



OUR HISTORY. OUR STORY.

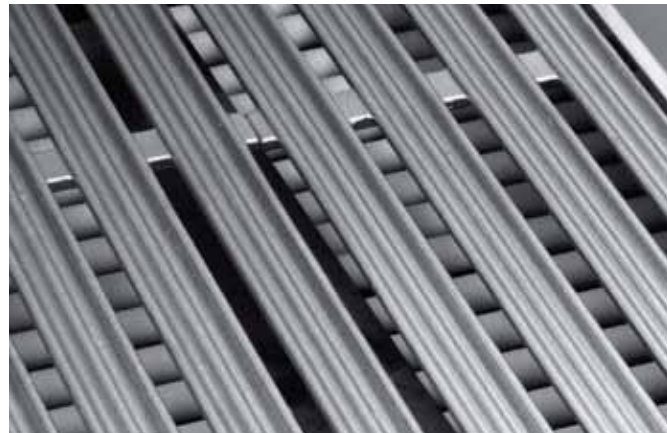
What do you get when you match style with performance? A kitchen to die for! DCS appliances have a long and proud history of making top quality, commercial grade kitchen appliances for professional chefs and for the past few decades, for home chefs too. The result is brilliantly engineered indoor and outdoor appliances that deliver elegance, durability, performance and a high degree of functionality – just the ingredients that today's chef demands! Not only are DCS appliances the real deal, they also make a bold statement in your outdoor kitchen. The polished stainless steel welds provide a seamless finish and the hand crafted design creates an air of quiet strength and confidence, backed up by precise controls that keep you in charge of every aspect – from food storage and preparation, right through to clean-up. DCS appliances. Proof that you don't need to be a professional chef in order to cook like one.



Authentic
Commercial
Professional



Functional
Culinary
Reliable



Performance
Precision
Control



Substantial
Quality
Durable

UNITING MODERN
SOPHISTICATION &
CULINARY PERFORMANCE
WITH THE DURABILITY
OF PROFESSIONAL
DESIGN TO DELIVER
THE INGREDIENTS
OF COMMERCIAL
REFINEMENT.



YOU DON'T
HAVE TO BE A
PROFESSIONAL CHEF
TO COOK LIKE ONE.



PUT TO THE TEST

In October 2008, Fisher & Paykel Appliances and America's Test Kitchen joined forces to create an exciting new partnership that showcases DCS appliances on America's Test Kitchen and Cook's Country from America's Test Kitchen. That's a combined total of more than 88 DCS appliances in both kitchens!

America's Test Kitchen, which began airing nationwide in 2001, reaches up to 2.2 million viewers* every week, making it one of America's most popular cooking shows, and is filmed in the company's 2,500-square-foot test kitchen in Brookline, Massachusetts. Cook's Country from America's Test Kitchen, filmed in a renovated 1806 farmhouse in Vermont, uncovers the best of American cooking with recipes developed through in-depth kitchen testing. Cast members and test cooks on both shows put DCS appliances through their paces, day in and day out, and the appliances more than stand up to the challenge in America's most rigorous test kitchen. DCS is extremely proud to partner with America's Test Kitchen and Cook's Country from America's Test Kitchen. This partnership with such eminent culinary experts is further evidence of the quality and reliability of the DCS brand of premium appliances.

America's
TEST KITCHEN

Cook'sCountry

*Source Nielsen Television Index 2/14-2/20/2011.
Photographer Peter Tannenbaum

CLAM BAKE

SERVES 4 TO 6

WHY THIS RECIPE WORKS

A clambake is perhaps the ultimate seafood meal: clams, mussels, and lobster, nestled with sausage, corn, and potatoes, all steamed together with hot stones in a sand pit by the sea. A genuine clambake is an all-day affair and, of course, requires a beach. But we wanted to re-create the great flavors of the clambake so we could enjoy this flavorful feast without all of the hours of preparation.

A large stockpot was the cooking vessel of choice. Many recipes suggest cooking the ingredients separately before adding them to the pot, but we found that with careful layering, we could cook everything in the same pot and have it all finish at the same time. And we didn't need to add water because the shellfish released enough liquid to steam everything else. Sliced sausage went into the pot first (we liked kielbasa), so that it could sear before the steam was generated. Clams and mussels were next, wrapped in cheesecloth for easy removal. Then in went the potatoes, which would take the longest to cook; they were best placed near the heat source, and we cut them into 1-inch pieces to cook more quickly. Corn, with the husks left on to protect it from seafood flavors and lobster foam, was next, followed by the lobsters. It took less than half an hour for everything to cook—and we had all the elements of a clambake (minus the sand and surf) without having spent all day preparing them.

Choose a large, narrow stockpot in which you can easily layer the ingredients. The recipe can be cut in half and layered in an 8-quart Dutch oven, but it should cook in the same amount of time.

INGREDIENTS

- 2 pounds littleneck or cherrystone clams, scrubbed
- 2 pounds mussels, scrubbed and debearded
- 1 pound kielbasa, sliced into 1/3-inch-thick rounds
- 1 pound small new or red potatoes, unpeeled, cut into 1-inch pieces
- 4 ears corn, silk and all but last layer of husk removed
- 2 (1½ pound live lobsters)
- 8 tablespoons salted butter, melted

INSTRUCTIONS

1. Place clams and mussels on large piece of cheesecloth and tie ends together to secure; set aside. In large, heavy-bottomed, 12-quart stockpot, layer sliced kielbasa, sack of clams and mussels, potatoes, corn, and lobsters on top of one another. Cover with lid and place over high heat. Cook until potatoes are tender (paring knife can be slipped into and out of center of potato with little resistance) and lobsters are bright red, 17 to 20 minutes.
2. Remove pot from heat and remove lid (watch out for escaping scalding steam). Remove lobsters and set aside until cool enough to handle. Remove corn from pot and peel off husks; arrange ears on large platter. Using slotted spoon, remove potatoes and arrange them on platter with corn. Transfer clams and mussels to large bowl and cut open cheesecloth with scissors. Using slotted spoon, remove kielbasa from pot and arrange on platter with potatoes and corn. Pour remaining steaming liquid in pot over clams and mussels. With kitchen towel in hand, dismantle lobsters by twisting and removing lobster tails, claws, and legs (if desired). Arrange lobster parts on platter. Serve immediately with melted butter.





THE GRILL

With the right grilling equipment, you'll find the distance between simple dishes and gourmet masterpieces is very short. Start your culinary adventure with an exceptional grill. All DCS professional grills are designed specifically for high-performance outdoor cooking. Every grilling experience is extraordinary and DCS grills blend perfectly with the outdoor enjoyment of food, family and friends.



WHAT'S UNDER
THE HOOD?



WHAT'S UNDER THE HOOD?

ULTIMATE GRILLING SURFACE

Full Surface Searing, rather than a single zone section, is made possible through precision ported stainless steel burners, ceramic radiant rods and heavy gauge stainless steel burner box construction ensures precise, even searing temperatures across the entire grilling surface.



STAINLESS STEEL BURNERS

The main burners on all DCS Outdoor Kitchen Grill Heads provide 304 grade stainless steel burners rated at a colossal 25,000 BTU per burner! The main burner is perhaps the most important, impactful, and functional component of the grill head. The distinctive design of the DCS burner provides direct vertical ports to deliver the heat and features an equally unique cross-fire ignition system which ensures a perfect start to your outdoor culinary cooking experience. Whether your searing a steak at 900 degrees, or gently cooking some asparagus spears at a low 200 degrees you get perfect heat, very time.



CERAMIC RADIANT TECHNOLOGY

An entire layer of ceramic rods are placed between burners and grill grate. These provide intense yet even heat, meaning you are cooking with controlled heat rather than direct fire. On DCS Grills there is little variance in temperature zones – the total grilling surface is consistent.



DOUBLE-SIDED CAST 304 GRADE STAINLESS STEEL GRILLING GRATES

The 36" and 48" grills feature ultra-heavy duty grill grates which are robust enough to withstand tremendous heat and heavy use. The grill grates feature one side with a gentle radius for support and handling of delicate foods such as fish while the other side is V shaped side for maximum grease capture & perfect sear lines.



GREASE MANAGEMENT SYSTEM®

The Grease Management System® featured on the 36" and 48" grills reduces flare-ups by channeling oil and grease away from the burner flames during grilling assisting in healthier cooking. Fat drippings are collected in a removable stainless steel drip tray for easy cleaning.



PROFESSIONAL ROTISSERIE

Every DCS grill comes standard with Dedicated Infrared Rotisserie Burner – providing controlled searing heat, while the heavy duty Rotisserie motor with stainless steel hexagonal rod and adjustable forks can accommodate a 50 lb load.



DEDICATED SMOKER

The 36" and 48" grills have a dedicated smoker tray with a direct 3,500 BTU burner offering a clean, convenient option for grilling enthusiasts.



SMART BEAM® GRILL LIGHT

The Smart Beam® grill light – illuminates the entire cooking surface for perfect night grilling. A 40 watt halogen light is integrated into the patented weather resistant rotisserie motor, making it easily accessible and ergonomic.



48" PROFESSIONAL GRILL



BGB48-BQAR 48" GRILL WITH ROTISSERIE

The ultimate in outdoor cooking. This fully featured grill delivers professional performance and delicious results. Precision ported, U-shaped 304 grade stainless steel burners rated at 25,000 BTU's per burner offer powerful performance and control. The Smart Beam® grill light perfects grilling at night with a 40-watt halogen light integrated into the rotisserie motor that is capable of illuminating the entire grilling surface. Our Grease Management System® reduces flare-ups by effectively channeling oil and grease away from the flame while grilling. A 9-volt Battery Ignition ensures safe and efficient grill lighting every time and Double-Sided Cast 304 grade stainless steel grilling grates feature one side with a gentle radius for delicate foods and fish while the other side is W-shaped for maximum grease capture while leaving perfect sear lines on thicker cuts of meat. Ceramic Radiant Technology provides intense, even heat meaning you are cooking with controlled heat rather than direct fire. On DCS Grills there is little variance in temperature zones - the total grilling surface is consistent. The Dedicated Infrared Rotisserie Burner supplies controllable searing heat. The heavy-duty rotisserie motor with stainless steel hexagonal rod and forks can accommodate up to 50 pounds.

Additional Features:

- Full Surface Searing across entire grilling area
- Integrated Rotisserie with dedicated Infrared 18,000 BTU Burner
- Smoker Tray with dedicated 3,500 BTU's Burner
- Removable Stainless Steel Warming Rack
- Designer Metal Control Knobs
- Removable Stainless Steel Drip Tray
- Available for Built-in Installation or Freestanding



BGB48-BQAR + CAD-48

48" PROFESSIONAL GRILL



BGB48-BQR 48" GRILL WITH ROTISSERIE WITH INTEGRATED SEALED SIDE BURNERS

Every chef wants the option of preparing delicious side dishes to accompany a culinary masterpiece. The 48" grill includes two integrated sideburners rated at 17,000 BTU. The grill also features precision ported, U-shaped Stainless Steel Burners rated at 25,000 BTU's offering powerful performance and control. A 9-volt Battery Ignition for safe and efficient grilling. The Smart Beam® Grill Light perfects grilling at night with a 40-watt halogen light integrated into the rotisserie motor that is capable of illuminating the entire grilling surface. Our Grease Management System reduces flare-ups by effectively channeling oil and grease away from the flame. Double-Sided Cast Stainless Steel Grilling Grates feature one side with a gentle radius for support and handling while the other side is trough-shaped for maximum grease capture leaving perfect sear lines. Ceramic Radiant Technology provides intense, even heat.

Additional Features:

- Full Surface Searing across entire grilling area
- Integrated Sealed Double Side-Burners rated at 17,000 BTU each
- Integrated Rotisserie with dedicated Infrared 14,000 BTU Burner
- Smoker Tray with dedicated 3,500 BTU's Burner
- Removable Stainless Steel Warming Rack
- Designer Metal Control Knobs
- Removable Stainless Steel Drip Tray
- Available for Built-in Installation or Freestanding



BGB48-BQR + CAD48

36" PROFESSIONAL GRILL



BGB36-BQAR 36" GRILL WITH ROTISSERIE

Tired of trying to find the hot spot? DCS allows you to control the power of your grill as precisely as you've always dreamed. Precision ported, U-shaped 304 grade stainless steel burners rated at 25,000 BTU's per burner offer powerful performance and control. The Smart Beam® grill light perfects grilling at night with a 40-watt halogen light integrated into the rotisserie motor that is capable of illuminating the entire grilling surface. Our Grease Management System® reduces flare-ups by effectively channeling oil and grease away from the flame while grilling. A 9-volt Battery Ignition ensures safe and efficient grill lighting every time and Double-Sided Cast 304 grade stainless steel grilling grates feature one side with a gentle radius for delicate foods and fish while the other side is W-shaped for maximum grease capture while leaving perfect sear lines on thicker cuts of meat. Ceramic Radiant Technology provides intense, even heat meaning you are cooking with controlled heat rather than direct fire. On DCS Grills there is little variance in temperature zones - the total grilling surface is consistent. The Dedicated Infrared Rotisserie Burner supplies controllable searing heat. The heavy-duty rotisserie motor with stainless steel hexagonal rod and forks can accommodate up to 50 pounds.

Additional Features:

- Full Surface Searing across entire grilling area
- Integrated Rotisserie with dedicated Infrared 14,000 BTU Burner
- Smoker Tray with dedicated 3,500 BTU's Burner
- Removable Stainless Steel Warming Rack
- Designer Metal Control Knobs
- Removable Stainless Steel Drip Tray
- Available for Built-in Installation or Freestanding



BGB36-BQAR + CAD-36

30" PROFESSIONAL GRILL



BGB30-BQR 30" GRILL WITH ROTISSERIE

Exceptional performance with two U-shaped Stainless Steel Burners rated at 25,000 BTU's per burner, the Smart Beam® grill light perfects grilling at night with a 40-watt halogen light integrated into the rotisserie motor that is capable of illuminating the entire grilling surface. A 9-volt Battery Ignition for safe and efficient grill lighting every time and durable, weatherproof rod-shaped Stainless Steel Grilling Grates. The Dedicated Infrared Rotisserie Burner supplies controllable searing heat. The heavy-duty Rotisserie Motor with Stainless Steel Rod and Forks can accommodate up to 50 pounds. Ceramic Radiant Technology provides intense, even heat meaning you are cooking with controlled heat rather than direct fire. On DCS Grills there is little variance in temperature zones - the total grilling surface is consistent.

Additional Features:

- Full Surface Searing across entire grilling area
- Integrated Rotisserie with dedicated Infrared 14,000 BTU Burner
- Two Optional Stainless Steel Carts
- Removable Stainless Steel Warming Rack
- Designer Metal Control Knobs
- Removable Stainless Steel Drip Tray
- Available for Built-in Installation or Freestanding



BGB30-BQR + CAD-30



BGB30-BQR + BGB30-CSS



THE GRILL CART

Let's not forget about the complementing grill cart to complete your freestanding outdoor design. Care to garnish your salmon? Simply reach down into the condiment drawer of your CAD cart or maximize the storage of your wood chips, grilling tools and grill cover with in the full size convertible propane tank drawer. All this freestanding convenience makes serving the perfect meal a simple pleasure.

GRILL CARTS

A versatile CAD grill cart creates an outdoor kitchen wherever you decide to gather and dine. DCS by Fisher & Paykel offers the ultimate accessibility in our line of grill carts. With storage to access to your LP tank, marinating meats, wood chips, serving trays or grill covers. With assisted chill you now have the perfect place to keep your drinks chilled. The accessory Tank Drawer Bottom Cover allows you to convert your LP tank storage drawer into a large capacity drawer or convert the drawer into a two bin trash drawer with our Waste Basket Holder. The DCS original styled CSS cart with unique robust side shelf support, drop in serving trays offers a convenient alternative to the CAD series. Simply choose any DCS professional grill with a compatible optional stainless steel grill cart to complete your freestanding outdoor kitchen.

Optional Accessories:

- Adjustable leveling feet to create a stationary cart (CAD-LVL)
- Wastebasket Holder for CAD Carts (WBH-ADR1CAD)
- Tank Drawer Bottom Cover for CAD Carts (TDBC-ADR1CAD)



BGB30-CSS, Available for 30" Grills



CAD-30 Available for 30" Grills and Liberty Grills



CAD-36, Available for 36" Grills



CAD-48, Available for 48" Grills

SIDE SHELVES

BGB30-SK

(FOR 30" CSS CART ONLY)

Each CSS cart is shipped standard with a right hand side stainless steel shelf to offer extra work surface. For additional preparation space we have designed an accessory Side Shelf Kit that can easily be mounted to the left side of your CSS cart.



BGA-MCB

An essential accessory in preparing food to be grilled is a sturdy chopping board. DCS offers a chopping board in solid maple that can be used as stand alone board or inserted perfectly into your BGB30-SK.



CAD-SK (FOR USE WITH CAD CARTS)

Attached to your 30", 36" or 48" CAD Carts these 24" heavy duty, stainless steel side shelf kits offer a sturdy expansive workspace that folds down for easy convenient storage when not in use.



CAD-WCB

Made of Brazilian Cherry, an exotic wood from South America, the Wood Inserts fit snugly into the DCS Side Shelf designed for use on the CAD model carts. Chosen for its quality and beauty, this hard wood is perfectly suited for a chopping board.





THE KITCHEN

All the capabilities of an indoor kitchen can finally be realized in an outdoor setting. When it comes to outdoor entertaining, DCS has it all. From storage drawers to warming drawers and beverage chillers, DCS manufactures the finest of everything you need to complete any outdoor kitchen and, even more importantly, create the ultimate outdoor kitchen experience.





TOWER DRAWERS

DCS Tower Drawers offer a robust design solution created with thoughtful convenience in mind. All your indoor kitchen ingredients, service ware, platters and tools can now be stored in your outdoor built in kitchen. Understanding that home chefs want to design their outdoor kitchens with same sense of style as their indoor kitchens, these tower drawers can be installed in many configurations.



- Additional Features:
- Commercial quality 304 grade stainless steel
 - Soft close drawers with full extension slides
 - Complementing handle design
 - Superior weld and finish
 - Insulated doors for solid sound and heavy feel
 - Removable Drawers for easy cleaning
 - Flush or Proud Mount Installation options

TRASH & RECYCLE BIN

The Outdoor Trash & Recycle Bin offers a concealed environment which includes two full size removable bins. The slide out sealed drawer system has been designed to prevent ingress of rodents and insects and is weather resistant. The seamless welded 304 grade stainless construction is a perfect complement to any DCS outdoor kitchen.

- Additional Features:
- 304 grade stainless steel
 - Robust commercial design
 - Complementing handle design
 - Included two 10 gallon black bins
 - Soft close drawer
 - Removable drawer for easy cleaning
 - Flush or Proud Mount Installation



ACCESS DRAWERS

When entertaining in your outdoor kitchen, the last thing you want to do is rush inside for a forgotten item. With the new stainless steel DCS Access Drawers, you'll have everything you need at your fingertips, providing easy access to your LP tank, grilling tools, marinating meats, ice tub and cold beverages and anything you want on hand.



ACCESS DOORS

For added convenience, DCS offers Stainless steel Built-in Access Doors that fit perfectly under your built-in grill. They provide an ideal place for accessories and condiments with a convenient condiment shelf built into the door.



DRY PANTRY DP42 42"

One of the most important cabinets inside your kitchen is the pantry. The DCS Dry Pantry offers a consistent, professional design with ultra-premium indoor features that help create a truly cohesive and functional kitchen. The thoughtful, professional design is an ideal place to store all of your outdoor essentials, dry goods, cookware, counter finishes and anything realized in your indoor pantry. So you can prepare, cook and create a perfect evening without ever leaving your outdoor kitchen or guests.



Additional Features:

- 304 grade stainless steel
- Complete sealed gasket
- Dry environment safe from rodents, pests and weather
- Three removable drawer inserts to aid in easy clean- ability or portability
- Two height adjusting racks to customize your storage needs.

BEVERAGE CHILLER BC25 25"

Entertain your guests with professionally designed and culinary created Beverage Chiller. The 25" Beverage Chiller is a fully insulated compartment that can hold up to 17 gallons of ice to chill your refreshments. Its deep depth can comfortably sit long bottle neck beverages and wine bottles. The removable commercial grade condiment container is food safe to help prepare a buffet of cocktail accessories. The four individual containers and lids may be removed for cleaning / filling.



Additional Features:

- 304 grade stainless steel
- Insulated double walled professional construction
- Can be plumbed to convert to an outdoor 25" sink.
- Stainless steel lid included
- Optional 1-liter bottle accessory holder (BC-BOTTLEAC-25)

BEVERAGE CHILLER ACCESSORY BC-BOTTLEAC-25

When libation is key, the optional Beverage Chiller Bottle Accessory is the perfect solution to house your 1-liter bottles. The bottle holder accessory is permanently fitted to the front of your beverage chiller for added storage and arms reach service. This is the perfect complement to the entertaining section of your outdoor kitchen.



Additional Features:

- 304 grade stainless steel
- Removable and easy clean base pan
- Discreet under bar outdoor towel holder
- Designed to complement the DCS Outdoor Kitchen

24" OUTDOOR BEER DISPENSER RF24T 24"

Whether it is the first or final touch to your DCS outdoor kitchen, the DCS Outdoor Beer Dispenser is an ultimate indulgence in entertaining. The draft arm, hoses, regulator, CO2 Tank and Drip Tray are included. You simply need to add beer. The outdoor beer dispenser is the perfect complement to your DCS professional outdoor kitchen.



Additional Features:

- Holds 1/2 or 1/4 keg
- Certified for outdoor use

Optional Accessories:

- Optional Caster Kit Accessory Available (UC)
- Mug Rail (UMR)

24" OUTDOOR REFRIGERATOR RF24RE2 24"

Wouldn't it be easier to have access to a large refrigerator in your outdoor kitchen when you're ready for a cold beverage or want to keep a salad fresh? The DCS Outdoor Refrigerator is constructed of stainless steel with an expansive 6.1 cubic feet of space, also includes an interior light. It's a necessity in the well-appointed outdoor kitchen.



Additional Features:

- Interior space 6.1 cu.ft
- Certified for outdoor use
- Exclusive Digital Electronic Control
- Auto Defrost
- Interior Lighting
- Three removable internal shelf positions to better assist with storage options
- Optional Caster Kit Accessory Available (UC)

OUTDOOR REFRIGERATED DRAWERS RF24DE2

The perfect meal begins with the finest ingredients. With the DCS Outdoor Refrigerator Drawers you have the controls at your fingertips to ensure your food is fresh and properly preserved.



Additional Features:

- Interior space of 5.6 cu.ft
- Certified for outdoor use
- Fault system operates in real time to actively maintain optimal preservation conditions
- Digital touchpad controls and LED display
- Full auto defrost
- Holiday mode
- Hygienic stainless steel drawer interiors
- Full extension runners
- Extra deep lower drawer allows vertical storage of two-liter bottles and wine bottles
- Self closing door
- Child entrapment divider

OUTDOOR ICE MAKER RF15I

A seemingly limitless supply of crystal clear gourmet ice on tap for any occasion. Our ice maker makes up to 35 pounds a day of clear ice.



Additional Features:

- Produces and stores up to 35 lbs of restaurant quality ice a day
- Certified for outdoor use
- Appropriate for use in outdoor temperatures from 55° F to 100° F
- Full auto defrost
- Requires gravity drain
- Self closing door
- Stainless steel ice cutter
- Ice Scoop included
- ADA Compliant
- Drain Pump Accessory Available RFIDP

PROFESSIONAL SEALED SIDE BURNERS

Every chef wants the option of preparing a delicious side dish to accompany a culinary masterpiece.

For this, DCS offers Professional Sealed Side Burners for built-in application and for 30" grill cart mount application. Constructed of heavy stainless steel, DCS side burners rated at a powerful 17,000 BTU's, are available in single or double burner configurations. Features include battery ignition, stainless steel grate cover and, of course, the same sleek design as DCS professional grills.

BGB132 DOUBLE SIDE BURNERS



Additional Features:

- Stainless steel grate cover included
- Designer metal control knobs
- Available for Built In Installation (BGB132-BI)
- Available for 30" Cart Installation Only (BGB132)

BGB131 SINGLE SIDE BURNERS



Additional Features:

- Stainless steel grate cover included
- Designer metal control knobs
- Available for Built In Installation (BGB131-BI)
- Available for 30" Cart Installation Only (BGB-131)

OUTDOOR WARMING DRAWER WD-27-SS-OD 27"

Keep cooked foods perfectly warm until dinner is completely ready with the DCS Outdoor Warming Drawer. Our warming drawer includes a removable stainless steel shelf. That means there is enough space for up to 6 standard-sized dinner plates. With an expansive 1.6 cubic feet of space, thermostatically controlled temperature ranges from 175 to 230 degrees, dinner will always be ready when you are.

Additional Features:

- Built In Installation
- Removable stainless steel shelf/serving tray
- 500 watts of power input
- Outdoor UL approval



BUILT-IN PATIO HEATERS DCS-DRH-48N

An outdoor heater in your favorite restaurant always makes a dinner more enjoyable. You can have the same warm experience in your outdoor kitchen with the DCS Built-in Patio Heater. DCS has a long history of producing safe, efficient and high-performance outdoor heaters for restaurants and hotels, and applied this knowledge to produce heaters for residential outdoor settings. The attractive wall-mounted heater features 56,000 BTU's of comfortable heat up to 15 feet away that extends the season for dining outdoors. Our Built-in Patio Heaters feature durable, weatherproof stainless steel construction and are available for natural gas only.

Additional Features:

- Mounts easily to eaves
- Includes extension mounting kit
- Available for natural gas only
- Single channel remote control accessory available for individual heater (DRH-RMT)



REMOTE CONTROL DRH-RMT

Access each DCS Built-in Patio Heater with this single channel Remote Control (which command the on/off setting)



INSULATED JACKET BGB30-IJS

Mandatory for grills installed in islands with combustible materials. Please see Installation Information for further clarification on the definition of combustible materials.

Additional Features:

- For use with 30" grill and/or Liberty grill
- Professional, all welded stainless steel



INSULATED JACKET BGA36-IJS, BGA48-IJS

Mandatory for grills installed in islands with combustible materials. Please see Installation Information for further clarification on the definition of combustible materials.



BGA36-IJS

For use with 36" grill.
Professional, all welded stainless steel.



BGA48-IJS

For use with 48" grill.
Professional, all welded stainless steel.



THE LIBERTY ISLAND

Customization, connectivity, simplicity, performance, ease of use and installation are what sets apart the Liberty Island. Liberty gives you the freedom to design your ideal kitchen island. The Liberty components can adjoin with themselves or can be built in to your modular outdoor island to exponentially increase your outdoor kitchen design that grows and evolves with your lifestyle. While the fully featured grilling heads can also be installed in your outdoor island to deliver professional performance with delicious results in any DCS Outdoor Kitchen. The possibilities are endless.





ALL-GRILL UNIT



BFG-30G 30" ALL-GRILL

The All-Grill unit of the Liberty Collection is a fully featured grill, which delivers professional performance and delicious results. Precision ported, U-shaped 304 grade stainless steel burners rated at 25,000 BTU's per burner offer powerful performance and control. Our Grease Management System® reduces flare-ups by effectively channeling oil and grease away from the flame while grilling. A 9-volt Battery Ignition ensures safe and efficient grill lighting every time and Double-Sided Cast 304 Grade Stainless Steel Grilling Grates feature one side with a gentle radius for support and handling while the other side is VV-shaped for maximum grease capture while leaving perfect sear lines. Ceramic Radiant Technology provides intense, even heat.

Additional Features:

- Available for Built-in Installation
- Large 525 sq. in grilling surface
- Full Surface Searing across entire grilling area
- Grease Management System® reduces flare ups
- 2 X 25,000 BTU Burners
- Ceramic Radiant Technology ensures a completely even heated grilling surface
- Designer Metal Control Knobs
- Removable Stainless Steel Drip Tray
- Flat stainless steel cover included with grill



BFG-30BGD + CAD-30

DUAL SIDE BURNER / GRIDDLE UNIT



BFG-30BGD 30" DUAL SIDE BURNER / GRIDDLE

The Dual Side Burner / Griddle unit sets the tone of versatility for the Liberty Collection. With this unit, outdoor meals benefit from traditional indoor cooking techniques brought out into the open. Sauté pre-grilled vegetables with delicate sauces and spices, and make a stack of cornbread griddle cakes to serve alongside that slab of ribs. DCS by Fisher & Paykel professional precision backs up your most daring culinary endeavors every step of the way. With the Dual Side Burner / Griddle unit of the Liberty Collection you have the ability to prepare delicious dishes that are not customarily cooked outside. Add pancakes and bacon to your outdoor breakfast menu with ease using the large griddle surface. This unit even allows you to effortlessly host an omelet bar in your outdoor kitchen.

Additional Features:

- Available for Built In Installation
- 2 x 17,000 BTU side burners
- Platform style grates allow easy movement from one burner to the other
- 12,000 BTU griddle plate
- Large 15-3/4" x 11" griddle
- Flat stainless steel covers included



BFG-30BGD + CAD-30

DUAL SIDE BURNER / SINK UNIT



BFG-30BS 30" DUAL SIDE BURNER / SINK

Everyone desires all of the conveniences they have in their indoor kitchen when they are cooking outdoors. Now, with the Liberty Collection's Dual Side Burner / Sink unit you can have them. With a sink fully integrated into your outdoor appliances you can easily fill pots and wash your hands. Suitably placed next to the dual side burners, filling your pot no longer requires a trip indoors*.

Additional Features:

- Available for Built In Installation
2 x 17,000 BTU side burners
- Platform style grates allow easy movement from one burner to the other
- Sink can be hard plumbed or portable
- Optional Sink Drain accessory available
- Flat stainless steel covers included
- *For food preparation activities, supply and drain connections to the sink must be installed by a certified plumber in accordance with local codes.



BFG-30BS + CAD-30

JOINING SOLUTIONS

BEND UNIT

With the addition of Bend Units, you now have the freedom to design your island exactly how you want it for your space. You can design your straight line Liberty Island into a corner unit with the simple addition of two Bend Units. Or if space is minimal, you can simply design your island with one Bend Unit and enjoy a two-station outdoor island. Specifications are included for a custom design solid surface or complement your island with the solid surface top sold separately.

Bend Unit



Solid Surface



MODEL NO

CAD-BND	Bend Unit
CAD-BNDT	Bend Unit Solid Surface

CORNER

Finish your Corner Island Design with some added counter space and increased seating by installing the Bend Corner Bracket and Solid Surface Top. Specifications are included for a custom design solid surface or complement your island with the solid surface top sold separately. Rated to hold 200lbs.



MODEL NO

BND-CNR	Bracket Which Holds the Corner Solid Surface
BND-CNRT	Corner Solid Surface

JOINING SOLUTIONS

WRAPPER & SOLID SURFACES OUTDOOR REFRIGERATION

When adding any of the DCS outdoor refrigeration to your Liberty island, adding a wrapper and a solid surface top carries on the design from our grilling carts and offers additional work, preparation and serving space. Specifications are included for a custom design solid surface or complement your island with the solid surface top sold separately.

MODEL NO

WR24RTD	Wrapper For Drawers, Tap, Refrigerator
WRT24T	WRT24T Solid Surface That Fits Beer Dispenser (Image not shown)
WRT24RD	Solid Surface That Fits Drawers and Refrigerator

Refrigeration Wrapper



WR24RTD

Solid Surface



WRT24RD

WRAPPER & SOLID SURFACE ICE MAKER

When adding any of the DCS outdoor refrigeration to your Liberty island, adding a Wrapper and Solid Surface top carries on the design from our grilling carts and offers additional work, preparation and serving space. Specifications are included for a custom design solid surface or complement your island with the solid surface top sold separately.

MODEL NO

WR15I	Wrapper For Ice Maker
WRT15I	Solid Surface That Fits Ice Maker

Ice Maker Wrapper



WR15I

Solid Surface



WRT15I

LIBERTY ESSENTIALS

CAD-BB (for 30" CAD Cart Only)

Designed to give you additional space on your Liberty Island the Back Bar attaches directly to the back of the CAD cart offering additional work space, serving area, or a place for guests to relax and socialize with the chef. The Brazilian Cherry wood inserts and frames are easily removed for winterizing or when not required.





ESSENTIALS

At DCS, we've given great thought to perfecting each detail of outdoor cooking including the accessories you need to achieve the best results. DCS designs and makes custom chopping boards, drop-on griddle plates, grill covers and grill tools especially for the professional outdoor appliances. Like the grills, the accessories are made of the finest materials and will elevate the experience of grilling into a pleasure all its own.

APRON BGA-GA

Every chef needs a grilling apron. It's not just functional - it also makes a great statement. The DCS exclusive heavy-duty canvas grilling apron is chef quality with deep pockets to accommodate all your favorite kitchen implements.



GRILLING TOOLS BGA-GT

The exclusive 5-piece stainless steel Grilling Tool Set is made specifically to use with the DCS Professional Grills. The five pieces include: spatula with one serrated edge, a set of tongs, a large fork, a double-sided grates scraper and cleaning brush, and a Grease Management System® trough scraper. All tools are made of heavy-gauge steel with ergonomic, slip-resistant handles. The DCS Apron is included with this tool set.



GRILLING TOOL REPLACEMENT BRUSH BGA-GTRH

The Grill Tool Replacement Head is available for your cleaning brush when required.



CUSTOM CHOPPING BOARD BGA-MCB

An essential accessory in preparing food to be grilled is a sturdy Chopping Board. DCS offers a chopping board in solid maple. It is custom-made to fit perfectly in the side shelf of the DCS 30" traditional grill carts (BGB-30CSS).



DROP-ON GRIDDLE PLATES BGA-GP (left) CTGP (right)

Add pancakes and bacon to your outdoor breakfast menu with ease. The DCS Grill Griddle Plate (BGA-GP) is made of commercial quality plated stainless steel that insures a level cooking surface and even heat distribution.

Utilize this Drop-on Griddle Plate (CTGP) on any outdoor double side burner which allows you to cook your pancakes, bacon and other foods not typically cooked outside.



WOK & WOK RING CW-20 (wok) DCS-WRGS (ring)

Preparing stir-fry for dinner in your outdoor kitchen is another savory possibility with DCS Professional Side Burners. The DCS Wok is with a commercial-style rounded bottom and includes an aluminum lid with hardwood handle (Wok Ring required for use). The DCS Wok Ring is designed to fit securely on top of the surface grates on the DCS Side Burners to facilitate wok cooking. The Wok Ring is constructed of stainless steel and accommodates most commercial-style woks.



MUG RAIL UMR

Add the optional mug rail to your 24" Outdoor Beer to assist in mug storage and a polished design.



TANK DRAWER BOTTOM COVER TDBC-ADR1CAD

For use with your Access Drawers or CAD Carts. The Tank Drawer Bottom Cover can convert your propane drawer into a deep storage drawer for wood chips, grilling tools, and outdoor essentials. When used in conjunction with the Waste Basket Holder, you can convert your the same drawer into a convenient two bin trash/recycle drawer.



WASTE BASKET HOLDER WBH-ADR1CAD

For use with your Access Drawers or CAD Carts. In conjunction with the Tank Drawer Bottom Cover, you can convert your propane drawer into a convenient two bin trash/recycle drawer. Bins are included with kit.



GRILL COVERS

To protect and care for the DCS Professional Grill all year long, we offer Grill Covers for all sizes and models of DCS built-in and free standing Grills. To offer maximum protection from the elements, they are heavy-duty, black lined vinyl with a Velcro opening in the front.

Grill Cover options:

30" Traditional Grill:

- BGB30-VCBI, 30" Built In Grill Cover
- BGB30-VCC, 30" On-Cart Grill Cover
- BGB30VCC131, 30" On-Cart Grill Cover w/sideburner

36" Traditional Grill:

- BGA36-VCBIA, 36" Built In Grill Cover
- BGA36-VCC, 36" On-Cart Grill Cover

48" Traditional Grill:

- BGA48-VCBIA, 48" Built In All Grill Cover
- BGB48-BQR-VCBI, 48" Built In w/sideburner Grill Cover
- BGA48-VCC 48" On-Cart Grill Cover

30" Liberty Grills:

- BFG30-VCBI, 30" Built In Grill Cover
- BFG30-VCC, 30" On-Cart Grill Cover



FREESTANDING GRILL COVER

ICE PACK BLUICE

This cold-assist Ice Pack fits snugly into the Access Drawers and CAD carts.



SINK DRAIN ASSEMBLY KIT SNKDRN

For use with Liberty model BFG-30BS as an option.



ICE MAKER DRAIN PUMP RFIDP

For use with the RF151 Ice Maker if gravity drain cannot be utilized.



LEVELING LEGS FOR CAD CARTS, CAD-LVL

Turn your freestanding kitchen into a stationary kitchen by converting your CAD carts with the CAD-LVL.



CASTER KIT FOR OUTDOOR REFRIGERATION, UC

For use with any of the Outdoor Refrigeration Units.



QUICK DISCONNECT HOSE QDHKM

Includes 12' flexible gas hose, 1/2" male quick-disconnect on one end and 1/2" female flare swivel on the other. CSA certified for Natural or LP gas.



DCS GRILLS

Type of appliance	DCS Grills	DCS Grills	DCS Grills	DCS Grills
Model no:	BGB48-BQAR	BGB48-BQR	BGB36-BQAR	BGB30-BQR
Total Cooking Area	1182 sq. in	1115 sq. in	871 sq. in	748 sq. in
Primary Cooking Area (Grill Area)	855 sq. in	630 sq. in	630 sq. in	553 sq. in
Secondary Cooking Area (Warming Rack)	327 sq. in	241 sq. in	241 sq. in	195 sq. in
Side Burner Area	-	244 sq. in	-	-
Grill Burners	4 @ 25,000 BTU	3 @ 25,000 BTU	3 @ 25,000 BTU	2 @ 25,000 BTU
Integrated Side Burners	-	2 @ 17,000 BTU	-	-
Rotisserie Burner	18,000 BTU	14,000 BTU	14,000 BTU	14,000 BTU
Rotisserie Max Weight	50 lbs	50 lbs	50 lbs	50 lbs
Smoker Burner	3,500 BTU	3,500 BTU	3,500 BTU	-
Double Sided Grill Grates	•	•	•	-
Grease Management System	•	•	•	-
Dimensions				
Overall Width	47-7/8"	47-7/8"	35-7/8"	30"
Overall Width w/Rotis. Motor	53-1/4"	53-7/16"	41-5/8"	35-7/8"
Overall Depth	26-1/2"	26-1/2"	26-1/2"	26-1/2"
Overall Height	24-1/4"	24-1/4"	24-1/4"	24-1/4"
Cutout Width	45-3/4"	45-3/4"	34-1/2"	28-1/2"
Cutout Depth	22-3/4"	22-3/4"	22-3/4"	22-3/4"
Cutout Height	10-1/8"	10-1/8"	10-1/8"	10-1/8"
Gas option	Natural or LP	Natural or LP	Natural or LP	Natural or LP
Gas Requirements	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.
Conversion Kit sold separate	•	•	•	•
Electrical Requirements	120V 60Hz	120V 60Hz	120V 60Hz	120V 60Hz
Approx. Shipping Weight	340 lbs	340 lbs	280 lbs	190 lbs

GRILL CARTS

Type of appliance	Grill Carts	Grill Carts	Grill Carts	Grill Carts
Model no:	CAD-48	CAD-36	CAD-30	BGB30-CSS
Dimensions				
Overall Width	47-15/16"	35-15/16"	30"	30"
Overall Width w/ Side Shelf	71-15/16"	59-15/16"	54"	49-1/4"
Overall Depth (excluding handle)	25-1/2"	25-1/2"	25-1/2"	25-1/2"
Overall Height	35-1/2"	35-1/2"	35-1/2"	35-3/4"
Side Shelf Kit	Sold separate	Sold separate	Sold separate	Right Hand Included
Leveling legs sold separate	•	•	•	-
Approx. Shipping Weight	225 lbs.	177 lbs.	131 lbs.	120 lbs.

Specifications shown on this page are for reference only. For complete information on installation requirements, please refer to www.dcsappliances.com in the USA and www.dcsappliances.ca in Canada.

LIBERTY GRILL

Type of appliance	Liberty Grill	Liberty Grill	Liberty Grill
Model no:	BFG-30G	BFG-30BGD	BFG-30BS
Total Cooking Area	525 sq. in	-	-
Primary Cooking Area (Grill Area)	525 sq. in	-	-
Side Burner Area	-	244 sq. in	244 sq. in
Grill Burners	2 @ 25,000 BTU	-	-
Griddle	-	12,000 BTU	-
Integrated Side Burners	-	2 @ 17,000 BTU	2 @ 17,000 BTU
Double Sided Grill Grates	•	-	-
Double Sided Grill Grates	•	-	-
Stainless steel cover included	•	•	•
Dimensions			
Overall Width	30"	30"	30"
Overall Depth	26-5/8"	26-5/8"	26-5/8"
Overall Height (excluding covers)	10-1/2"	10-1/2"	10-1/2"
Cutout Width	28-1/2"	28-1/2"	28-1/2"
Cutout Depth	22-3/4"	22-3/4"	22-3/4"
Cutout Height	10-1/8"	10-1/8"	10-1/8"
Gas option	Natural or LP	Natural or LP	Natural or LP
Gas Requirements	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter. LP hose with regulator and Type 1 connector is shipped connected. Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.
Conversion Kit sold separate	•	•	•
Sink Drain Kit sold separate (SNK-DRN)	-	-	•
Electrical Requirements	9 volt battery	9 volt battery	9 volt battery
Approx. Shipping Weight	130 lbs.	104 lbs.	88 lbs.

Specifications shown on this page are for reference only. For complete information on installation requirements, please refer to www.dcsappliances.com in the USA and www.dcsappliances.ca in Canada.

TOWER DRAWERS

Type of appliance	Tower Drawers	Tower Drawers	Tower Drawers
Description	TDS20	TDD20	TDT20
Internal Drawer Width (all drawers)	15-5/16"	15-5/16"	15-5/16"
Internal Drawer Depth (all drawers)	21-1/2"	21-1/2"	21-1/2"
Internal Drawer Height (top drawer)	5"	5"	5"
Internal Drawer Height (middle drawer)	-	-	5"
Internal Drawer Height (bottom drawer)	-	8"	8"
Internal Drawer Rating	75 lbs	75 lbs	75 lbs
Weather Resistant	•	•	•
304 Grade Stainless Steel	•	•	•
Dimensions			
Overall Width	20-5/16"	20-5/16"	20-5/16"
Overall Depth (excluding handle)	25"	25"	25"
Overall Height	9-5/8"	21-7/8"	29-1/8"
Width of chassis	18-1/2"	18-1/2"	18-1/2"
Depth of chassis (proud installation)	23"	23"	23"
Proud Installation	18-7/8"	18-7/8"	18-7/8"
Proud Installation	24" min.	24" min.	24" min.
Proud Installation	8-7/16"	20-11/16"	28"
Approx. Shipping Weight	38lb	80lb	90lb

TRASH BIN 20" TB20

Type of appliance	Trash Bin
Description	TB20
Trash Bins Included	2
Trash Bin Size	10 gallon
Weather Resistant	•
304 Grade Stainless Steel	•
Dimensions	
Overall Width	20-5/16"
Overall Depth (excluding handle)	25"
Overall Height	29-1/8"
Width of chassis	18-1/2"
Depth of chassis (proud installation)	23"
Proud Installation	18-7/8"
Proud Installation	24" min.
Proud Installation	28"
Approx. Shipping Weight	68lb

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ACCESS DOOR

Type of appliance	Access Doors	Access Doors	Access Doors	Access Doors
Description	ADN20X24	ADN20X30	ADN20X36	ADN20X48
Dimensions				
Overall Width	24"	30"	35-15/16"	47-15/16"
Overall Depth (excluding handle)	6-1/4"	6-1/4"	6-1/4"	6-1/4"
Overall Height	21-7/8"	21-7/8"	21-7/8"	21-7/8"
Depth from face of cabinet	4-1/4"	4-1/4"	4-1/4"	4-1/4"
Cutout Width	22"	28"	34"	46"
Cutout Depth	-	-	-	-
Cutout Height	20"	20"	20"	20"
Approx. Shipping Weight	22 lbs.	28 lbs.	32 lbs.	39 lbs.

ACCESS DRAWERS

Type of appliance	Access Drawers	Access Drawers	Access Drawers	Access Drawers
Description	ADR124	ADR130	ADR136	ADR148
Dimensions				
Overall Width	24"	30"	35-15/16"	47-15/16"
Overall Depth (excluding handle)	25-1/2"	25-1/2"	25-1/2"	25-1/2"
Overall Height	21-7/8"	21-7/8"	21-7/8"	21-7/8"
Depth of chassis (proud installation)	23-1/2"	23-1/2"	23-1/2"	23-1/2"
Cutout Width	22"	28"	34"	46"
Cutout Depth	24" min.	24" min.	24" min.	24" min.
Cutout Height	20"	20"	20"	20"
Approx. Shipping Weight	69 lbs.	78 lbs	108 lbs.	147 lbs.

DRY PANTRY DP42

Type of appliance	Dry Pantry
Model no:	DP42
Storage Bin Width (all)	11-7/8"
Storage Bin Depth (all)	19-3/8"
Storage Bin Height (all)	3-11/16"
Wire Shelf Width (all)	19-7/8"
Wire Shelf Depth (all)	21-7/8"
Storage Capacity LH	5 cu ft
Storage Capacity RH	7 cu ft
Internal Drawer Rating	75 lbs
Removable Storage Bins	3
Storage Bin Height	4 inches
Heavy Gauge Wire Shelves	2
Shelve Positions	3
304 Grade Stainless Steel	•
Dimensions	
Overall Width	42"
Overall Depth (excluding handle)	25-11/16"
Overall Height	30-1/2"
Width of chassis	40"
Depth of chassis (proud installation)	23-11/16"
Proud Installation	40-7/16"
Proud Installation	24" min.
Cutout Width (built-in)	42 3/16
Cutout Height (built-in)	30 11/16
Cutout Height (slide-in with kickstrip)	33-1/2"
Approx. Shipping Weight	190lb

Specifications shown on this page are for reference only. For complete information on installation requirements, please refer to www.dcsappliances.com in the USA and www.dcsappliances.ca in Canada.

BEVERAGE CHILLER & BOTTLE HOLDER ACCESSORY

Type of appliance	Beverage Chiller	Bottle Holder
Model no:	BC25	BC-BOTTLEAC-25
Capacity	17 gallons	1 liter bottles
Condiment Storage Containers	4	-
304 Grade Stainless Steel	•	•
Dimensions		
Overall Width (including lid)	25-1/16"	25-1/16"
Overall Depth (including lid)	21-15/16"	6-5/8"
Overall Height (excluding lid)	10-3/8"	10-3/8"
Height of chassis	9-13/16"	-
Cutout Width	24-3/16"	24-3/16"
Cutout Depth	21-1/16"	-
Cutout Depth with Bottle Holder	-	21-11/16"
Cutout Height with Bottle Holder	-	9-7/8"
Approx. Shipping Weight	62lb	13 lbs (approx)

OUTDOOR REFRIGERATION

Type of appliance	Outdoor Refrigeration	Outdoor Refrigeration	Outdoor Refrigeration	Outdoor Refrigeration
Model no:	RF24T	RF24E2	RF24-D3	RF15I
Interior Space/Capacity	1/2 or 1/4 keg	6.1 cu. ft.	5.6 cu. ft.	Up to 35 lbs. clear ice per day
Built-in or Free Standing	•	•	•	•
Outdoor UL Approved	•	-	-	•
Drip Tray	Included	•	•	-
Energy Star	•	•	•	-
Caster Kit sold separate	•	•	•	•
Dimensions				
Overall Width	23-7/8"	23-7/8"	23-7/8"	14-7/8"
Overall Depth (excluding handle)	24-1/8"	24-1/8"	24-1/8"	21-1/2"
Overall Height	34" to top unit, 49-1/4" to top of top handle	34"	34"	34-1/4"
Cutout Width	24-1/4 min.	24-1/4 min.	24-1/4 min.	15-1/4 min.
Cutout Depth	24" min.	24" min.	24" min.	24" min.
Cutout Height	34-1/2"	34-1/2"	34-1/2"	34-1/2"
Electrical Requirements	120 V 60 Hz	120 V 60 Hz	120 V 60 Hz	120 V 60 Hz
Approx. Shipping Weight	136 lbs	124 lbs	174 lbs	106 lbs

INSULATED JACKETS

Type of appliance	Insulated Jacket	Insulated Jacket	Insulated Jacket
Model no:	IJS30	IJS36	IJS38
Dimensions			
Overall Width	34-5/8"	40-3/8"	51-1/2"
Overall Depth	23-3/4"	23-3/4"	23-3/4"
Overall Height	11-5/8"	11-1/8"	11-1/8"
Cutout Width	34-7/8"	40-1/2"	51-5/8"
Cutout Depth	23-3/4"	23-3/4"	23-3/4"
Cutout Height	11-1/8"	11-1/8"	11-1/8"
Approx. Shipping Weight	51 lbs.	75 lbs.	106 lbs.

Specifications shown on this page are for reference only. For complete information on installation requirements, please refer to www.dcsappliances.com in the USA and www.dcsappliances.ca in Canada.

SIDE BURNERS

Type of appliance	Sideburner	Sideburner	Sideburner	Sideburner
Model no:	BGB131	BGB132	BGB131-BI	BGB131-BI
Built In Installation	-	-	•	•
Side Burner	1 @ 17,000 BTU	2 @ 17,000 BTU	1 @ 17,000 BTU	2 @ 17,000 BTU
Stainless steel cover included	•	•	•	•
Dimensions				
Overall Width	13"	13"	14-9/16"	14-9/16"
Overall Depth	15-3/4"	26-3/4"	16-1/16"	26-5/8"
Overall Height	10-5/8"	10-5/8"	10-5/8"	10-5/8"
Cutout Width	NA	NA	12-1/8"	12-1/8"
Cutout Depth	NA	NA	12"	22-3/4"
Cutout Height	NA	NA	10-1/8" min.	10-1/8" min.
Gas option	Natural or LP	Natural or LP	Natural or LP	Natural or LP
Gas Requirements	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter (uses the LP regulator from adjoining grill). Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter (uses the LP regulator from adjoining grill). Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter (uses the LP regulator from adjoining grill). Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.	Natural: 1/2" NPT male with a 3/8" flare adapter. Operational Pressure 4"WC. Supply Pressure 6" to 9" W.C. Propane: 1/2" NPT male with a 3/8" flare adapter (uses the LP regulator from adjoining grill). Operational Pressure 11" W.C. Supply Pressure 12" to 14" W.C.
Electrical Requirements	1.5 volt battery for ignition	1.5 volt battery for ignition	1.5 volt battery for ignition	1.5 volt battery for ignition
Approx. Shipping Weight	32 lbs.	46 lbs.	32 lbs.	46 lbs.

WARMING DRAWER

Type of appliance	Warming Drawer
Description	WD-27-SS-OD
Drawer space	1.6 cu ft
Built In Installation	•
Removable Shelf/Serving Tray	•
Outdoor UL Approved	•
Dimensions	
Overall Width	26-5/8"
Overall Depth (excluding handle)	25-1/4"
Overall Height	13-1/4"
Depth of chassis	23-11/16"
Cutout Width	25-3/8"
Cutout Depth	23-7/8" min.
Cutout Height	11-3/4"
Electrical Requirements	120 V 60 Hz
Approx. Shipping Weight	93 lbs

HEATER

Type of appliance	Heater
Model no:	DRH-48N
BTU Rating	56,000 BTU
Gas Requirements	Max. Pressure: 1/2 psig, Min. Pressure: 6" W.C. Manifold Pressure: 5" W.C. Internal 5" W.C. regulator
Electrical Requirements	120 V 60 Hz
Dimensions	
Overall Width	48"
Overall Depth	7-3/4"
Overall Height	10-1/4"
Cutout Width	NA
Cutout Depth	NA
Approx. Shipping Weight	55 lbs

Specifications shown on this page are for reference only. For complete information on installation requirements, please refer to www.dcsappliances.com in the USA and www.dcsappliances.ca in Canada.



Lifetime Warranty on stainless steel grill burners, stainless steel grill cover, burner box, cooking grates and grill racks (excluding discoloration or surface corrosion).

For complete DCS Grill Warranty refer to Use & Care Guide.

CUSTOMER CARE CALL 24 HOURS A DAY, 7 DAYS A WEEK

Fisher & Paykel has a 24 hour Customer Care Center that allows you to speak to a real person about any questions you may have about your products.

Our Customer Care Representatives can offer advice on which appliances will suit your needs, and provide extensive product knowledge on how to use your current Fisher & Paykel and DCS products.

We can also refer you to a qualified service technician to install selected products for you and advise you where your nearest Fisher & Paykel Dealer is located. Nobody is better qualified to install, service and repair your Fisher & Paykel and DCS household appliances than our own network of specially trained service technicians.

FISHER & PAYKEL FACTORY SERVICE

In certain markets, Fisher & Paykel have dedicated factory trained and supported service technicians available to carry out service, fully supported, managed and employed by Fisher & Paykel Appliances.

Should you require service on your product, our Customer Care Representatives can arrange for our Factory Service Technicians to visit or refer you to an authorized service technician in your area.

The Fisher & Paykel Customer Care

Center operates 24 hours a day,

7 days a week.

Toll Free 1.888.936.7872

www.dcsappliances.com/customercare

www.dcsappliances.ca/customercare

We encourage you to find out more about these features and learn how they can make your cooking experience more enjoyable by visiting our learning page at: dcsappliances.com. Because of continuing product improvement these specifications are subject to change without notice. The information provided herein is for reference only. For actual installation site planning, please refer to the installation and user guide provided with the grill, also available by visiting the DCS website at the address above.



www.dcsappliances.com
www.dcsappliances.ca

FPBRO420 January 2014

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