

# DCS Grill, 48", Rotisserie, Side Burners

Series 7 | All

Stainless Steel | LPG



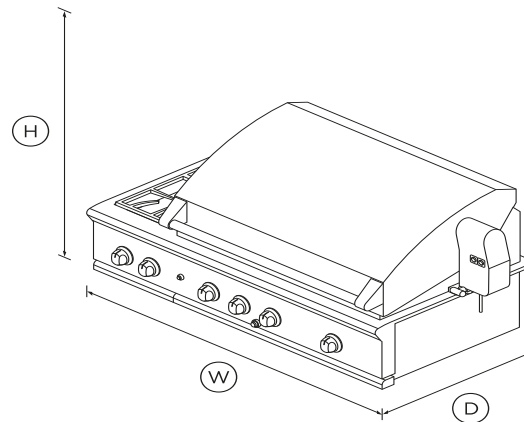
Plentiful room to prepare food, to grill or rotisserie while side burners allow you to cook your sides at the same time as your main.

- Three grill burners, infrared rotisserie burner and two side burners
- Build in to your outdoor kitchen bench, or purchase our DCS cart separately to create a freestanding grill.
- The infrared rotisserie burner is ideal for slow-cooking and roasting meats evenly with controlled searing.

- Constructed from 304-grade stainless steel, designed for outdoor durability and performance

## DIMENSIONS

Height	616mm
Width	1217mm
Depth	673mm



## FEATURES & BENEFITS

### Grease Management System™

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

### Full surface searing

Double-sided cast stainless steel grilling grates deliver perfect

sear lines while at the same time, conveniently channelling away oil to an easily removable capture tray.

### Design quality

Designed to last a lifetime and featuring heavy grade 304 stainless steel throughout, these grills are cleverly engineered and detailed with welded & polished seams, heavy duty fittings, handles and controls.

### Heavy-duty rotisserie

An infrared rotisserie burner provides controlled searing heat, and its heavy duty motor with stainless steel hexagonal rod and adjustable forks can accommodate a 25kg load.

### Total Visibility

The Smart Beam™ grill light illuminates the entire cooking surface for better visibility at night. A 40 watt halogen light is integrated into the patented weather proof rotisserie motor, making it easily accessible and ergonomic.

### Stainless steel burners

The precision ported u-shaped stainless steel burners are rated at a significant 27 MJ/h each - designed for premium quality and performance.

## SPECIFICATIONS

### Burners

Rotisserie system •

### Cooking Surface Area

Primary cooking area	0.41sq. m.
Side burner area	0.16sq. m.
Total cooking area	0.72sq. m.
Warming rack area	0.16sq. m.

### Features

- 304 Grade stainless steel gas
- 304 grade Stainless Steel
- Designer metal control knobs
- Double sided Stainless Steel
- Full surface searing
- Removable Stainless Steel
- Rotisserie system
- Secondary cooking **1-level warming rack**
- Stainless steel drip tray

Height	<b>616mm</b>
Width	<b>1217mm</b>

**Warranty**

Parts and labour	<b>Limited 2 years</b>
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SKU	85245
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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

**Finish**

- Weather resistant

**Installation**

- Available in built-in or on cart
- Optional cart mount **CAD-48**

**Performance**

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



**Power requirements**

- Grill power supply **9V Battery for Ignition**
- Rotisserie power supply **240V**
- Rotisserie supply frequency **50Hz**

**Product dimensions**

- Depth **673mm**

**Other product downloads available at fisherpaykel.com**

-  Installation & User Guide Professional Grill
-  Service & Warranty



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