

A top-down view of a wooden cutting board on a light grey surface. The board holds several slices of medium-rare steak, a generous amount of green chimichurri sauce, and a small spoon with more sauce. A bowl of chimichurri is in the top right, and a small bowl of ground pepper is in the bottom right.

OBSESSED WITH COOKING



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Handcrafted for serious cooks, DCS Grills smoke, sear, rotisserie, bake and slow cook for all round exceptional cooking performance. Match your skill with the ultimate in outdoor grilling. Combine with a full range of outdoor components to create your ultimate outdoor kitchen.

PERFECTING THE ART OF GRILLING SINCE 1989

A tradition founded in Surf City,
Huntington Beach, California,
DCS embodies the great outdoors
legacy. Building on a heritage of
commercial quality appliances, DCS
pioneered a new category in outdoor
cooking — going beyond conventional
barbecues to offer a complete
professional outdoor kitchen.



The Ultimate Outdoor Kitchen

SERIES 9 APPLIANCES



48" Series 9 Grill



14" Series 9 Double Side Burner



24" Series 9 Power Burner



30" Series 9 All Grill



30" Series 9 Griddle



30" Series 9 Double Side Burner/Griddle



THE PERFECT HEAT

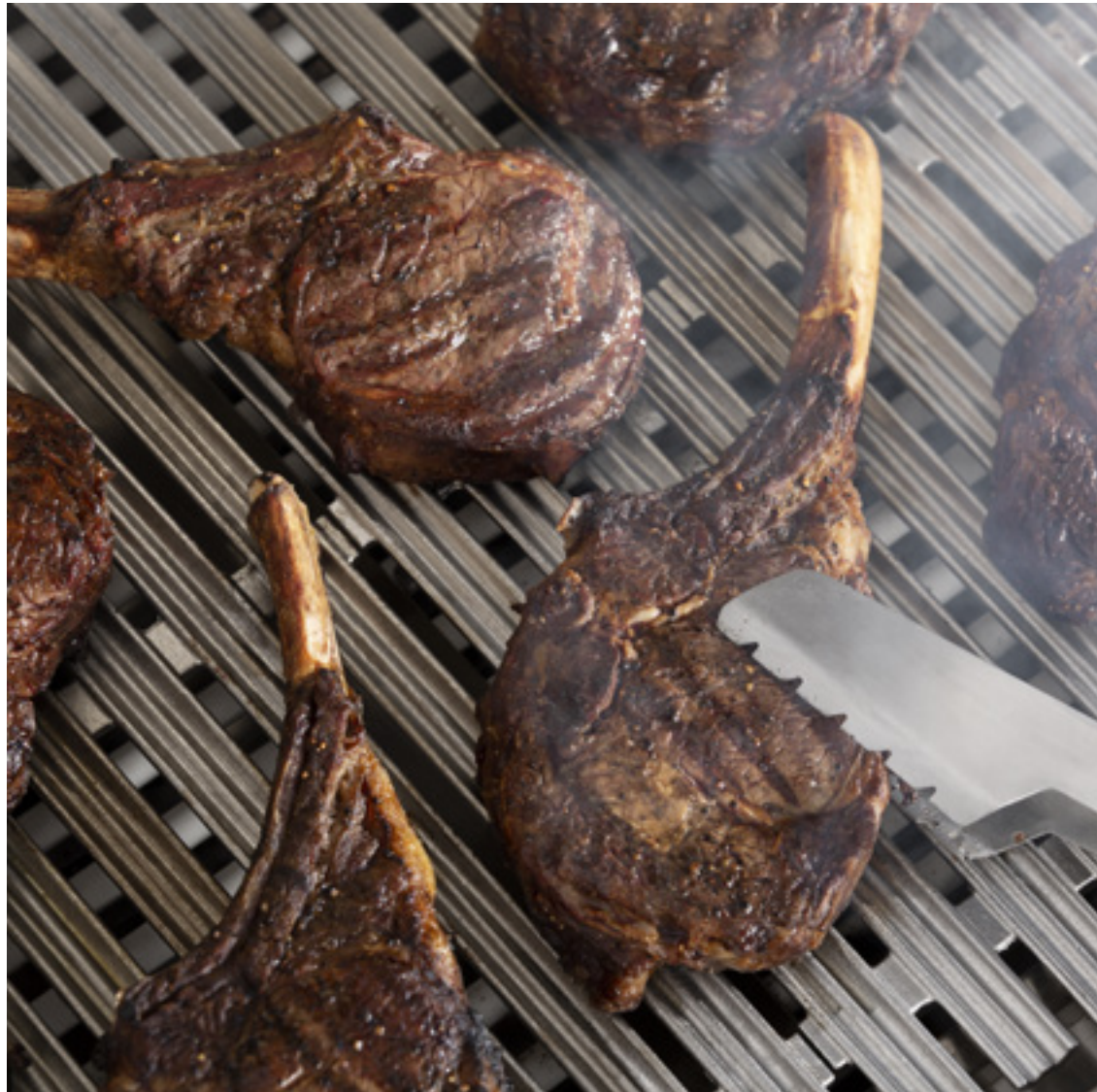
Take charge of your tools. Select the best cut. Master the temperature. Choose your method. Control the heat. Bring out the flavors. Season to taste.

Enjoy Delicious.

SEAR

“A good sear allows you to effectively seal in moisture and add flavor to anything you’re cooking. In most cases you’re only as good as your equipment. Having the professional level output of these outdoor kitchens allows me to duplicate restaurant performance with ease.”

Chef Michael Scelfo — Founder and head chef at Boston restaurants Alden & Harlow and Waypoint





CHARCOAL GRILL

“The smoke from the charcoal adds flavor to whatever is cooking. In a charcoal grill, I look for something that will give me a great flavor, first and foremost. Then, I want to make sure that the grill can reach very high temperatures and I have the ability to manipulate the heat up and down quickly.”

Chef Ludo Lefebvre – Founder of Los Angeles restaurants Petit Trois, Trois Mec and Trois Familia



ROTISSERIE

“Each technique has its purpose, but with rotisserie it is easier to build a crust with basting and to make any meat or fish crispy pretty quickly, which is something that I love. It is important to have a high-quality power source that can create a strong flame to keep high and even heat while cooking. The rotisserie spit should not spin too fast – it should be slow enough to add a nice caramelization to the meat on the outside.”

Chef Ludo Lefebvre



BOILING AND DEEP FRYING

“For any large scale boil, it is imperative to have a very strong flame. Boiling a large amount of liquid in a large pot takes a long time and once you add all of your ingredients to the water, you need a strong heat source to bring the liquid back up to temperature quickly. Otherwise, the process takes far too long.”

Chef Ludo Lefebvre

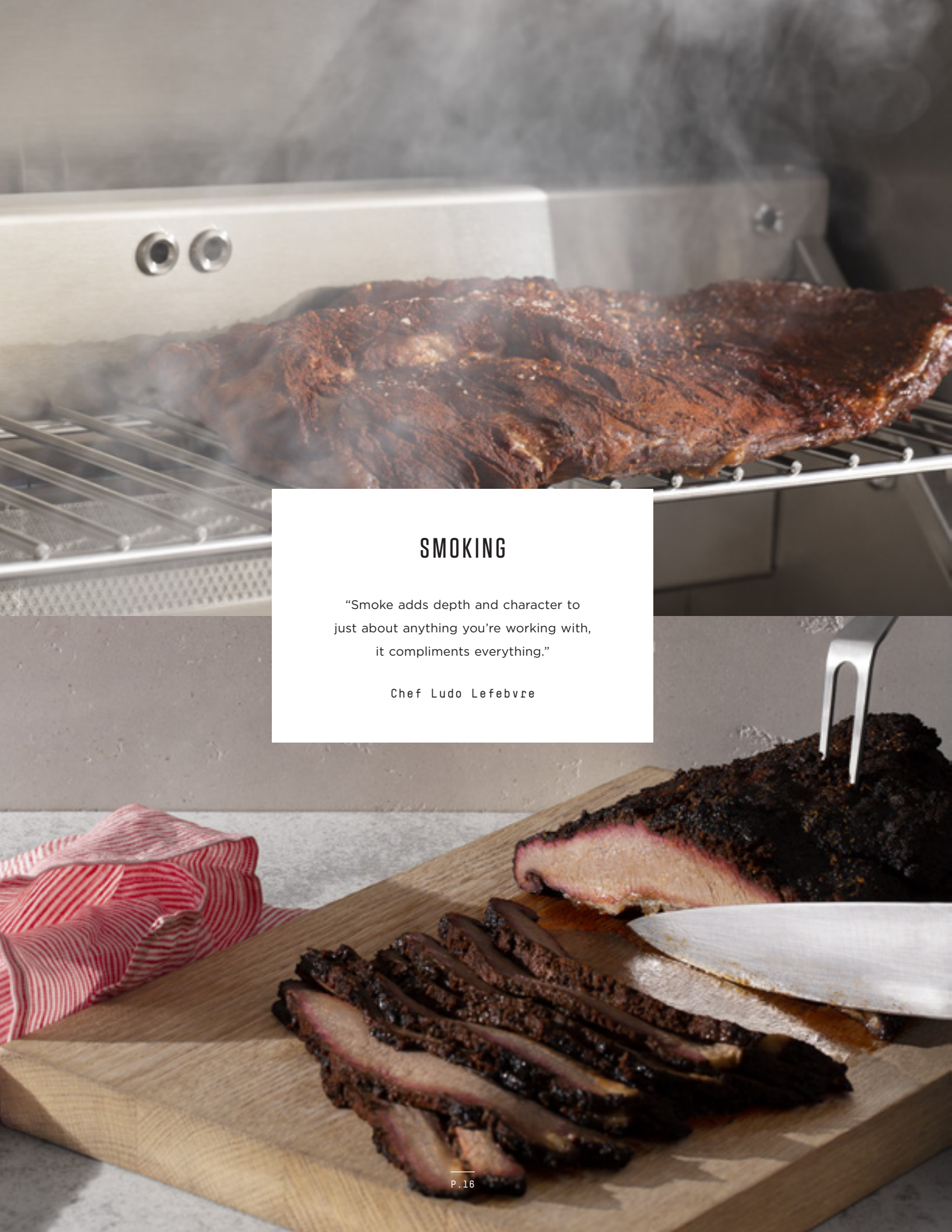


BRAISING

“Slow and even cooking make a perfect braise every time, while aggressively seasoning at the beginning of any cook creates depth of flavor.”

Chef Michael Scelfo





SMOKING

“Smoke adds depth and character to just about anything you’re working with, it compliments everything.”

Chef Ludo Lefebvre

BAKING

“If you want to utilize your grill like an oven, it is important to have even heat everywhere in the grill so that you can cook everything evenly and build a nice crust.”

Chef Michael Scelfo



WOK COOKING

“Good wok cooking requires a strong flame – it should be extra hot and very powerful in order to heat the entire wok.”

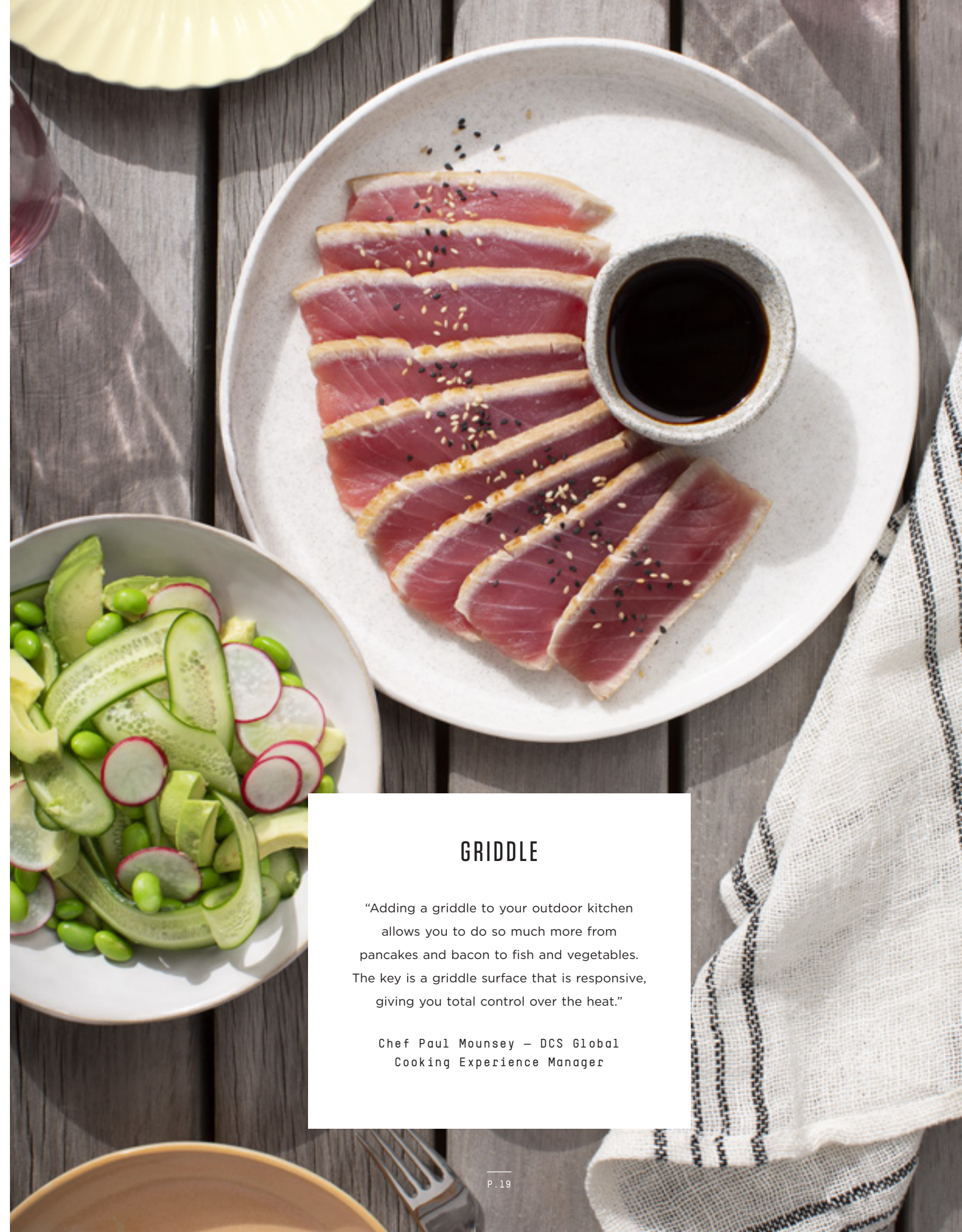
Chef Ludo Lefebvre



GRIDDLE

“Adding a griddle to your outdoor kitchen allows you to do so much more from pancakes and bacon to fish and vegetables. The key is a griddle surface that is responsive, giving you total control over the heat.”

Chef Paul Mounsey – DCS Global
Cooking Experience Manager





THE DCS DIFFERENCE

With an obsessive focus on cooking, we design and engineer grills and cooking attachments that deliver perfect results – whether that is a well-seared steak or meltingly tender ribs – while also being intuitive to use, cleverly designed and durable for years of enjoyment.

Our pillars inform the design
of every DCS appliance.

PERFECT RESULTS

From slow and low to smoky and seared,
roisserie basted or charred and tender,
designed for performance and precision.

BEAUTIFUL TO USE

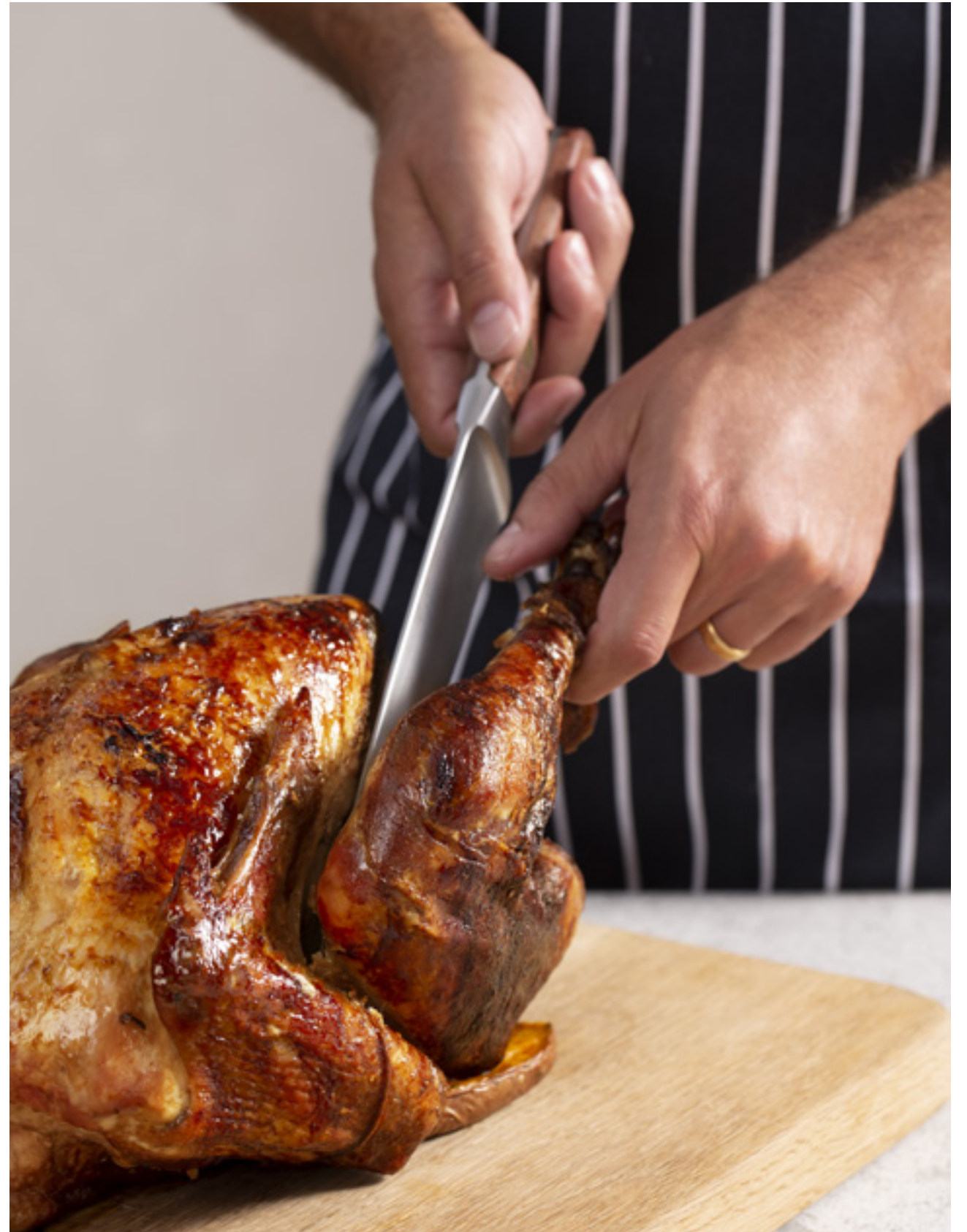
Details that just feel right. Finely
balanced and skillfully engineered to make
each product enjoyable to use, every day.

BUILT TO LAST

Robust hand-finished 100% stainless steel
construction with exceptional warranties
for peace of mind.

DESIGNED TO FIT

Complement your outdoor lifestyle with
grills and outdoor products that are
designed to match and work together
intuitively.





GRILLS

The centerpiece of the outdoor kitchen, you need your grill to handle anything you throw at it — or on it. Built from 304 grade stainless steel and delivering 25,000BTU of power, these grills combine premium styling with thoughtful design to deliver powerful performance and flexible grilling solutions.

Core, premium functionality like full surface searing, a powerful rotisserie and our Grease Management System™ are standard across both Series 7 and Series 9 Grills. Designed for unparalleled control and power and hand-finished to a high standard, these grills are built to withstand the demands of the serious cook as well as the weather.

DCS Series 9 Grills build on this with added features like a charcoal smoker tray with hot surface flame ignition, more indirect cooking racks for braising and baking, and premium design styling with an easy-to-open spring assisted lid.

Grills

SERIES 9 GRILLS

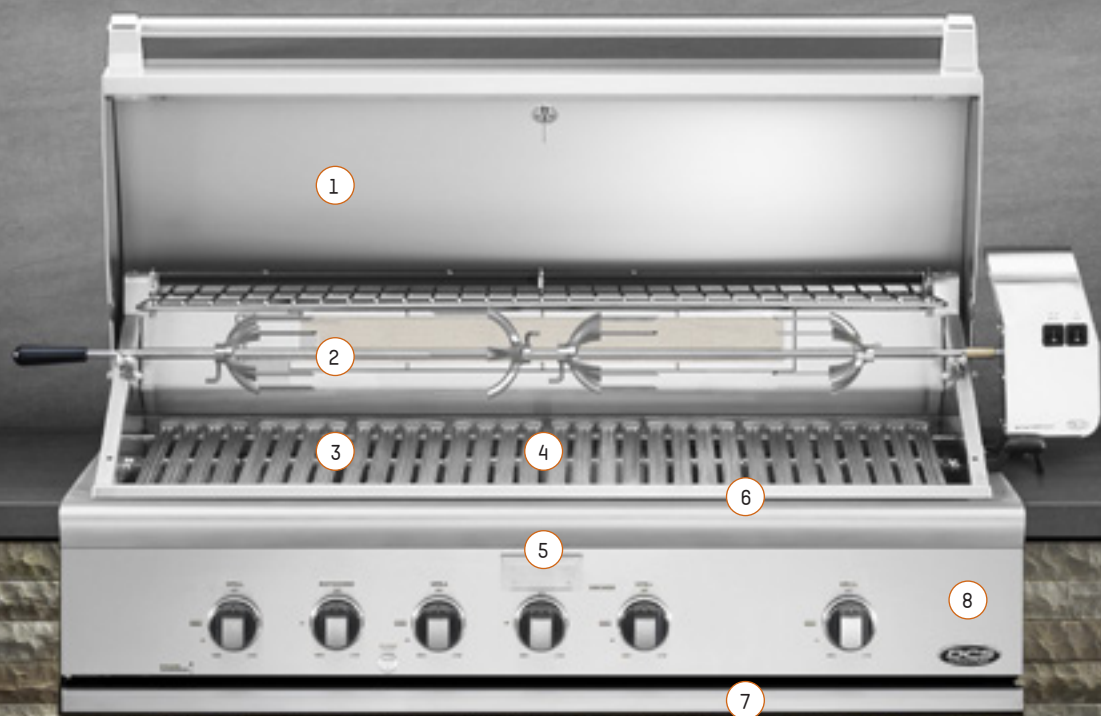
Handcrafted for serious cooks, the DCS Series 9 Grill delivers exceptional cooking performance. Designed for unparalleled functionality and power and hand-finished to a high standard, these grills are built to withstand the demands of the serious cook and the weather, 365 days a year.

Available in 36" and 48" grills.
6" spacers are available to extend
grill to fit a 42" and 54" cavity.

*Lifetime warranty on: Stainless Steel Grill Burners, Stainless Steel Grill Cover, Burner Box, Cooking Grates, Grill Racks. A 5 year warranty applies to: Radiant Trays, Radiant Tray Side Rails and the Drip Pan. 2 years full coverage warranty applies for parts and labour on the entire product.



- 1 Easy lifting hood
- 2 Intuitive lighting
- 3 Braising, baking and warming
- 4 Rotisserie
- 5 Charcoal grill and smoker
- 6 Double-sided cast stainless steel grates
- 7 Full surface searing
- 8 Grease Management System™
- 9 100% stainless steel
- 10 Easy cleaning
- 11 Lifetime warranty*



- 1 100% stainless steel
- 2 Rotisserie
- 3 Double-sided cast stainless steel grates
- 4 Full surface searing
- 5 Smoker box
- 6 Grease Management System™
- 7 Easy cleaning
- 8 Lifetime warranty*

Grills

SERIES 7 GRILLS

DCS Series 7 Grills offer power, simplicity and control, giving you perfect results whether a premium steak or a delicate salmon fillet. Built from 304 grade stainless steel and delivering 25,000BTU of power, these grills combine premium styling with thoughtful design to deliver powerful performance and flexible grilling solutions.

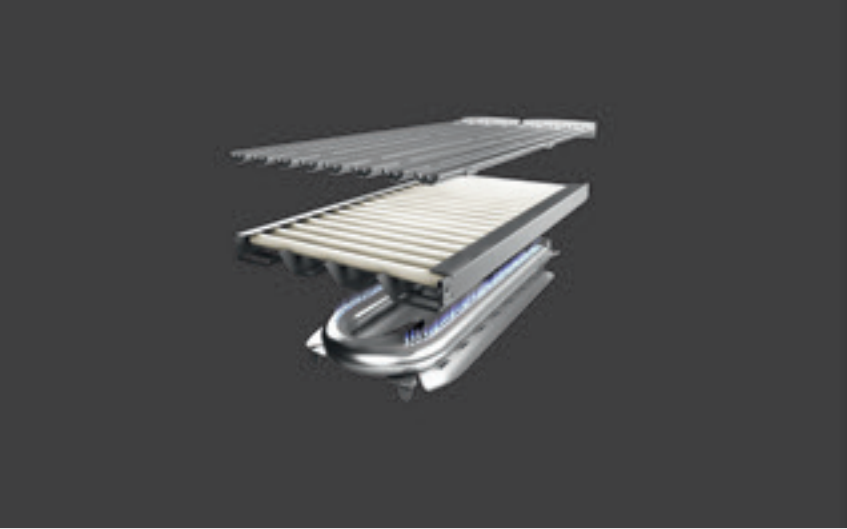
Available in 30", 36" and 48" grills.

*Lifetime warranty on: Stainless Steel Grill Burners, Stainless Steel Grill Cover, Burner Box, Cooking Grates, Grill Racks. A 5 year warranty applies to: Radiant Trays, Radiant Tray Side Rails and the Drip Pan. 2 years full coverage warranty applies for parts and labour on the entire product.

PERFECT RESULTS



Charcoal Grilling and Smoking
Smoking infuses flavor right through your food while charcoal grilling will give you a juicy result with a subtle barbecue flavor. Have it all with Gas, Charcoal and Smoker all-in-one in the Series 9 Grill. Enjoy smoky barbecue flavor with the ease of hot surface flame ignition. Grill directly on the cooking grate or add wood chips for more smoke. A W-shaped tray with adjustable vents helps the charcoal last longer.



Searing
Perfectly seared meat achieves a crisp, well-browned exterior with a tender and juicy interior, whether fish, poultry, meat or vegetables. In both Series 7 and 9 Grills, DCS delivers exceptional searing across the full surface, with a powerful 25000BTU output rating from each burner. DCS's unique ceramic rod design evenly distributes this heat so there are no uneven hot spots or cold patches.



25K
BTU Burners

18K
BTU Searing Heat

50 lbs
Rotisserie
Capacity



Rotisserie
Rotisserie cooking delivers tender, juicy meat with a golden and crisp surface. An infrared rotisserie burner provides controlled searing heat up to 18,000BTU that can easily handle meat weighing up to 50 pounds. Design details like the tuck-away rotisserie rod holder on Series 9 Grills deliver practicality with performance.



Braising, Baking and Warming
Good slow cooking gives you consistent, indirect heat over a long period of time, so breads rise evenly, and meat will pull off the bone.



The Series 9 Grill features controlled heat with a temperature gauge (ranging from 300°-1100°F), ideal for slow cooking to searing, direct and indirect heat. The two racks and one broiling pan can be easily moved to provide a secondary cooking space, giving you flexibility to cook almost anything.

BEAUTIFUL TO USE



Easy Lifting Hood
Grilling should be for everyone, so lightening the load of the solid stainless-steel hood makes the outdoor kitchen more accessible. With more space under the hood in for extra-large food items, the spring assisted hood in Series 9 Grills can be smoothly opened, using one hand, for better access and visibility when cooking. When opening the hood, its curvature directs heat and smoke away from you.



Grease Management System™
Control of dripping grease is essential for delivering perfect results as well as easy cleaning. In both Series 7 and 9 Grills, avoid flare ups with DCS's patented Grease Management System™ which channels oil away from the flame giving you greater control and better cooked food.



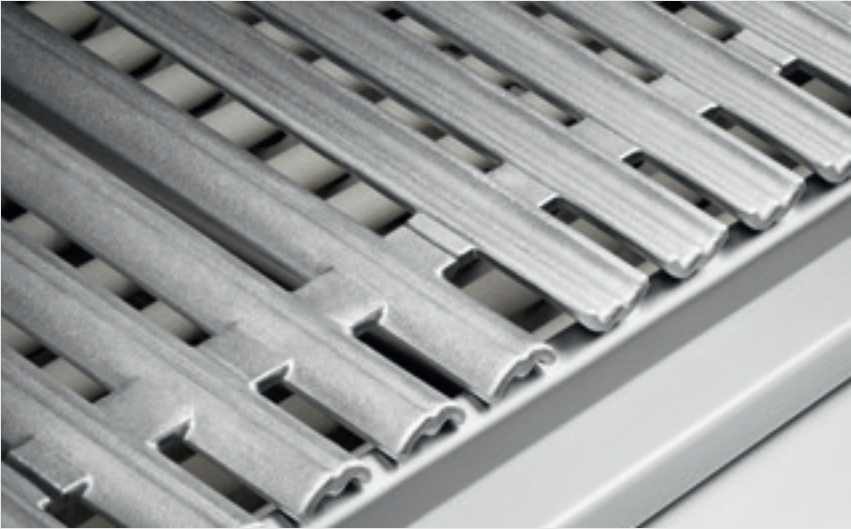
Easy Cleaning
To really enjoy your grill, hygienic and simple cleaning is essential. It ensures you are set up for perfect grilling and optimum flavor. Turn on the heat to sear for 15 minutes before you start cooking and all residue will be burnt off, leaving your cooking surface clean with almost no effort. DCS Series 7 and 9 Grills feature a removable drip pan, conveniently located in a slide-out tray to allow for easy cleaning.

12V

Hood Lighting



Intuitive Lighting
Good lighting helps you see what you are cooking, to achieve the perfect result. In the Series 9 Grill, dials glow white when the lights or grill are on, changing to orange when the knobs are turned on. See exactly what you're cooking, even at night with brilliant 12-volt hood lighting safely illuminating the whole grill.



Double-Sided Cast Stainless Steel Grates
Robust sear lines need a solid grate, but equally delicate foods like fish need a different surface for searing. Double-sided cast stainless steel grilling grates have a gentle radius for handling fragile foods. The other side is W-shaped for perfect sear lines while channelling oil away to the multi-position drip tray.



BUILT TO LAST



Lifetime Warranty
A premium grill should be with you for life. The warranty should support that. DCS Grills come with exceptional lifetime warranty on: Stainless Steel Grill Burners, Stainless Steel Grill Cover, Burner Box, Cooking Grates and Grill Racks. A 5 year warranty applies to: Radiant Trays, Radiant Tray Side Rails and the Drip Pan. 2 years full coverage warranty applies for parts and labour on the entire product.



100%
Stainless Steel



100% Stainless Steel
Real, solid, hardwearing and hand-finished materials are tangible elements of product quality. Built from heavy duty 304 stainless steel, inside and out, DCS Grills are built to handle anything mother nature can throw at them. All welded joints are hand-finished to deliver a premium finish and quality assurance.



Grills

DESIGNED TO FIT

Cooking attachments to match your grill

Complement your outdoor lifestyle with grills and accessories that are designed to match and work together intuitively. Both Series 9 and Series 7 ranges have cooking attachments with a matching look to complete your outdoor kitchen. Storage, refrigeration and heating options give you a full outdoor kitchen suite.



Unified Operation

The matching look of DCS Series 9 products is amplified by connectivity between the products, so all dials light up simultaneously.



Built-in and Freestanding Options

All grill heads in both Series 9 and Series 7 ranges are available for both built-in and freestanding arrangements. Carts for freestanding options are purchased separately. See storage and carts section for cart options.

Series 9 Grills



48" Series 9 Grill

BE1-48RC

71427 / 71428

H27 ¼" x W47 ⅝" x D26 ⅞"

H10 ⅙" x W45 ¾" x D22 ¾"



36" Series 9 Grill

BE1-36RC

71429 / 71430

H27 ¼" x W35 ⅝" x D26 ⅞"

H10 ⅙" x W34 ½" x D22 ¾"

All grills can be built-in or freestanding.
See carts section for freestanding options.

Series 7 Grills



48" Series 7 Grill

BH1-48R

71299 / 71300

H24 ¼" x W47 ⅞" x D26 ⅞"

H10 ⅙" x W45 ¾" x D22 ¾"



48" Series 7 Grill with Integrated Side Burners

BH1-48RS

71297 / 71298

H24 ¼" x W47 ⅞" x D26 ⅞"

H10 ⅙" x W45 ¾" x D22 ¾"



36" Series 7 Grill

BH1-36R

71301 / 71302

H24 ¼" x W35 ⅞" x D26 ⅞"

H10 ⅙" x W34 ½" x D22 ¾"



30" Series 7 Grill

BH1-30R

71303 / 71304

H24 ¼" x W30" x D26 ⅞"

H10 ⅙" x W28 ½" x D22 ¾"



30" Series 7 Grill, Non Rotis

BGC30-BQ

71123 / 71124

H24 ¼" x W30" x D26 ⅞"

H10 ⅙" x W28 ½" x D22 ¾"



COOKING ATTACHMENTS

Complete your ultimate outdoor kitchen with cooking attachments to complement your grill. By selecting products specifically designed for unique outdoor cooking purposes you can tailor your setup to suit how you entertain.

Power Burner — Perfect for deep frying, wok cooking and rapid boiling. All Grill — Add grilling space to your outdoor setup. Griddle — Get a flat surface perfect for searing.

Cooking Attachments

Series 9 and Series 7 ranges each have a matching look and feel with the Series 9 products amplified by connectivity between the products, so all dials light up simultaneously.

- 1 24" Power Burner
- 2 30" Griddle
- 3 30" Griddle/Double Side Burner
- 4 14" Double Side Burner
- 5 30" All Grill



PERFECT RESULTS



Power Burner: Power with control
The Power Burner delivers powerful heat through a high pressure burner, perfect for large steam pots. Precise temperature control from 70,000 to 1,300BTU enables a rapid boil down to a gentle simmer.



Griddle: Cooking versatility
Bring more cooking options to your outdoor kitchen with quick cooking on the griddle. Cook different foods at the same time with precision thermostatic control, separate temperature zones and even heat distribution.



All Grill: High-powered searing in low-profile format
Cook it your way with a variety of flexible cooking methods provided by DCS cooking attachments.

BEAUTIFUL TO USE



Power Burner: Smart grate design
The Power Burner grates are specially designed to provide stability for pots and woks of all sizes, reducing the need to adjust them. Grates can also be separated into two parts to make cleaning easy.



Griddle: Safe and convenient
Clean up is simple due to the griddle's removable slide out drip tray. For your safety, a flame failure device cuts the gas if a burner goes out.



Information at a glance
Illuminated dials immediately and intuitively tell you at a glance if the product is on. Get cooking quickly with a fast, weather resistant ignition system that works every time.

BUILT TO LAST



Power Burner: Cast brass burner
Made from durable, cast brass, the burner is designed to withstand high temperatures and all types of weather.



Side Burner: Robust construction
Constructed from 304 grade stainless steel designed to withstand all types of weather conditions, with a quality weld and finish, DCS Side Burners are built to last.



Griddle: Heavy duty build
Designed to withstand high temperatures, the DCS Griddle plate is made from durable, 8mm thick 304 stainless steel.

DESIGNED TO FIT



Designed to match
With a matching look across all DCS Series 9 products, you can create a stylish, cohesive design for your outdoor kitchen. Seamless installation and interconnectivity between products allows for unified operation, from ignition to dial illumination.

Series 9 Cooking Attachments



24" Series 9 Power Burner
PBEI-24
71413 / 71414
H10 ½" x W24" x D26 ⅞"
H10 ⅙" x W22 ½" x D22 ¾"



30" Series 9 All Grill
BEI-30AG
71415 / 71416
H10 ½" x W30" x D26 ⅞"
H10 ⅙" x W28 ½" x D22 ¾"



30" Series 9 Griddle
GDEI-30
71411 / 71412
H10 ½" x W30" x D26 ⅞"
H10 ⅙" x W28 ½" x D22 ¾"



30" Series 9 Double Side Burner/Griddle
GDSBEI-302
71417 / 71418
H10 ½" x W30" x D26 ⅞"
H10 ⅙" x W28 ½" x D22 ¾"



14" Series 9 Double Side Burner
SBEI-142
71419 / 71420
H10 ⅝" x W14 ⅛" x D26 ⅞"
H10 ⅙" x W12 ⅝" x D22 ¾"

Series 7 Cooking Attachments



30" Series 7 All Grill
BFGC-30G
71125 / 71126
H10 ½" x W30" x D26 ⅞"
H10 ⅙" x W28 ½" x D22 ¾"



30" Series 7 Double Side Burner/Griddle
BFGC-30BGD
71127 / 71128
H10 ½" x W30" x D26 ⅞"
H10 ⅙" x W28 ½" x D22 ¾"



14" Series 7 Double Side Burner
BCG132-BI
71136 / 71137
H10 ⅝" x W14 ⅜" x D26 ⅞"
H10 ⅙" x W12 ⅝" x D22 ¾"



14" Series 7 Single Side Burner
BCG131-BI
71134 / 71135
H10 ⅝" x W14 ⅜" x D16 ⅙"
H10 ⅙" x W12 ⅝" x D22 ¾"








OUTDOOR STORAGE AND CARTS






Hidden ingenuity makes the DCS storage systems essential to a well-designed outdoor kitchen. Adding convenience by reducing the need to go inside for cups or cutlery, spices or charcoal, you can store all your cookout essentials close at hand for both built-in and freestanding installs.

Designed for superior flush or proud installs. With no curved corners, stone stacks cleanly against the square edge DCS doors and drawers, saving your contractor time and giving a better finish. Double walls give strength and insulation properties, and coupled with plugs in large drawers, the drawers can be filled with ice. A range of doors and drawers as well as specialized functionality like trash bins or a completely sealed dry pantry allow you to build out the ideal storage solution for your needs.

Access Drawers and Warming Drawer

		
TYPE OF APPLIANCE	48" Access Drawers, Built-In	36" Access Drawers, Built-In
PRODUCT	ADR2-48	ADR2-36
SKU	71147	71148
Product Dimensions	H21 7⁄8" x W47 1⁄16" x D25 1⁄2"	H21 7⁄8" x W35 1⁄16" x D25 1⁄2"
Cut-out Dimensions (proud installation)	H20" x W46" x D24"	H20" x W34" x D24"
		
TYPE OF APPLIANCE	30" Access Drawers, Built-In	24" Access Drawers, Built-In
PRODUCT	ADR2-30	ADR2-24
SKU	71149	71150
Product Dimensions	H21 7⁄8" x W30" x D25 1⁄2"	H21 7⁄8" x W24" x D25 1⁄2"
Cut-out Dimensions (proud installation)	H20" x W28" x D24"	H20" x W22" x D24"
		
TYPE OF APPLIANCE	30" Outdoor Warming Drawer	
PRODUCT	WD1-30-SSOD	
SKU	71142	
Product Dimensions	H16" x W30" x D26 3⁄8"	
Cut-out Dimensions (proud installation)	H14 7⁄16" x W28 3⁄8" x D24 3⁄16"	

Access Doors and Dry Pantry

		
TYPE OF APPLIANCE	48" Access Doors, Built-In	36" Access Doors, Built-In
PRODUCT	ADN1-20X48	ADN1-20X36
SKU	71151	71152
Product Dimensions	H21 7⁄8" x W47 1⁄16" x D6 1⁄4"	H21 7⁄8" x W35 1⁄16" x D6 1⁄4"
Cut-out Dimensions (proud installation)	H20" x W46"	H20" x W34"
		
TYPE OF APPLIANCE	30" Access Doors, Built-In	24" Access Doors, Built-In
PRODUCT	ADN1-20X30	ADN1-20X24
SKU	71153	71154
Product Dimensions	H21 7⁄8" x W30" x D6 1⁄4"	H21 7⁄8" x W24" x D6 1⁄4"
Cut-out Dimensions (proud installation)	H20" x W28"	H20" x W22"
		
TYPE OF APPLIANCE	42" Dry Pantry	
PRODUCT	DP1-42	
SKU	71159	
Product Dimensions	H30 1⁄2" x W42" x D25 1⁄16"	
Cut-out Dimensions (proud installation)	H29 3⁄16" x W40 7⁄16" x D24 1⁄16"	

Tower Drawers and Trash/Recycle Bin

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TYPE OF APPLIANCE	20" Tower Drawer, Single	
PRODUCT	TDS1-20	
SKU	71155	
Product Dimensions	H9 3⁄8" x W20 3⁄16" x D25"	
Cut-out Dimensions (proud installation)	H8 7⁄16" x W18 7⁄8" x D24"	
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TYPE OF APPLIANCE	20" Tower Drawer, Double	
PRODUCT	TDD1-20	
SKU	71156	
Product Dimensions	H21 7⁄8" x W20 5⁄16" x D25"	
Cut-out Dimensions (proud installation)	H20 1⁄16" x W18 7⁄8" x D24"	
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TYPE OF APPLIANCE	20" Tower Drawer, Triple	
PRODUCT	TDT1-20	
SKU	71157	
Product Dimensions	H29 1⁄8" x W20 5⁄16" x D25"	
Cut-out Dimensions (proud installation)	H28" x W18 7⁄8" x D24"	
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TYPE OF APPLIANCE	20" Double Trash/Recycle Bin	
PRODUCT	TB1-20	
SKU	71158	
Product Dimensions	H29 3⁄8" x W20 5⁄16" x D25"	
Cut-out Dimensions (proud installation)	H28" x W18 7⁄8" x D24"	
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Side Storage

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TYPE OF APPLIANCE	6" Countertop Storage – 48" Series 9 Grill	
PRODUCT	ASE6-48	
SKU	71405	
Product Dimensions	H11 13⁄64" x W7 23⁄32" x D26 7⁄8"	
Cut-out Dimensions (proud installation)	H10 1⁄8" x W52 1⁄8" x D22 3⁄4"	
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TYPE OF APPLIANCE	6" Countertop Storage – 36" Series 9 Grill	
PRODUCT	ASE6-36	
SKU	71332	
Product Dimensions	H11 13⁄64" x W7 11⁄32" x D26 7⁄8"	
Cut-out Dimensions (proud installation)	H10 1⁄8" x W40 1⁄2" x D22 3⁄4"	
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TYPE OF APPLIANCE	6" Countertop Storage – 48" Series 7 Grill	
PRODUCT	ASH6-48	
SKU	71406	
Product Dimensions	H11 13⁄64" x W7 49⁄64" x D26 41⁄64"	
Cut-out Dimensions (proud installation)	H10 1⁄8" x W52 1⁄8" x D22 3⁄4"	
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TYPE OF APPLIANCE	6" Countertop Storage – 36" Series 7 Grill	
PRODUCT	ASH6-36	
SKU	71333	
Product Dimensions	H11 13⁄64" x W7 3⁄8" x D26 41⁄64"	
Cut-out Dimensions (proud installation)	H10 1⁄8" x W40 1⁄2" x D22 3⁄4"	
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S9

30" Series 9 CAD Cart

CAD1-30E

71432

H35 ½" x W30" x D25 ½"



S9

36" Series 9 Grill CAD Cart

CAD1-36E

71407

H35 ½" x W35 ⅝" x D25 ½"



S9

48" Series 9 Grill CAD Cart

CAD1-48E

71408

H35 ½" x W47 ⅝" x D25 ½"



30" CSS Cart with Single Door

CSS-30

71320

H35 ¾" x W30" x D25 ½"



30" Series 7 CAD Cart

CAD1-30

71131

H35 ½" x W30" x D25 ½"



36" Series 7 CAD Cart

CAD1-36

71132

H35 ½" x W35 ⅝" x D25 ½"



48" Series 7 CAD Cart

CAD1-48

71133

H35 ½" x W47 ⅝" x D25 ½"



REFRIGERATION

Make your outdoor grilling space a complete kitchen by adding refrigeration. Meat, sauces or drinks are kept close at hand for cooking and give you true convenience. With door and drawer options available, there are styles to suit your kitchen.

Single or dual-tap beer dispensers are great for a crowd, a purpose-designed ice maker and the beverage chiller (also a sink, faucet not included) are essential for sodas and cocktail making.

Outdoor Refrigerators, Beer Dispensers and Ice Maker



TYPE OF APPLIANCE
PRODUCT
SKU
Product Dimensions
Cut-out Dimensions (proud installation)

24" Outdoor Refrigerator
RF24LE3 (Shown), RF24RE3
24483 / 71145
H33 3⁄4 – 34 3⁄4" x W23 7⁄8" x D23 23⁄32"
H34 1⁄2" x W24"



24" Double Refrigerator Drawers
RF24DE3
71144
H33 3⁄4 – 34 3⁄4" x W23 7⁄8" x D23 23⁄32"
H34 1⁄2" x W24"



24" Outdoor Beer Dispenser — Single Tap
RF24TL1 (Shown), RF24TR1
24479 / 71146
H33 3⁄4 – 34 3⁄4" x W23 7⁄8" x D23 23⁄32"
H34 1⁄2" x W24"



24" Outdoor Beer Dispenser — Dual Tap
RF24BTL1 (Shown), RF24BTR1
24481 / 24480
H33 3⁄4 – 34 3⁄4" x W23 7⁄8" x D23 23⁄32"
H34 1⁄2" x W24"



15" Outdoor Clear Ice Maker
RF15IL1 (Shown), RF15IR1
24807 / 24806
H34 1⁄4" x W15" x D21 1⁄2"
H34 1⁄2" x W15"

Beverage Chiller and Accessory



TYPE OF APPLIANCE
PRODUCT
SKU
Product Dimensions
Cut-out Dimensions (proud installation)

Series 9 Beverage Chiller Bottle Holder Accessory Front
BC1-25AC
71421
H10 3⁄8" x W25 1⁄8" x D6 5⁄8"



Series 7 Beverage Chiller Bottle Holder Accessory Front
BC-BTTLEAC-25
71036
H10 3⁄8" x W25 1⁄8" x D6 5⁄8"



25" Beverage Chiller/Sink*
BC25
71034
H12 1⁄8" x W26 3⁄8" x D21 15⁄16"
W24 3⁄16" x D21 1⁄16"

*Faucet not included

ACCESSORIES AND HEATING

Whether you need an insulating jacket for a built-in install or want to add cooking options to your grill, we have all the accessories, shelves and kits to complete your outdoor kitchen. A patio heater extends the usability of your outdoor kitchen.

Installation Accessories: Insulated Jackets

Accessories for built-in grill installation

TYPE OF APPLIANCE
PRODUCT
SKU
Product Dimensions
Cut-out Dimensions (proud installation)



24" Insulated Jacket
BGA24-IJS
71426
H11 5⁄8" x W28 5⁄8" x D23 3⁄4"
H11 1⁄8" x W28 7⁄8" x D23 3⁄4"



30" Insulated Jacket
BGB30-IJS
70859
H11 5⁄8" x W34 5⁄8" x D23 3⁄4"
H11 1⁄8" x W34 7⁄8" x D23 3⁄4"



36" Insulated Jacket
BGA36-IJS
70167
H11 1⁄8" x W40 3⁄8" x D23 3⁄4"
H11 1⁄8" x W40 1⁄2" x D23 3⁄4"



42" Insulated Jacket
BGA42-IJS
71335
H11 1⁄8" x W47 3⁄4" x D23 3⁄4"
H11 1⁄8" x W48" x D23 3⁄4"

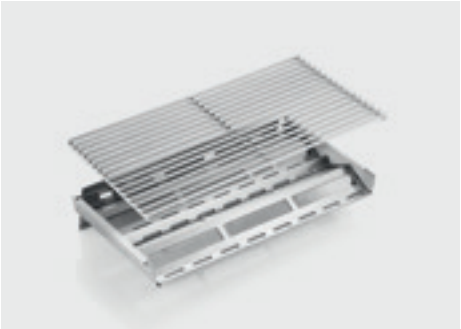


48" Insulated Jacket
BGA48-IJS
70172
H11 1⁄8" x W51 1⁄2" x D23 3⁄4"
H11 1⁄8" x W51 5⁄8" x D23 3⁄4"



54" Insulated Jacket
BGA54-IJS
71334
H11 1⁄8" x W59 3⁄4" x D23 3⁄4"
H11 1⁄8" x W60" x D23 3⁄4"

TYPE OF ACCESSORY
PRODUCT
SKU
DESCRIPTION



Grill Surface Hybrid Infrared Burner
BGC-IR
71409
The DCS Infrared Hybrid Burner delivers rapid heat-up with precise control of the heat turn-down, allowing great flexibility with what foods you are able to cook on the grill. The infrared burner also provides traditional sear lines on food, for the authentic grill experience.



CAD Cart Side Shelf Kit
CAD1-SK
71189
Attached to your Freestanding Cart, 24" heavy-duty, stainless steel side shelf kits offer a sturdy expansive workspace that folds down when not in use.



Built-In Patio Heater
DRH-48N
70034
H10 ¼" x W48" x D7 ¾"



Grill Surface Griddle Plate
BGC-GP
71410
Made of commercial quality plated stainless steel that insures a level cooking surface and even heat distribution, the DCS Grill Griddle Plate allows you to cook delicate items on your Grill with ease.



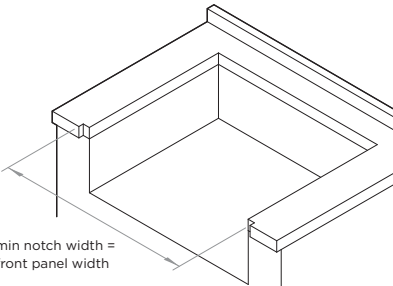
CSS Grill Cart Side Shelf
CSS-SK
71323
Attached to your Freestanding Cart, 20" heavy-duty stainless steel side shelf kits offer a sturdy expansive workspace that folds down when not in use.



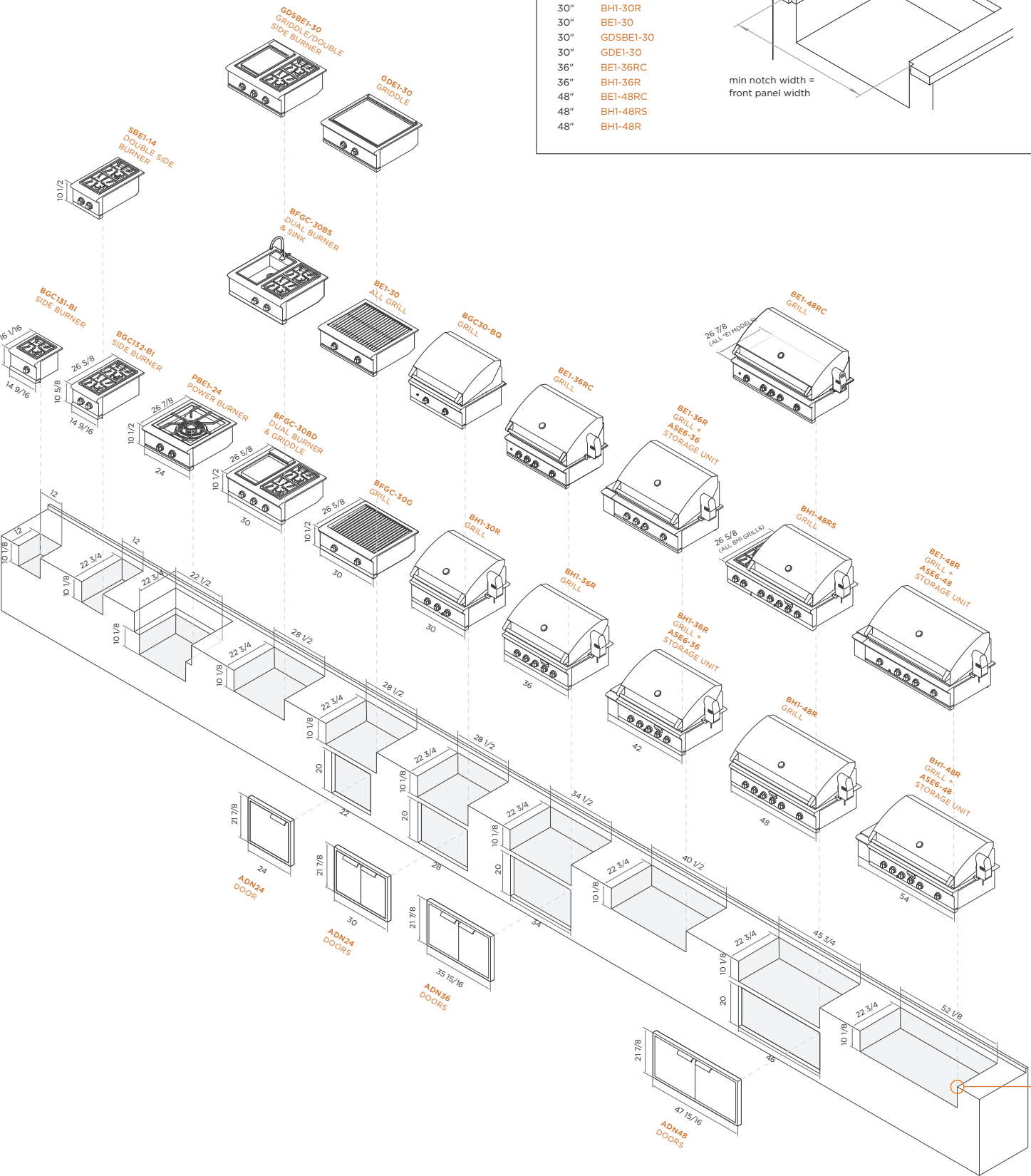
Outdoor Cutouts - Non-combustible Surrounds

Note: All cut-out dimensions are shown in inches and reflect a proud installation.

Countertops that overhang the cabinet fronts require notches to accommodate the front panel

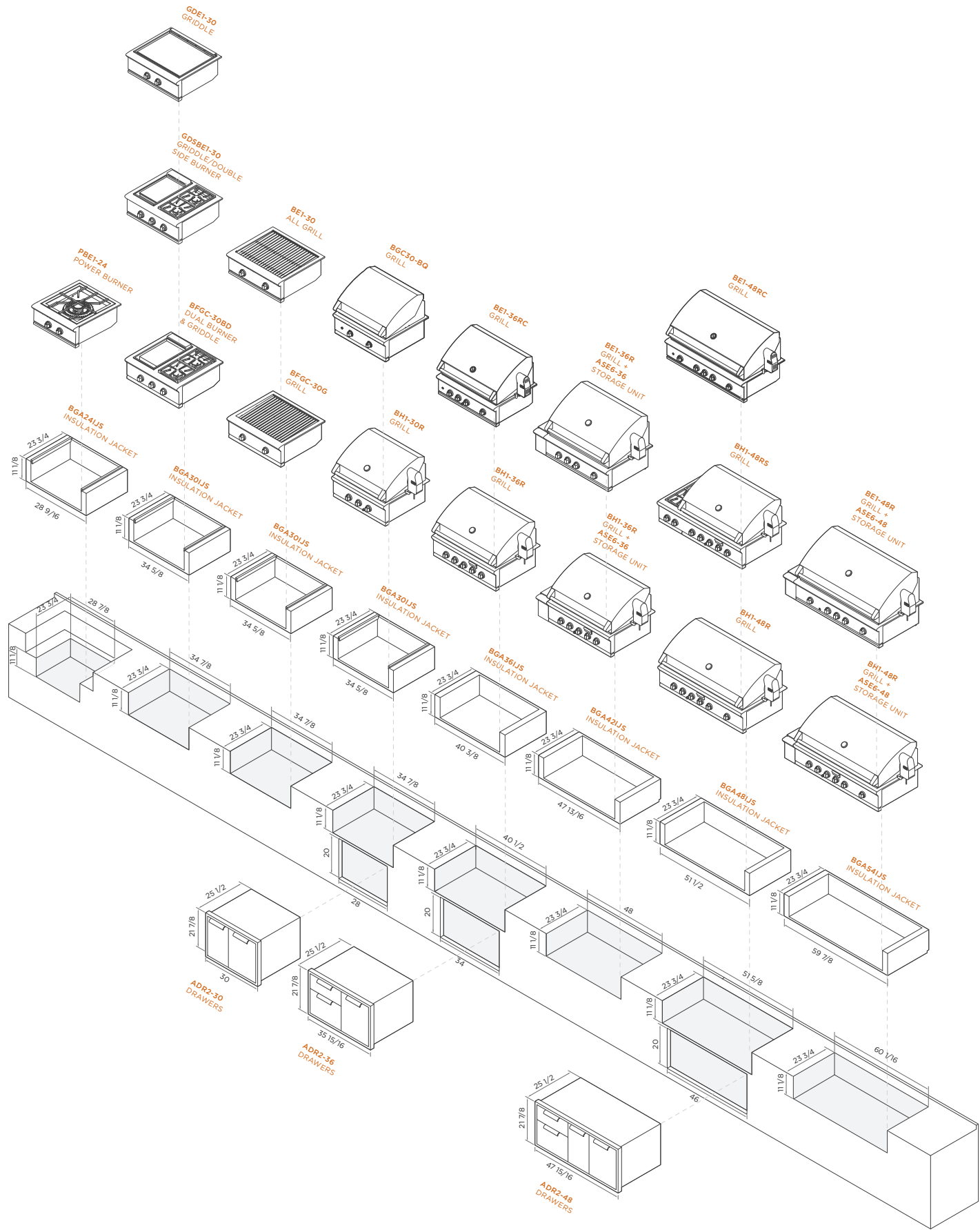


14"	BCG131
14"	BCG132
14"	SBE1-14
24"	PBE1-24
30"	BFGC30BS
30"	BFGC30G
30"	BFGC30BGD
30"	BGC30-BQ
30"	BH1-30R
30"	BE1-30
30"	GDSBE1-30
30"	GDE1-30
36"	BE1-36RC
36"	BH1-36R
48"	BE1-48RC
48"	BH1-48RS
48"	BH1-48R



Outdoor Cutouts - Combustible Surrounds

Note: All cut-out dimensions are shown in inches and reflect a proud installation.

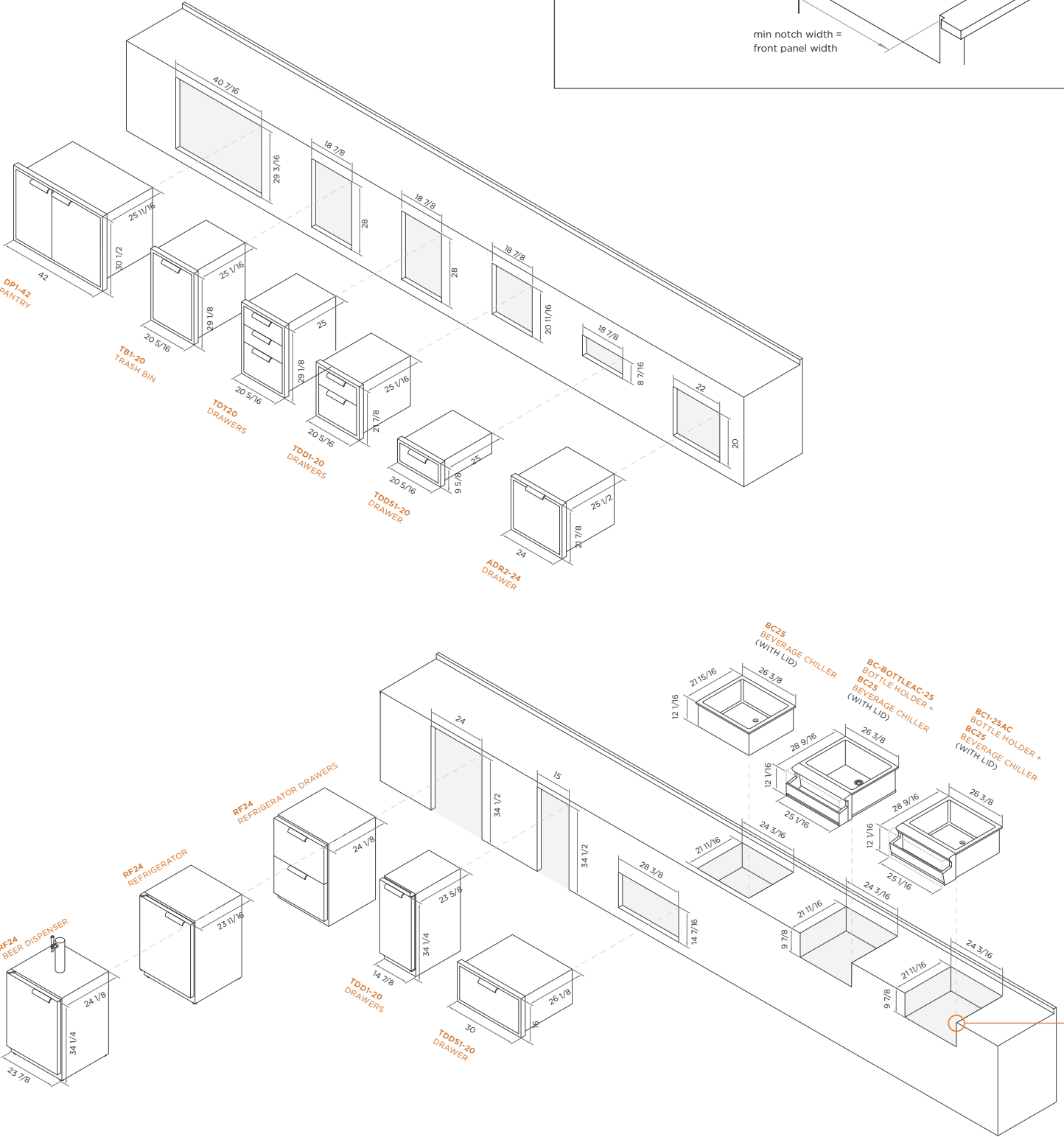
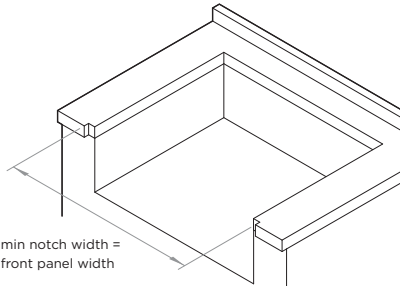


Outdoor Cutouts – Storage Accessories

Note: All cut-out dimensions are shown in inches and reflect a proud installation.

Countertops that overhang the cabinet fronts require notches to accommodate the front panel

25 1/16" BC-BOTTLEAC-25/BC25
25 1/16" BC1-25AC/BC25



This document should not be used as installation guidance for any product. Further information is required to safely and correctly install the products featured here. Specific installation guidance will be available with the product on delivery and on our website fisherpaykel.com

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