# 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<sup>™</sup> 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<sup>™</sup> 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	•

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Removable stainless steel warming rack Rotisserie system	•
Secondary cooking	1-level warming rack
Stainless steel drip tray	•
Finish	
Weather resistant	
Installation	
Available in built-in or on cart applications	•
Optional cart mount	CAD-48
Performance	
Ceramic radiant technology	•
Grease management system™	•

#### **Power requirements**

Speed of rotisserie

Weight rotisserie can handle

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

#### Product dimensions

Depth

673 mm

6 rpm

25 kg

Height Width	616 mm 1217 mm
Warranty	
Parts and labour	Limited 2 years
SKU	85246

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Our In-use Energy Carbon Emissions Estimate is designed to assist

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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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