

48" Series 7 DCS Grill with Rotisserie and Side Burners, Natural Gas

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	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

Burner ratings

Grill burners	27 MJ/h
Integrated rotisserie burner	14 MJ/h
Integrated side burners	2
Regulator pressure	1 kPa
Total nominal gas consumption	124 MJ/h

Cooking Surface Area

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

Removable stainless steel warming rack	•
Rotisserie system	•
Secondary cooking	1-level warming rack
Stainless steel drip tray	•

Height	616 mm
Width	1217 mm

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.

Warranty	
Parts and labour	Limited 2 years



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

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.

Finish

Weather resistant	•
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Installation

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

Performance

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

Power requirements

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

Product dimensions

Depth	673 mm
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