

36" Grill, Natural Gas

Series 7

Stainless Steel | Natural gas



Designed with flexibility in mind, DCS Grills allow you to cook a wide variety of meals and are engineered to deliver the functionality and power demanded by a professional chef. DCS Grills are hand-finished to perfection to complement the quality of the DCS premium outdoor kitchen and built to withstand the demands of the serious cook and the extremes of mother nature. Available in Natural and LP Gas. Grill Cart pictured sold separately.

DIMENSIONS

Height	24 1/4"
Width	35 7/8"
Depth	26 5/8"

FEATURES & BENEFITS

Precision heat and control

A DCS Grill puts you in control of up to a massive 92,500 BTU per hour total power. That power lets you choose the precise heat you need from a low and slow 300° up to an intense 1100°. DCS Grills do more than help you grill an incredible steak, you can infuse smoke into your favorite meal using the built in smoker, or close the specially designed hood and use the power of convection to cook the perfect pizza. DCS Grills put you in control, giving you the versatility to cook what you want.

Double-sided Cast Stainless Steel Grates

One side has a gentle radius for handling delicate foods. The other side is W-shaped for perfect sear lines while channeling oil away to an easily removable drip tray.

Grease Management System™ Grease Channeling Technology

This patented technology reduces flare-ups by directing grease and oils away from the burner flames during grilling.

Smart Beam™ Grill Light

A halogen light is designed to illuminate the entire cooking surface for perfect night grilling.

TEMPERATURE GAUGE

Designed for monitoring temperatures when cooking pizzas or when using indirect heat from adjacent burners, for preparing roast meals.

Dedicated Sealed Smoker

A dedicated smoker tray with a direct 3,500BTU burner offering a clean, convenient option for specialized smoking recipes.

SPECIFICATIONS

Accessories (sold separately)

6" accessory storage	ASH6-36
Built-in grill cover	ACBI-36
Griddle plate	BGC-GP
Hybrid IR burner	BGC-IR
Insulated jacket	BGA36-IJS (optional)
Insulated jacket (with storage)	BGA42-IJS (optional)
On cart grill cover	ACC-36
Optional cart mount	CAD1-36

Burners

Number of U-burners	3
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Cooking Surface Area

Primary cooking area	630sq.in.
Total cooking area	871sq.in.
Warming rack area	241sq.in.

Features

Double sided Stainless Steel	•
Full surface searing	•
Grease management system™	•
Hood temperature gauge	•
Ignition system	Spark
Metal dials	•

Rotisserie	•
Smoker	•
Warming rack	•

Finish

Material	304 grade stainless steel
Weather resistant	•

Gas Requirements

1/2" NPT male with 3/8" in flare	•
Gas type	NG
Operational pressure	4" W.C.
Supply Pressure	6" to 9" W.C.

Installation Dimensions

Cutout depth (proud)	22 3/4"
Cutout height (proud)	10 1/8"
Cutout width (proud)	34 1/2"
Insulated jacket for proud cut-	Varies - check manual

Performance

Rotisserie burner power	14000 BTU
Smoker burner power	3500 BTU
Total Power	92500 BTU
U-burner power	25000 BTU
Weight rotisserie can handle	50lbs

Power requirements

Grill power supply	9V Battery for Ignition
Rotisserie power supply	120V 60Hz





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SKU	71448
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The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. ? DCS by Fisher & Paykel Appliances Limited 2020

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