

# DCS Grill, 48", Rotisserie, Side Burners

Series 7 | All

Stainless Steel | Natural gas



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
- Stainless steel drip tray
- 1-level warming rack

### Finish

- Weather resistant

### Installation

Available in built-in or on cart	•
Optional cart mount	<b>CAD-48</b>

### Performance

Ceramic radiant technology	•
Grease management system™	•
Speed of rotisserie	<b>6rpm</b>
Weight rotisserie can handle	<b>25kg</b>

### Power requirements

Grill power supply	<b>9V Battery for Ignition</b>
Rotisserie power supply	<b>240V</b>
Rotisserie supply frequency	<b>50Hz</b>

### Product dimensions

Depth	<b>673mm</b>
Height	<b>616mm</b>
Width	<b>1217mm</b>

### Warranty

Parts and labour	<b>Limited 2 years</b>
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SKU	<b>85246</b>
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### Other product downloads available at fisherpaykel.com

- [↓](#) Installation & User Guide Professional Grill
- [↓](#) Service & Warranty



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