, Infrared Sear Burner, Natural Gas

Series 9 | All

Stainless Steel | Natural gas



Taking your grilling experience to the next level, this Series 9 built-in 48" grill is the ultimate addition to premium outdoor kitchens.

- Infrared sear burner for incredibly fast searing up to 26 MJ/hr
- Cater for a crowd with the secondary cooking surface
- Build into an outdoor bench, or add a cart for a freestanding grill
- U-burners deliver 27 MJ/hr total power per burner with precise heat control from 150°C to 600°C

## DIMENSIONS

| | |
|---|---|
| Height | 692 mm |
| Width | 1217 mm |
| Depth | 682 mm |

## FEATURES & BENEFITS

### 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.

### Charcoal Smoker Tray

Enjoy a smoky barbecue flavour by cooking with charcoal – or add wood chips for extra smoke. Ignited instantly with in-built gas flame ignition, you can cook directly on the cooking grate. A W-shaped tray with adjustable vents helps the charcoal last longer.

### Heavy-Duty Infrared Rotisserie

An infrared rotisserie burner provides controlled searing heat up to 15 MJ/hr. Perfect for entertaining, the heavy-duty motor can easily turn a 25kg load. The rotisserie rod is conveniently stored under the drip pan handle.

### Intuitive Lighting

Brilliant 12-volt lighting safely illuminates the entire grilling surface when you open the lid. Ideal for night-time cooking, the bezel dial lighting glows white when the grill is on, and orange when the gas and grill are in use.

### Easy-Lifting Hood

The hood can be opened using one hand for better access and visibility when cooking. You can easily accommodate larger food with extra space under the hood.

### Extra Cooking Area

Effortlessly cook for a crowd with a secondary cooking space. You can fit a grill pan for slow cooking, roasting and making sauces, or to keep food warm after searing.

### Grease Management System™

Our Grease Management System™ reduces flare-ups by channelling grease and oils away from the burner flames during grilling.

## SPECIFICATIONS

### Burner ratings

| | |
|---|---|
| Grill burners | 25.5 MJ/h |
| Integrated rotisserie burner | 15 MJ/h |
| Regulator pressure | 1 kPa |
| Sear burner power rating | 25 MJ/h |
| Total nominal gas consumption | 117 MJ/h |

### Cooking Surface Area

| | |
|---|---|
| Primary cooking area | 0.55 sq. m. |
| Total cooking area | 1.03 sq. m. |
| Warming rack area | 0.47 sq. m. |

### Features

| | |
|---|---|
| 304 grade Stainless Steel burner tubes | • |
| 304 Grade stainless steel gas manifold | • |
| Designer metal control knobs | • |
| Double sided grilling grates | flat and angled position |
| Double sided Stainless Steel grilling grates | • |
| Full charcoal burner/smoker | Charcoal Insert Included |
| Full surface searing | • |
| Hood temperature gauge | • |
| Ignition system | Hot surface |

| | |
|---|---|
| Removable stainless steel warming rack | • |
| Rotisserie system | • |
| Sear plate (cast iron black) | Included |
| Secondary cooking | 2-level racks and tray |
| Stainless steel drip tray | • |

### Finish

| | |
|---|---|
| Weather resistant | • |

### Installation

| | |
|---|---|
| Available in built-in or on cart applications | • |
| Optional cart mount | CAD1-48 |

### Performance

| | |
|---|---|
| Ceramic radiant technology | • |
| Grease management system™ | • |
| Speed of rotisserie | 6 rpm |
| Weight rotisserie can handle | 25 kg |

### Power requirements

| | |
|---|---|
| Rotisserie power supply | 240 V |
| Rotisserie supply frequency | 50 Hz |

### Product dimensions

| | |
|---|---|
| Depth | 682 mm |
| Height | 692 mm |
| Width | 1217 mm |

SKU 71604

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020

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- Revit
- Revit - Storage Unit
- Rhino
- Rhino - Storage Unit
- Rhino - Storage Unit and Insulated Jacket
- Rhino - Insulated Jacket
- SketchUp
- SketchUp - Storage Unit
- SketchUp - Storage Unit and Insulated Jacket
- SketchUp - Storage Unit and Insulated Jacket
- DCS Service & Warranty (English, Canadian French)
- Installation & User Guide (English)

**Where applicable:**

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

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