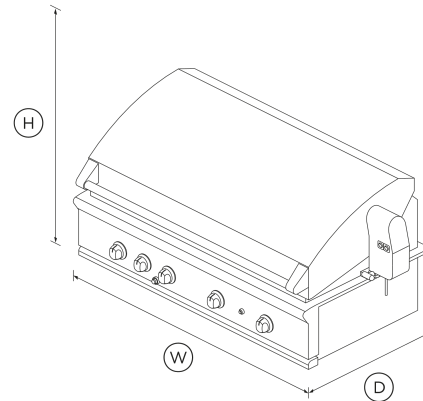


# 48" Series 7 DCS Grill, Rotisserie, Natural Gas

All



Height	616 mm
Width	1217 mm
Depth	673 mm



## 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

### Cooking Surface Area

Primary cooking area	0.54 sq. m.
Total cooking area	0.75 sq. m.
Warming rack area	0.21 sq. m.

### Features

- 304 grade Stainless Steel burner tubes
- 304 Grade stainless steel gas manifold
- Designer metal control knobs
- Double sided Stainless Steel grilling grates
- Full surface searing

## DIMENSIONS

Hood temperature gauge	•
Removable stainless steel warming rack	•
Rotisserie system	•
Secondary cooking	<b>1-level warming rack</b>
Stainless steel drip tray	•

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



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

- [↓ Installation & User Guide \(English\)](#)
- [↓ DCS Service & Warranty \(English, Canadian French\)](#)

**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.

**Finish**

Weather resistant	•
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**Installation**

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

**Performance**

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

**Power requirements**

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

**Product dimensions**