

dcsappliances.com

PIONEERS. SINCE 1989.

DCS

2025 / 2026



BORN UNDER THE CALIFORNIAN SUN

The originators. The mavericks.

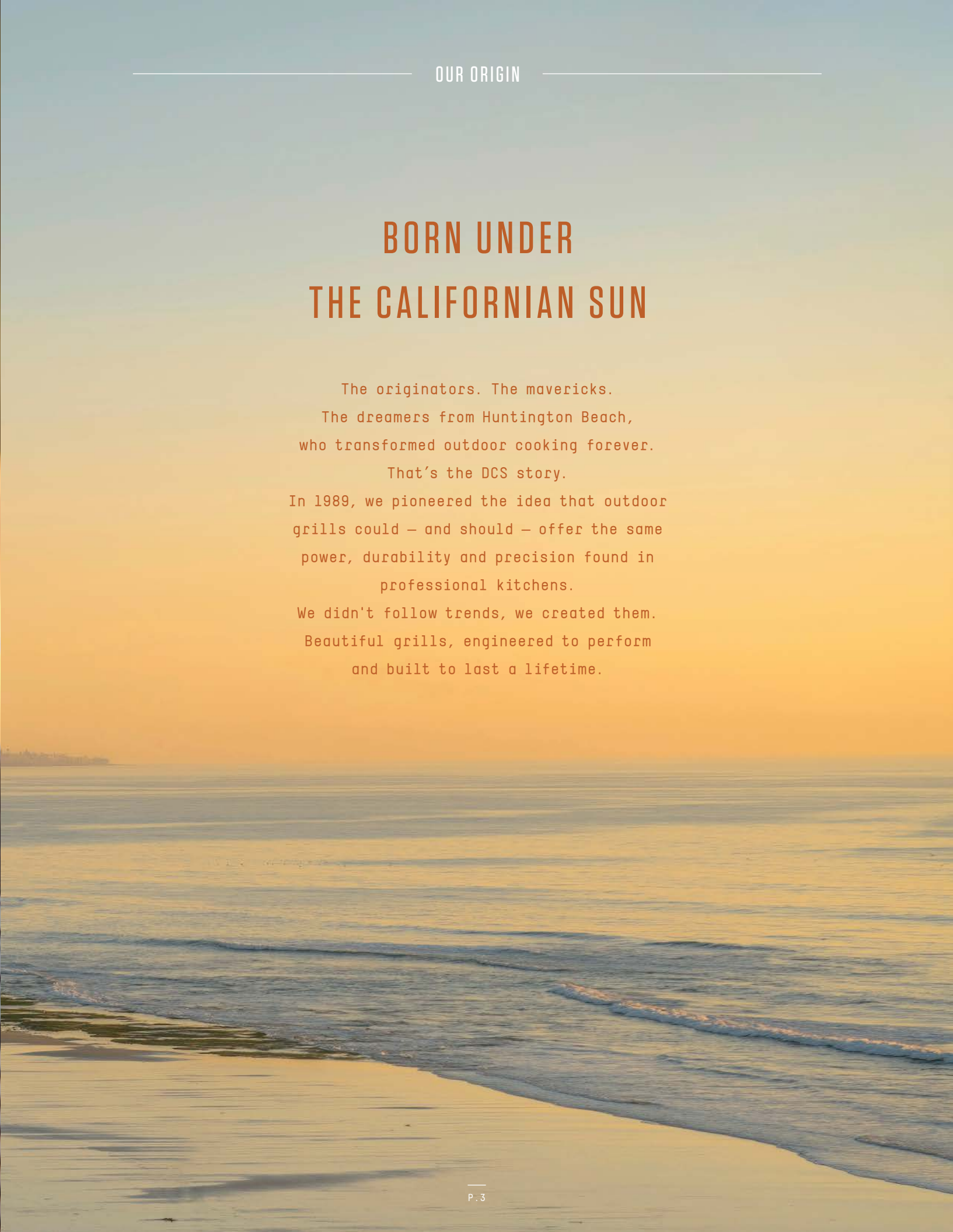
The dreamers from Huntington Beach,
who transformed outdoor cooking forever.

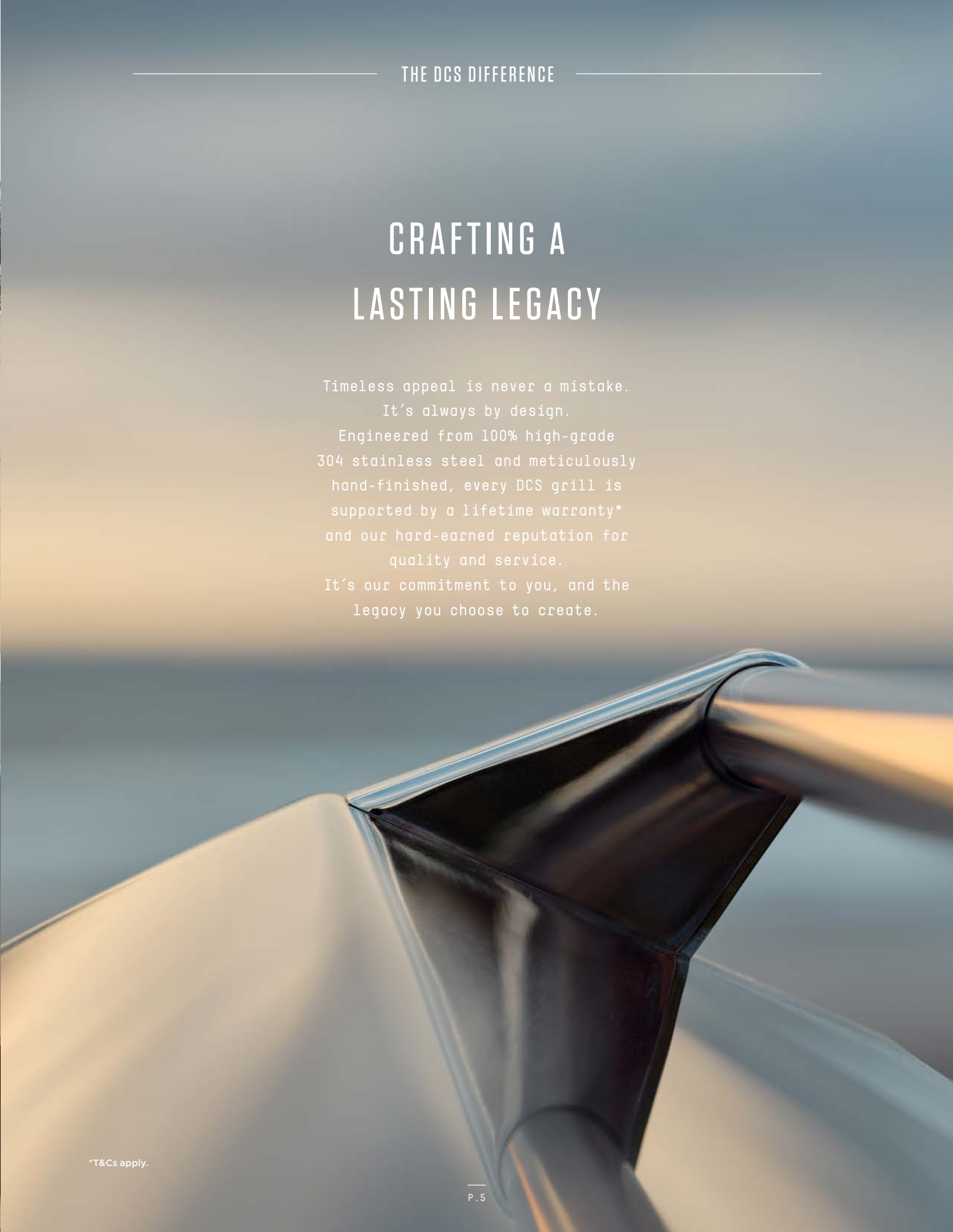
That's the DCS story.

In 1989, we pioneered the idea that outdoor
grills could – and should – offer the same
power, durability and precision found in
professional kitchens.

We didn't follow trends, we created them.

Beautiful grills, engineered to perform
and built to last a lifetime.





CRAFTING A LASTING LEGACY

Timeless appeal is never a mistake.
It's always by design.

Engineered from 100% high-grade
304 stainless steel and meticulously
hand-finished, every DCS grill is
supported by a lifetime warranty*
and our hard-earned reputation for
quality and service.

It's our commitment to you, and the
legacy you choose to create.

THE ART OF GRILLING

When you live to cook under the open sky, your grill is more than a tool — it's an extension of who you are. It's a way to connect and create memories.

We know because we're cooks too. We obsess over the same details you do. Intuitive, precise controls; consistent, even heat; smart, versatile cooking systems. They all play a part in mastering temperature and creating those unmistakable flavor profiles.



Chargrilled cobs smothered in a mayonnaise-based sauce, topped with cheese, spice, chili, cilantro and lime creates a perfectly balanced vegetable dish.

DCS grills are designed for versatility, giving you absolute control across a range of cooking techniques.

DCS grills are built for those who demand precision and flexibility. Whether you're reverse-searing a tomahawk, pan frying delicate fish, or grilling over charcoal, its modular systems adapt to every technique.

With powerful burners, even heat distribution, and precise control, your DCS grill is engineered to handle complexity with ease. You get the same performance and flexibility that chefs rely on — making professional results not just possible, but repeatable.



PROFESSIONAL RESULTS

Explore precise performance when creating professional results, from searing to slow roasting, smoky to clean and everything in-between.

Sear

The perfect sear requires an extreme heat and even temperatures across the cooking surface. Searing meat seals in juices, cooking the meat more consistently from the inside.

Grill

Grilling demands control and consistency. With powerful, even heat from U-burners, ceramic rods, and dual-profile stainless steel grates, you control that balance of flavor and texture.

Griddle

Get a flat surface perfect for flank steaks, caramelized onions or golden pancakes. Cook different foods at the same time with precision thermostatic control, separate temperature zones, and even heat distribution.



Charcoal Grill

Cook over charcoal for rich, smoky flavor. Ideal for skewers or lower, slower cooks. before finishing with the convenience and power of gas for a fast seared crust.

Smoking

Smoke brings unmatched depth and complexity. Use hickory or oak for boldness, or maple and cherry for sweetness. DCS grills ensure clean smoke, enhancing flavor without overpowering the food.



Rotisserie

Perfect for whole chickens with crispy skin, caramelized pork roasts, and roasted vegetables, this method delivers tender results, full of flavor, while enhancing texture and sweetness.

Baking

With uniformity of heat across every zone of the grill, breads build a beautiful crust and pastries turn out perfectly flaky.



Boiling and Deep Frying

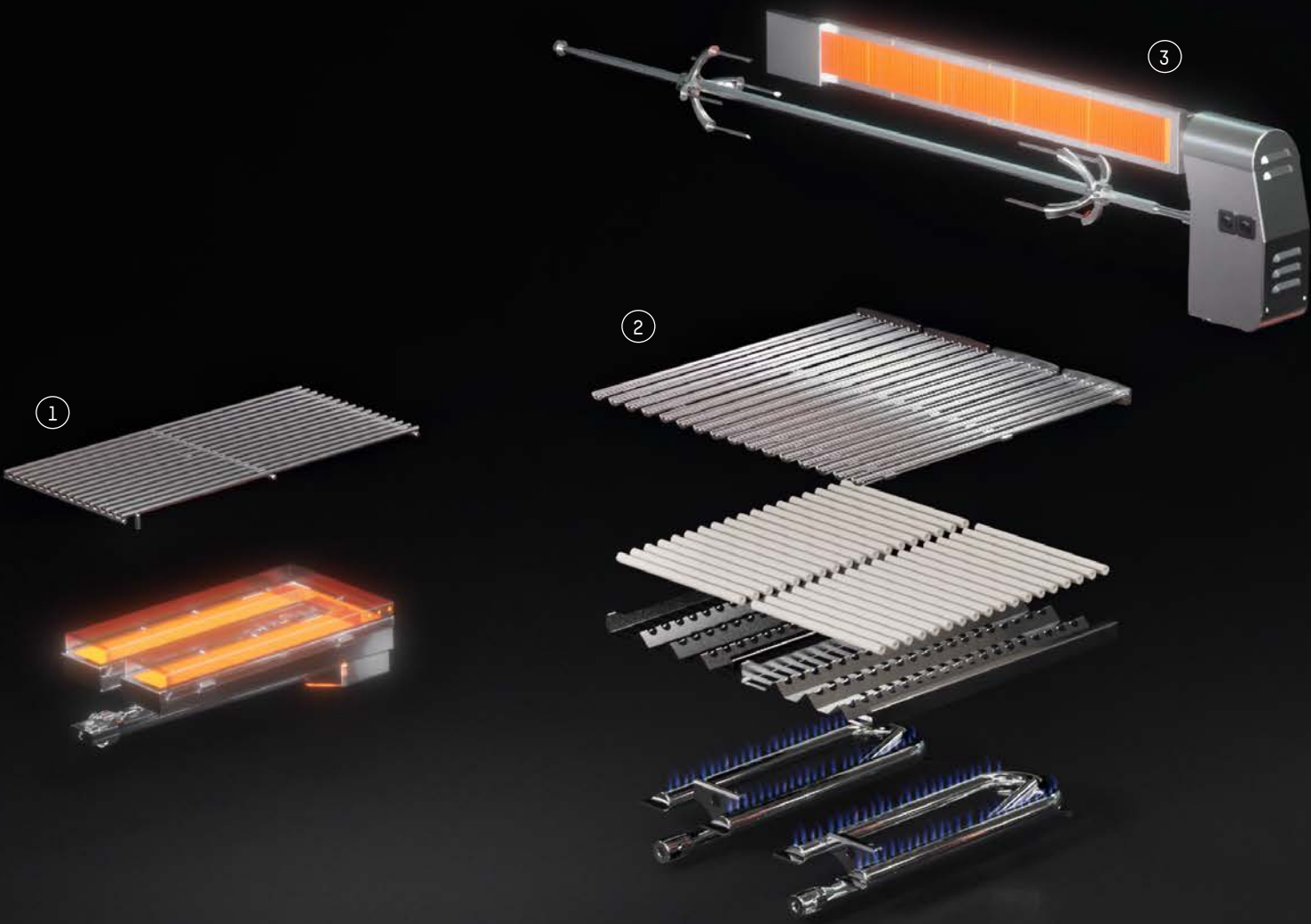
When water or oil drops in temperature, time and texture suffer. DCS burners push up to 70,000BTUs — delivering fast recovery, steady rolling boils, and consistent results for demanding outdoor cooks.

Wok Cooking

Wok cooking thrives on intensity. With a strong, consistent flame, DCS lets you stir-fry like a pro — locking in texture, flavor, and that irresistible sizzle with every fast, high-heat toss.

COOKING SYSTEMS

With four distinct primary cooking systems in our Series 9 Grill – grill, charcoal, sear and rotisserie – you have everything you need to bring the flavors and flourishes of restaurant quality dishes to the home.



1. SEAR SYSTEM

Engineered for precision, the sear system features a high-intensity burner with tightly spaced ports for faster heat-up and a mesh-shielded tray for protection. Its round rod grate maximizes infrared heat transfer, ensuring even heat, rapid searing, and a perfect Maillard reaction for enhanced flavor and texture.

2. GRILL SYSTEM

The primary cooking system is made up of four components: stainless steel grates with dual profiles for varied contact and grease control, ceramic rods that absorb and re-radiate heat, a radiant tray for even heat distribution, and high-powered U-shaped burners delivering up to 25,000BTU each for precise temperature management.

3. ROTISSERIE SYSTEM

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



4. CHARCOAL SYSTEM

The charcoal system blends traditional flavor with modern control. Swap the radiant tray for a W-shaped charcoal tray, heated by a gas-driven U-burner. A round-bar grate optimizes infrared heat and vaporizes drippings for smoky flavor, while adjustable vents extend charcoal life and allow for precise airflow and temperature control.



TEMPERATURE YOU CAN TRUST

DCS grills are designed to give you full command of heat. independent burners to create multiple zones. A convection-optimized hood to ensure even airflow. High thermal mass materials to stabilize temperature through every stage of the cook.

With a 300°-1100°F hood temperature gauge and the option of a wireless temperature sensor, your DCS grill holds steady, recovers fast, and responds precisely — so your intuition is backed by performance you can count on.

BEAUTIFUL TO USE



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

Simplified cleaning ensures optimal grilling and flavor. Before cooking, sear for 15 minutes to effortlessly burn off residue. DCS Series 7 and 9 grills include a removable drip pan in a slide-out tray for convenient cleaning.

Easy Lifting Hood

Grilling should be easy for everyone. The spring-assisted stainless steel hood on Series 9 grills lifts smoothly with one hand, to reveal extra space for large food items. Its curved design directs heat and smoke away during opening.

Intuitive Lighting

Good lighting helps you see what you are cooking to achieve the perfect result. In the Series 9 grill, dials glow when activated or engaged and brilliant 12-volt hood lighting safely illuminates the whole grill.



Experience equipment that beautifully balances design and functionality allowing you to always be in control.



BUILT TO LAST



Every DCS product is hand-finished by an experienced craftsman. That's how we pay such attention to details that define quality.

DCS Grills come with a lifetime warranty on Stainless Steel Grill Burners, Stainless Steel Grill Cover, Burner Box, Cooking Grates and Grill Racks. A 5-year warranty for Radiant Trays, Radiant Tray Side Rails and the Drip Pan, and 2-years for parts and labor on the entire product.

100% Stainless Steel

Engineered with 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.

Double-Sided Cast Stainless Steel Grates

Different ingredients need different surfaces. 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 multiposition drip tray.



BUILD YOUR ULTIMATE OUTDOOR KITCHEN

How you execute your ultimate outdoor kitchen will depend on your space, how you like to entertain, and the cooking performance you want to harness. Starting with your grill and specialty cooking appliances, every detail within your DCS suite has been designed to match and work together intuitively. Both Series 9 and Series 7 ranges have matching cooking attachments, including dials that connect and light up simultaneously across Series 9 products. With a wide-ranging selection of complementing storage, refrigeration and heating options, you can create a stylish, cohesive design for your outdoor kitchen.

DCS Design Resources

The following files are available for most models:

- Design planning files, including: Archicad, Revit, PDF Datasheet, 2D dwg, SketchUp
- Installation guides (PDF) and videos
- Quick start guide
- User guide
- Warranty information
- Energy label
- Product information sheet



SERIES 9
PLANNING
GUIDES



SERIES 7
PLANNING
GUIDES





SERIES 9

The flagship of the DCS range, our Series 9 Grills are handcrafted for real cooks. These grills smoke, sear, rotisserie, bake and slow cook for all-round exceptional cooking performance, 365 days a year.

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

SERIES 7

The original professional-grade gas grill, Series 7 grills deliver up to 25,000 BTU of heat per hour, with infrared sear burner, rotisserie, signature 'W' dual-sided grates, and grease management system in classic 304 grade stainless steel for all-around performance.

**Available in 30", 36" and 48" grills.
6" spacers are available to extend grill to fit a 42" and 54" cavity.**

SERIES 9	SERIES 7	
✓	✓	100% Stainless steel
✓	✓	Up to 25,000BTU
✓	✓	Rotisserie
✓	✓	Infrared Sear Burner Option
✓	✓	Grates
✓	✓	Full Surface Searing
✓	✓	Grease Management System™
✓	✓	Easy Cleaning Drip Tray
✓	—	Easy Lifting Hood
✓	—	Intuitive Lighting
✓	—	Secondary Cooking Zone
✓	—	Charcoal Insert
✓	✓	Lifetime Warranty

SERIES 9



GRILLS



SERIES 9 GRILL
NON ROTISSERIE AND CHARCOAL

48"

LP6	BH1-48C-L
Natural Gas	BE1-48C-N
*H 10½" W 45¾" D 23¾"	



SERIES 9 GRILL
ROTISSERIE AND CHARCOAL

LP6	BE1-48RC-L
Natural Gas	BE1-48RC-N
*H 10½" W 45¾" D 22¾"	



SERIES 9 GRILL
ROTISSERIE AND INFRARED BURNER

LP6	BE1-48RCI-L
Natural Gas	BE1-48RCI-N
*H 10½" W 45¾" D 22¾"	

36"

LP6	BE1-36C-L
Natural Gas	BE1-36C-N
*H 10½" W 34½" D 22¾"	

LP6	BE1-36RC-L
Natural Gas	BE1-36RC-N
*H 10½" W 34½" D 22¾"	

LP6	BE1-36RCI-L
Natural Gas	BE1-36RCI-N
*H 10½" W 34½" D 22¾"	

SPECIALTY COOKING



30" SERIES 9
ALL GRILL

LP6	BE1-30AG-L
Natural Gas	BE1-30AG-N
*H 10½" W 28½" D 22¾"	



30" SERIES 9
GRIDDLE

LP6	6DE1-30-L
Natural Gas	6DE1-30-N
*H 10½" W 28½" D 22¾"	



24" SERIES 9
POWER BURNER

LP6	PBE1-24-L
Natural Gas	PBE1-24-N
*H 10½" W 22½" D 22¾"	

SIDE BURNERS
& OUTDOOR STORAGE SOLUTIONS



30" SERIES 9
DUAL GRIDDLE/SIDE BURNER

LP6	GDSBE1-302-L
Natural Gas	GDSBE1-302-N
*H 10½" W 28½" D 22¾"	



14" SERIES 9
GRIDDLE

LP6	SBE1-142-L
Natural Gas	SBE1-142-N
*H 10½" W 28½" D 22¾"	



6" SERIES 9
STORAGE UNIT FOR 48" GRILL

ASE6-48
*H 11½" W 7½" D 26⅞"



6" SERIES 9
STORAGE UNIT FOR 36" GRILL

ASE6-36
*H 11½" W 7½" D 26⅞"

*Cut-out Dimensions

SERIES 7



GRILLS



SERIES 7 GRILL
NON ROTISSERIE

LP6	BH1-48-L
Natural Gas	BH1-48-N
*H 10 1⁄2" W 45 3⁄4" D 22 3⁄4"	



SERIES 7 GRILL
ROTISSERIE

LP6	BH1-48R-L
Natural Gas	BH1-48R-N
*H 10 1⁄2" W 45 3⁄4" D 26 3⁄4"	



SERIES 7 GRILL
ROTISSERIE AND INFRARED BURNER

LP6	BH1-48RI-L
Natural Gas	BH1-48RI-N
*H 10 1⁄2" W 45 3⁄4" D 22 3⁄4"	



SERIES 7 GRILL
ROTISSERIE AND INTEGRATED
SIDE BURNERS

LP6	BH1-48RS-L
Natural Gas	BH1-48RS-N
*H 10 1⁄2" W 45 3⁄4" D 22 3⁄4"	

48"

LP6	BH1-36-L
Natural Gas	BH1-36-N
*H 10 1⁄2" W 34 1⁄2" D 22 3⁄4"	

LP6	BH1-36R-L
Natural Gas	BH1-36R-N
*H 10 1⁄2" W 34 1⁄2" D 22 3⁄4"	

LP6	BH1-36RI-L
Natural Gas	BH1-36RI-N
*H 10 1⁄2" W 34 1⁄2" D 22 3⁄4"	

36"

LP6	B6C30-BQ-L
Natural Gas	B6C30-BQ-N
*H 10 1⁄2" W 28 1⁄2" D 22 3⁄4"	

LP6	BH1-30R-L
Natural Gas	BH1-30R-N
*H 10 1⁄2" W 28 1⁄2" D 22 3⁄4"	

30"

LP6	BH1-30-L
Natural Gas	BH1-30-N
*H 24 1⁄4" W 30" D 26 3⁄4"	

SIDE BURNERS
& OUTDOOR STORAGE SOLUTIONS



30" SERIES 7
DOUBLE SIDE BURNER/GRIDDLE

LP6	GDSBE1-302-L
Natural Gas	GDSBE1-302-N
*H 10 1⁄2" W 28 1⁄2" D 22 3⁄4"	



14" SERIES 7
DOUBLE SIDE BURNER

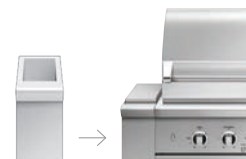
LP6	B6C132-BI-L
Natural Gas	B6C132-BI-N
*H 10 1⁄2" W 12 1⁄2" D 22 3⁄4"	



6" SERIES 7
STORAGE UNIT FOR 48" GRILL

ASH6-48

*H 11½" W 7¾" D 26¾"



6" SERIES 7
STORAGE UNIT FOR 36" GRILL

ASH6-36

*H 11½" W 7¾" D 26¾"

*Cut-out Dimensions

OUTDOOR REFRIGERATION



EXPLORE
REFRIGERATION

ICE MACHINES



15" OUTDOOR ICE MACHINE

Left	RF15IL3
Right	RF15IR3
*H 34 - 35" W 15" D 24"	
NB. Ice Maker drain pump required: 70965/RFIDP	

REFRIGERATORS



24" OUTDOOR REFRIGERATOR

Left	RF24LE4
Right	RF24RE4
*H 10 1/8" W 45 3/4" D 26 1/8"	



24" OUTDOOR REFRIGERATOR
DRAWERS

RF24DE4
*H 10 3/4 - 34 3/4" W 23 3/8" D 23 3/8"

BEER DISPENSERS



24" OUTDOOR BEER DISPENSER,
SINGLE TAP

Left	RF24TL2
Right	RF24TR2
*H 10 1/8" W 45 3/4" D 22 3/4"	



24" OUTDOOR BEER DISPENSER,
DUAL TAP

Left	RF24BTL2
Right	RF24BTR2
*H 10 1/8" W 45 3/4" D 22 3/4"	

OUTDOOR STORAGE SOLUTIONS



SERIES 7
BEVERAGE CHILLER BOTTLE
HOLDER ACCESSORY

BC-BOTTLEAC-25
*W 24 3/8" D 21 1/8"



SERIES 9
BEVERAGE CHILLER BOTTLE
HOLDER ACCESSORY

BC1-25AC
*W 24 3/8" D 21 1/8"



25" BEVERAGE CHILLER/SINK

BC25
*W 24 3/8" D 21 1/8"

OUTDOOR STORAGE







ACCESS DRAWERS

				
	48" ACCESS DRAWERS	36" ACCESS DRAWERS	30" ACCESS DRAWERS	24" ACCESS DRAWERS
	ADR2-48	ADR2-36	ADR2-30	ADR2-24
Flush	*H 22½" W 48¾" D 26"	*H 22½" W 36¾" D 26"	*H 22½" W 30¾" D 26"	*H 22½" W 24¾" D 26"
Proud	*H 20" W 46" D 24"	*H 20" W 34" D 24"	*H 20" W 28" D 24"	*H 20" W 22" D 24"

ACCESS DOORS

				
	48" ACCESS DOORS	36" ACCESS DOORS	30" ACCESS DOORS	24" ACCESS DOORS
	ADN1-20X48	ADN1-20X36	ADN1-20X30	ADN1-20X24
Flush	*W 48¾" D 22½"	*W 36¾" D 22½"	*W 30¾" D 22½"	*W 24¾" D 22½"
Proud	*W 46" D 20"	*W 34" D 20"	*W 28" D 20"	*W 22" D 20"

STORAGE SOLUTIONS

				
	42" DRY PANTRY	20" TOWER DRAWER TRIPLE	20" TOWER DRAWER DOUBLE	20" TOWER DRAWER SINGLE
	DPI-42	TDT1-20	TDD1-20	TDS1-20
Flush	*H 30¾" W 42¾" D 33½"	*H 29¾" W 20½" D 26"	*H 22½" W 20½" D 26"	*H 9¾" W 18¾" D 26"
Proud	*H 29¾" W 40¾" D 24½"	*H 28" W 18¾" D 24"	*H 20" W 18¾" D 24"	*H 8¾" W 18¾" D 24"


*Cut-out Dimensions

BINS

	
	20" DOUBLE TRASH/RECYCLE BIN
	TB1-20
Flush	
Proud	*H 28" W 18¾" D 24"

*Cut-out Dimensions

WARMER DRAWERS

	
	30" OUTDOOR WARMING DRAWER
	WD1-30-SS0D
	*H 16¾" W 30¾" D 26¾"
	*H 14¾" W 28¾" D 24¾"

CARTS & ACCESSORIES



EXPLORE
CARTS

CARTS



48" CAD GRILL CART

CAD1-48E

*H 35½" W 47¼" D 25½"



36" CAD GRILL CART

CAD1-36E

*H 35½" W 35¼" D 25½"



30" CAD GRILL CART

CAD1-30E

*H 35½" W 30" D 25½"



SIDE SHELF FOR CAD CARTS

CAD1-SK

*H 2" W 22¼" D 20¼"

GRILL ACCESSORIES



WASTE BASKET HOLDER
FOR LARGE DRAWER

WBH-ADR1CAD



GRILL SURFACE GRIDDLE PLATE

B6C-6P



WIRELESS TEMPERATURE SENSOR

WTSC1

HEATING



PATIO HEATER - BUILT IN

DRH-48N



A Peace-of-mind Purchase

Call 24 hours a Day, 7 Days a Week

DCS Appliances has a 24-hour toll-free service that allows you to speak directly to a Customer Care Representative about any questions you might have regarding your DCS products. Our Customer Care Representatives can offer advice on which appliance will best suit your needs and provide extensive information regarding on how to use your current Fisher & Paykel and DCS products. We can also advise on installations, schedule a service with our Factory Service team (if available) and tell you where your nearest Authorized Service Center can be found. Nobody is better qualified to install, service, and repair your Fisher & Paykel and DCS household appliances than our network of specifically trained service technicians.

Email us at customercare@fisherpaykel.com or call 24/7

1 – 888 – 936 – 7872



Factory Service in Your Area

Assistance & Complete Servicing

Factory Service is available in most metropolitan areas. Please visit dcsappliances.com/us/help-and-support or call 1-888-936-7872 for current coverage. We will recommend one of our Authorized Service Companies for areas where Factory Service is not available.

Easy Online Scheduling

- Go to our website at dcsappliances.com
- Click Help & Support
- Click Book a Service
- Enter your service address

Factory Service Advantages

- 12 months part and labor warranty on all repairs
- Full stock of parts on vehicles
- Expert assistance on DCS and Fisher & Paykel products
- Before and after sales service
- Product education at the completion of service
- 24/7 booking service