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## 48" Professional Dual Fuel Ranges



*RDT-486GD 48" 6-Burner Dual Fuel Range with Integral Griddle (as shown)*

Equipped with standard features that meet the demanding expectations of the world's finest chefs. The large self-cleaning convection oven features a commanding 9,000 watts—plenty of heat for that complicated soufflé. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures, as low as 140°. And have high output of up to 17,500 Btu's. And comes with your choice of an 18,000-Btu griddle or grill...or both. Our advanced Grease Management System® (on grill models) reduces unexpected flare-ups while grilling. And all models feature patent pending Roller Rack System™.

### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 5-Burner configuration with 17" 26,000-Btu griddle available
- Fits full size commercial pans (18" x 26")
- 4.7 cubic feet of oven space in primary oven
- 2.1 cubic feet of oven space in secondary oven
- W-shaped grill grates for healthy grilling and more even distribution of heat on grill models
- Island trim included and unique patent pending control knobs
- See page 3 for available configurations

## 48" Professional Gas Ranges



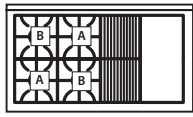
*RGT-485GD 48" 5-Burner Gas Range with 17" Griddle (as shown)*

The power, performance and precise control of heat is simply astonishing. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures, as low as 140°. And have high output of up to 17,500 Btu's. Complete with an 18,000-Btu (26,000 Btu's on 17" grill) grill or griddle and a large convection oven equipped with an infrared broiler. An advanced Grease Management System® (on grill models) channels grease away from the flame to reduce flare-ups while grilling. All ovens are equipped with patent pending Roller Rack System™.

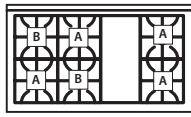
### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- Fits full size commercial pans (18" x 26")
- 5.3 cubic feet of oven space in primary oven
- 2.2 cubic feet of oven space in secondary oven
- W-shaped grill grates for healthy grilling and more even distribution of heat on grill models
- Island trim included and unique patent pending control knobs
- See page 3 for available configurations

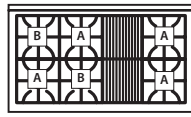
## Range Top Configuration:



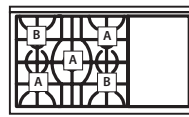
RDT & RGT-484GG



RDT & RGT-486GD



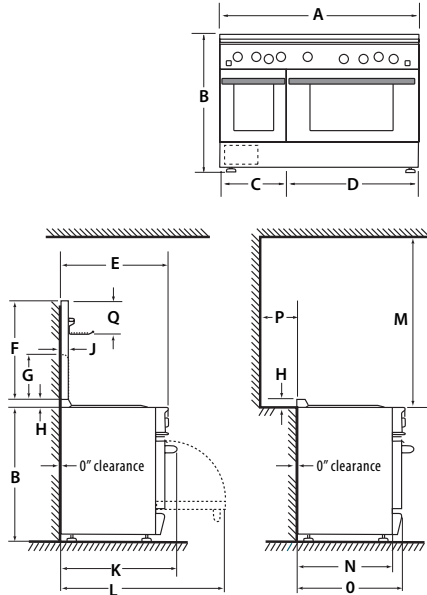
RDT & RGT-486GL



RDT & RGT-485GD

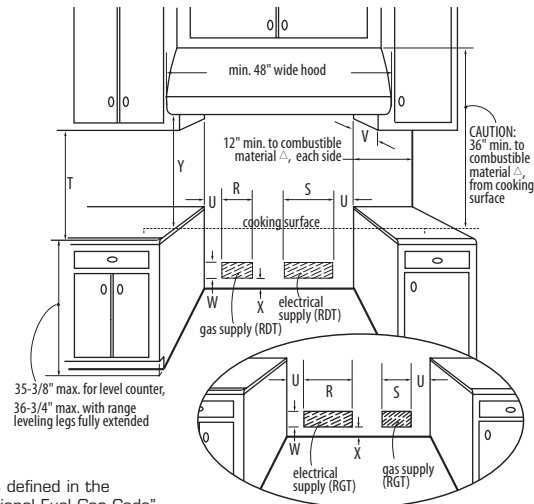
Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

## 48" Range Dimensions:



- A) 47- 7/8"
- B) 35- 3/4" - 37"
- C) 15-7/8" small oven door
- D) 32" large oven door
- E) RDT=29-1/4", RGT=28-1/4"
- F) 28-1/8" full backguard
- G) 10-1/8" low backguard
- H) 2" island trim
- J) 1-5/16"
- K) RDT=31-1/2", RGT=30-1/4"
- L) RDT=45-5/8", RGT=44-1/2"
- M) 36" min. to combustibles  $\Delta$
- N) RDT=26", RGT=25"
- O) RDT=28-1/4", RGT=27-3/8"
- P) 12" min. to combustibles  $\Delta$
- Q) 18"
- R) RDT=12", RGT=16"
- S) RDT=16", RGT=12"
- T) 18" min.
- U) 8"
- V) 13" max.
- W) 3-1/4"
- X) 3-1/2"
- Y) 30" - 36"

## 48" Range Cabinet Preparation:



$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

The horizontal surfaces of the range top (cooktop) trim must not be below countertop level.

48" RANGES	48" DUAL FUEL				48" GAS RANGES			
MODEL NUMBER	RDT-484GG	RDT-486GD	RDT-486GL	RDT-485GD	RGT-484GG	RGT-486GD	RGT-486GL	RGT-485GD
# OF SEALED, DUAL FLOW BURNERS*	4	6	6	5	4	6	6	5
GRILL (BTUS/HR*)	18,000		18,000		18,000		18,000	
GRIDDLE (BTUS/HR*)	18,000	18,000		26,000	18,000	18,000		26,000
SEALED RANGE TOP	✓	✓	✓	✓	✓	✓	✓	✓
GREASE MANAGEMENT SYSTEM*	✓		✓		✓		✓	
PRIMARY/SECONDARY OVEN SPACE	4.7/2.1 CU FT	4.7/2.1 CU FT	4.7/2.1 CU FT	4.7/2.1 CU FT	5.3/2.2 CU FT	5.3/2.2 CU FT	5.3/2.2 CU FT	5.3/2.2 CU FT
INFRARED BROILER					✓	✓	✓	✓
SELF-CLEANING	✓	✓	✓	✓				
CONVECTION OVEN	✓	✓	✓	✓	✓	✓	✓	✓
MAIN OVEN # RACKS/POSITIONS	3/4	3/4	3/4	3/4	3/4	3/4	3/4	3/4
SECONDARY OVEN # RACKS/POSITIONS	2/3	2/3	2/3	2/3	2/4	2/4	2/4	2/4
MAIN OVEN ROLLER RACK SYSTEM*	✓	✓	✓	✓	✓	✓	✓	✓
POWER: COOKTOP/OVEN	GAS/ELECTRIC	GAS/ELECTRIC	GAS/ELECTRIC	GAS/ELECTRIC	GAS	GAS	GAS	GAS
BAKE: PRIMARY/SECONDARY	5,000W/2,800 W	5,000W/2,800 W	5,000W/2,800 W	5,000W/2,800 W	30,000/18,000 BTUS	30,000/18,000 BTUS	30,000/18,000 BTUS	30,000/18,000 BTUS
BROIL: PRIMARY/SECONDARY	4,000W/3,600 W	4,000W/3,600 W	4,000W/3,600 W	4,000W/3,600 W	19,000 BTUS	19,000 BTUS	19,000 BTUS	19,000 BTUS
SHIPPING WEIGHT (LBS.)	625	625	625	625	600	600	600	600
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	45" X 51" X 35"	45" X 51" X 35"	45" X 51" X 35"	45" X 51" X 35"	45" X 51" X 35"	45" X 51" X 35"	45" X 51" X 35"	45" X 51" X 35"

\*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.

Note: Because of continuing product improvement these specifications are subject to change without notice.

### Recommended Accessories

#### VENTILATION:

- 48" pro wall mount vent hood (VS48)
- 52" pro island vent hood (VS52)

#### WALL MOUNT BACKGUARD SYSTEMS:

- Low backguard (BGS-1248)
- Full backguard (BGS-3048)
- Range ships standard with 2" integral island trim

### Power Requirements:

#### RDT

- > 120V/240V 60Hz
- > 4 wire
- > 50 amp circuit

#### RGT

- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

### Gas Requirements:

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)

## 36" Professional Dual Fuel Ranges



*RDT-364GD 36" 4-Burner Dual Fuel Range with Integral Griddle  
(as shown)*

Power, performance and precise control of heat unlike any other "residential" range, choose from an optional 18,000-Btu griddle or grill. Patented Dual Flow Burners™ allow for a consistently lower simmer temperature of 140°. And our advanced Grease Management System® (on grill models) reduces flare-ups. A large self-cleaning convection oven accommodates full size commercial pans (18" x 26"). And our patent pending Roller Rack System™ design with four different rack positions makes for safer and easier cooking.

### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 4.7 cubic feet of oven space
- W-shaped grill grates for healthy grilling and more even distribution of heat on grill models
- Island trim included and unique patent pending control knobs
- See page 5 for available configurations

## 36" Professional Gas Ranges



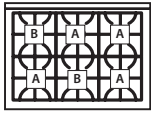
*RGT-366 36" 6-Burner Gas Range (as shown)*

Finally, a range as powerful as your imagination, but with ultimate control. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures, as low as 140°. And have high output up to 17,500 Btu's. And our advanced Grease Management System® (on grill models) reduces flare-ups. A large convection oven is equipped with an infrared broiler that delivers high-intensity heat for professional results. A sealed cooking surface makes clean up a cinch.

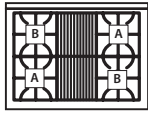
### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- Fits full size commercial pans (18" x 26")
- 5.3 cubic feet of oven space
- W-shaped grill grates for healthy grilling and more even distribution of heat
- Island trim included and unique patent pending control knobs
- See page 5 for available configurations

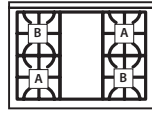
**Possible Range Top Configurations:**



RGT & RDT-366



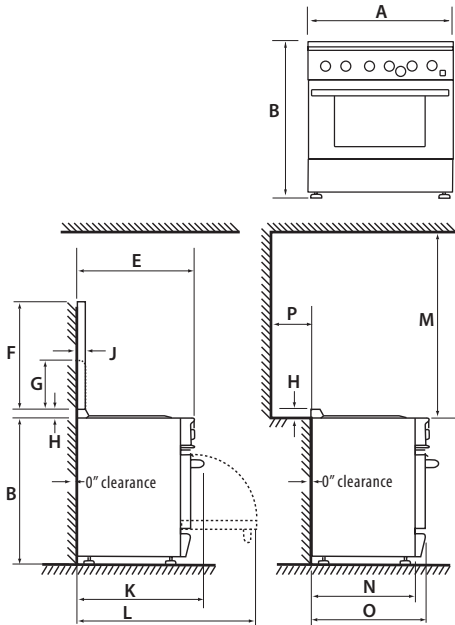
RGT & RDT-364GL



RGT & RDT-364GD

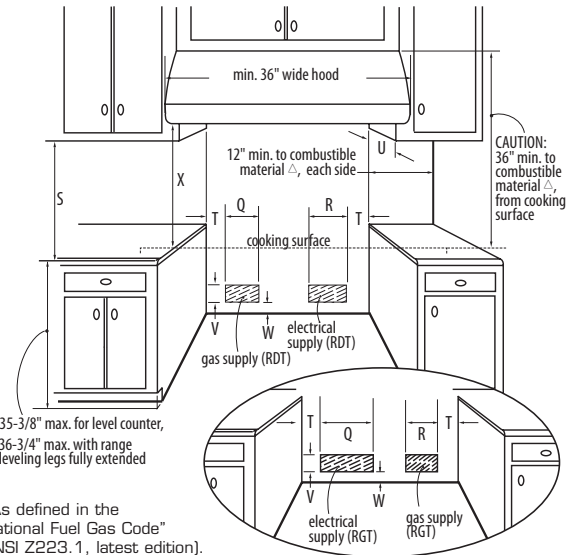
Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

**36" Range Dimensions:**



- A) 35- 7/8"
- B) 35- 3/4" - 37"
- E) RDT=29-1/4", RGT=28-1/4"
- F) 28-1/8" full backguard
- G) 10-1/8" low backguard
- H) 2" island trim
- J) 1-5/16"
- K) RDT=31-1/2", RGT=30-1/4"
- L) RDT=45-5/8", RGT=44-1/2"
- M) 36" min. to combustibles  $\Delta$
- N) RDT=26", RGT=25"
- O) RDT=28-1/4", RGT=27-3/8"
- P) 12" min. to combustibles  $\Delta$
- Q) 12"
- R) 12"
- S) 18" min.
- T) 4"
- U) 13" max.
- V) 3-1/4"
- W) 3-1/2"
- X) 30" - 36"

**36" Range Cabinet Preparation:**



35-3/8" max. for level counter, 36-3/4" max. with range leveling legs fully extended

$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

The horizontal surfaces of the range top (cooktop) trim must not be below countertop level.

36" RANGES	36" DUAL FUEL RANGES			36" GAS RANGES		
MODEL NUMBER	RDT-366	RDT-364GD	RDT-364GL	RGT-366	RGT-364GD	RGT-364GL
# OF SEALED, DUAL FLOW BURNERS*	6	4	4	6	4	4
GRILL (BTUS/HR*)			18,000			18,000
GRIDDLE (BTUS/HR*)		18,000			18,000	
SEALED RANGE TOP	✓	✓	✓	✓	✓	✓
GREASE MANAGEMENT SYSTEM*			✓			✓
OVEN SPACE	4.7 CU FT	4.7 CU FT	4.7 CU FT	5.3 CU FT	5.3 CU FT	5.3 CU FT
INFRARED BROILER				✓	✓	✓
SELF-CLEANING	✓	✓	✓			
CONVECTION OVEN	✓	✓	✓	✓	✓	✓
OVEN # RACKS/POSITIONS	3/4	3/4	3/4	3/4	3/4	3/4
OVEN ROLLER RACK SYSTEM*	✓	✓	✓	✓	✓	✓
POWER: COOKTOP/OVEN	GAS/ELECTRIC	GAS/ELECTRIC	GAS/ELECTRIC	GAS	GAS	GAS
BAKE	5,000 WATTS	5,000 WATTS	5,000 WATTS	30,000 BTUS	30,000 BTUS	30,000 BTUS
BROIL	4,000 WATTS	4,000 WATTS	4,000 WATTS	19,000 BTUS	19,000 BTUS	19,000 BTUS
SHIPPING WEIGHT (LBS.)	415	415	415	420	420	420
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"

\*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.

Note: Because of continuing product improvement these specifications are subject to change without notice.

**Recommended Accessories**

**VENTILATION:**

- 36" pro wall mount vent hood (VS36)
- 40" pro island vent hood (IVS40)
- E-Pro vent hood (ES36)
- Grill models require 1,200 CFM vent hood (VS1236 or IVS40)

**WALL MOUNT BACKGUARD SYSTEMS:**

- Low backguard (BGS-1236)
- Full backguard (BGS-3036)
- Range ships standard with 2" integral island trim

**Power Requirements:**

- RDT**
- > 120/240V 60Hz
  - > 4 wire
  - > 50 amp circuit

- RGT**
- > 120V 60Hz
  - > 3 wire
  - > 15 amp circuit

**Gas Requirements:**

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)

## 30" Professional 5-burner Self-Clean Gas Range



*RGTC-305 30" 5-Burner Self-Clean Gas Range (as shown)*

Our revolutionary 30" patented 5-burner range design features the world's most versatile residential burner. Three impressive 17,500-Btu burners. These combine with two 12,500-Btu burners for amazing cooking flexibility. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures as low as 140°. Available with or without a self-cleaning oven. Self-cleaning model features our patented True Gas Convection® oven that uses the fan and burner together to actively pull and redistribute heat throughout for more even temperature. Not to mention glass-sealed broiling burner and patent pending Roller Rack System™.

### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 4.1 cubic feet of oven space
- Glass-sealed broiling burner element for even, radiant heat (self-cleaning model only)
- Roller Rack System™ for safer removal of pans
- Largest cooking area in category
- Island trim included and unique patent pending control knobs

## 30" Professional 5-burner Dual Fuel Range



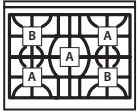
*RDT-305 30" 5-Burner Dual Fuel Range (as shown)*

Even if you have a limited amount of space, you don't have to limit your cooking potential. This range features our patented 5-burner design. Patented Dual Flow Burners™ allow for a consistently lower simmer temperature of 140° and a high output up to 17,500 Btu's. A large self-cleaning convection oven with safe, patent pending Roller Rack System™ design.

### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 4.0 cubic feet of oven space
- Roller Rack System™ for safer removal of pans
- Largest cooking area in category
- Island trim included and unique patent pending control knobs

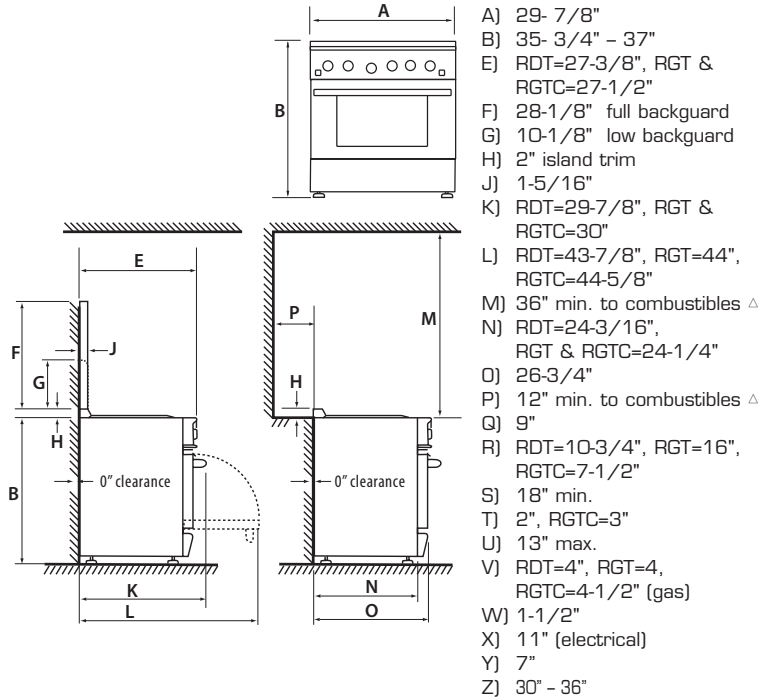
## Range Top Configuration:



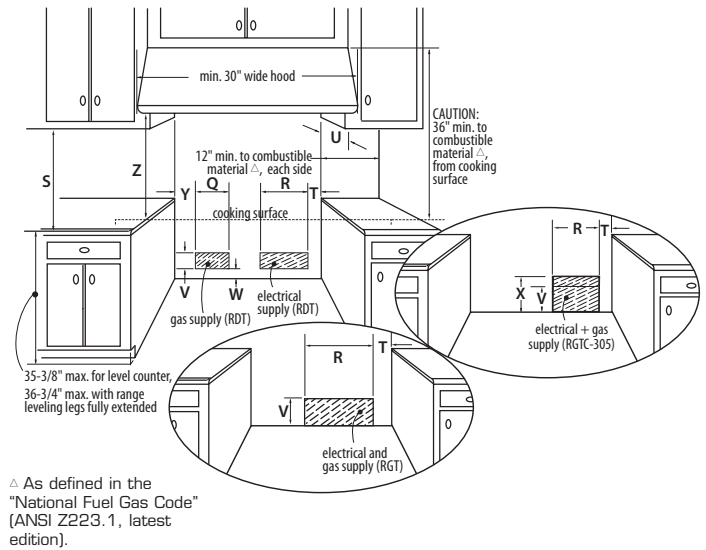
RGT, RDT & RGTC-305

Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

## 30" Range Dimensions:



## 30" Range Cabinet Preparation:



30" RANGES	30" DUAL FUEL	30" GAS RANGES	
MODEL NUMBER	RDT-305	RGTC-305	RGT-305
# OF SEALED, DUAL FLOW BURNERS**	5	5	5
SEALED RANGE TOP	✓	✓	✓
OVEN SPACE	4.0 CUBIC FEET	4.1 CUBIC FEET	4.2 CUBIC FEET
INFRARED BROILER		✓	✓
SELF-CLEANING	✓	✓	
CONVECTION OVEN	✓	✓	✓
OVEN # RACKS/POSITIONS	3/4	3/4	3/4
OVEN ROLLER RACK SYSTEM*	✓	✓	✓
POWER: COOKTOP/OVEN	GAS/ELECTRIC	GAS	GAS
BAKE	3,700 WATTS	28,000 BTU'S	30,000 BTU'S
BROIL	4,000 WATTS	15,000 BTU'S	19,000 BTU'S
SHIPPING WEIGHT (LBS.)	380	380	380
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	45" X 35" X 35"	45" X 35" X 35"	45" X 35" X 35"

\*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.  
 Note: Because of continuing product improvement these specifications are subject to change without notice.

## Recommended Accessories

### VENTILATION:

- 30" pro wall mount vent hood (VS30)
- E-Pro vent hood (ES30)

### WALL MOUNT BACKGUARD SYSTEMS:

- Low backguard (BGS-1230)
- Full backguard (BGS-3030)
- Range ships standard with 2" integral island trim

## Power Requirements:

<b>RDT</b>	<b>RGT/RGTC</b>
> 120/240V 60Hz	> 120V 60Hz
> 4 wire	> 3 wire
> 40 amp circuit	> 15 amp circuit

## Gas Requirements:

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)

## 48" Professional Cooktops



*CP-485GD 48" 5-Burner Professional Cooktop with 17" Griddle (as shown)*

DCS 48" Professional Cooktops offer the ultimate flexibility. Choose a grill or griddle or both and receive unparalleled performance. Our advanced Grease Management System<sup>®</sup> (on grill models) allows you to sizzle a hearty steak while our commercial-style grates channel grease away from the flame to reduce flare-ups. And while many gas cooktops talk about power, at DCS we like to talk about power and control. Because while chefs need a faster time to boil, they also need complete control when simmering delicate sauces. That's why our gas cooktops feature our patented Dual Flow Burners<sup>™</sup>. From simmer to boil at a range of 140° to 17,500 Btu's.

#### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 5-burner configuration with 17" griddle available
- Thermostatically controlled griddle plate (on griddle model)
- See page 9 for available configurations

## 36" Professional Cooktops



*CP-366 36" 6-Burner Professional Cooktop (as shown)*

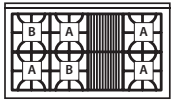
Our 36" Professional Cooktops offer 6 patented Dual Flow Burners<sup>™</sup> or choose a grill or griddle. Experience the convenience of grilling indoors on our heavy-duty grill, rated at 18,000 Btu's. It features our advanced Grease Management System<sup>®</sup> (on grill models) that channels grease away from the flame to reduce flare-ups. That means no more charred steak. Patented Dual Flow Burners<sup>™</sup> go from simmer to boil at a range of 140° to 17,500 Btu's. Combine this with an 18,000-Btu griddle or grill and you have immense power at your fingertips. That means greater flexibility to make more diverse meals.

#### ADDITIONAL FEATURES:

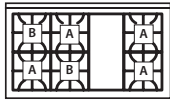
- Sealed cooking surface for easy cleaning
- Four or six burners
- Thermostatically controlled griddle plate (on griddle model)
- See page 9 for available configurations



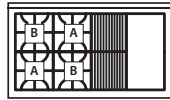
**Possible Cooktop Configurations:**



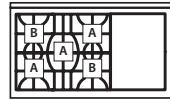
CP-486GL



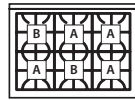
CP-486GD



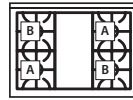
CP-484GG



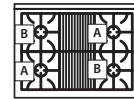
CP-485GD



CP-366



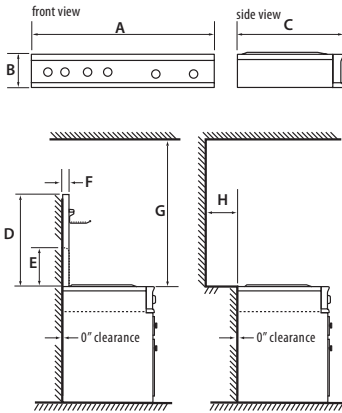
CP-364GD



CP-364GL

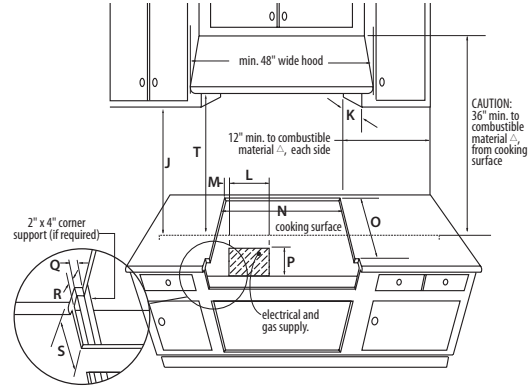
Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

**48" Cooktop Dimensions:**



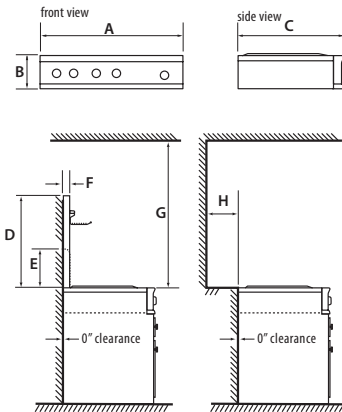
- A) 47- 7/8"
- B) 8-7/16"
- C) 26-1/2"
- D) 30" full backguard
- E) 12" low backguard
- F) 15/16"
- G) 36" min. to combustibles  $\Delta$
- H) 12" min. to combustibles  $\Delta$
- J) 18" min.
- K) 13" max.
- L) 17"
- M) 2"
- N) 46-5/16"
- O) 22-3/4"
- P) 16"
- Q) 7/8"
- R) 0~2-1/2"
- S) 8"
- T) 30" - 36"

**48" Cooktop Cabinet Preparation:**



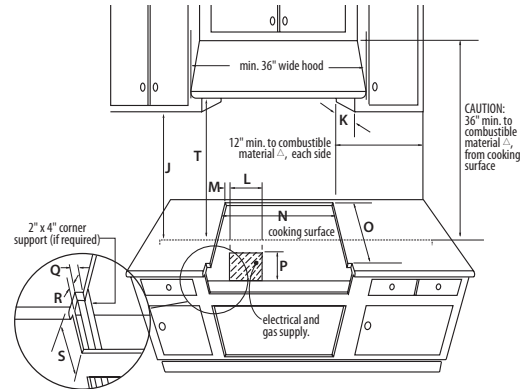
$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

**36" Cooktop Dimensions:**



- A) 35- 7/8"
- B) 8-7/16"
- C) 26-1/2"
- D) 30" full backguard
- E) 12" low backguard
- F) 15/16"
- G) 36" min. to combustibles  $\Delta$
- H) 12" min. to combustibles  $\Delta$
- J) 18" min.
- K) 13" max.
- L) 7"
- M) 2"
- N) 34-5/16"
- O) 22-3/4"
- P) 16"
- Q) 1/2"
- R) 0~2-1/2"
- S) 8"

**36" Cooktop Cabinet Preparation:**



$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

MODEL NUMBER	48" COOKTOPS				36" COOKTOPS		
	CP-486GL	CP-486GD	CP-484GG	CP-485GD	CP-366	CP-364GD	CP-364GL
# OF SEALED, DUAL FLOW BURNERS™	6	6	4	5	6	4	4
GRILL (BTUS/HR*)	18,000		18,000				18,000
GRIDDLE (BTUS/HR*)		18,000	18,000	26,000		18,000	
SEALED COOKING SURFACE	✓	✓	✓	✓	✓	✓	✓
GREASE MANAGEMENT SYSTEM*	✓		✓				✓
POWER	GAS	GAS	GAS	GAS	GAS	GAS	GAS
SHIPPING WEIGHT (LBS)	325	325	325	325	230	230	230
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3

\*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.  
 Note: Because of continuing product improvement these specifications are subject to change without notice.

**Recommended Accessories**

- VENTILATION:**
- Wall mount vent hood (48"=VS48)(36"=VS36)
  - Island vent hood (48"=IVS52)(36"=IVS40)
  - E-Pro vent hood (ES36)(for 36" only)
  - Grill models require 1,200 CFM vent hood (VS1236/IVS52)(for 36" only)

- WALL MOUNT BACKGUARD SYSTEMS:**
- Low backguard (48"=BGC-1248)(36"=BGC-1236)
  - Full backguard (48"=BGC-3048)(36"=BGC-3036)

**Power Requirements:**

- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

**Gas Requirements:**

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)

## Drop-in Cooktops



*CTD-365 36" 5-Burner Drop-In Gas Cooktop (as shown)*

Our patented Dual Flow Burners™ offer complete control from simmer to boil. Patented design full coverage platform style grates allow for easy sliding of pans and are equipped with high-temperature cushion supports.

### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 21" deep to accommodate large pots
- Largest cooking surface in the industry
- Unique, ergonomically designed metal control knobs



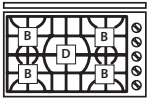
*CTD-304 30" 4-Burner Drop-In Gas Cooktop (as shown)*

Enjoy important cooking features with our 30", four burner cooktop even when space is limited.

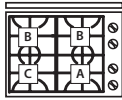
### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 21" deep to accommodate large pots
- Unique, ergonomically designed metal control knobs

## Cooktop Configurations:



CTD-365



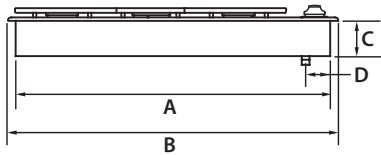
CTD-304

Burner Location	Max. Btu/hr (Nat)	Simmer Btu/°F(Nat)
A	10,000	1,200/140°
B	11,000	1,200/140°

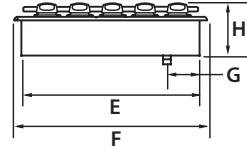
Burner Location	Max. Btu/hr (Nat)	Simmer Btu/°F(Nat)
C	15,500	1,200/140°
D	17,500	1,200/140°

## Cooktop Dimensions:

front view 36"

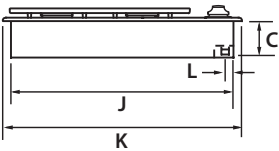


side view 36"

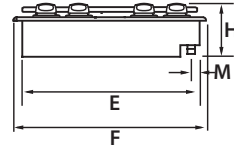


- A) 34-1/2"
- B) 36"
- C) 4"
- D) 2-3/4"
- E) 19-1/2"
- F) 21"
- G) 2-7/8"
- H) 5-1/2"
- J) 28-5/16"
- K) 30"
- L) 2-11/16"
- M) 2-1/2"

front view 30"

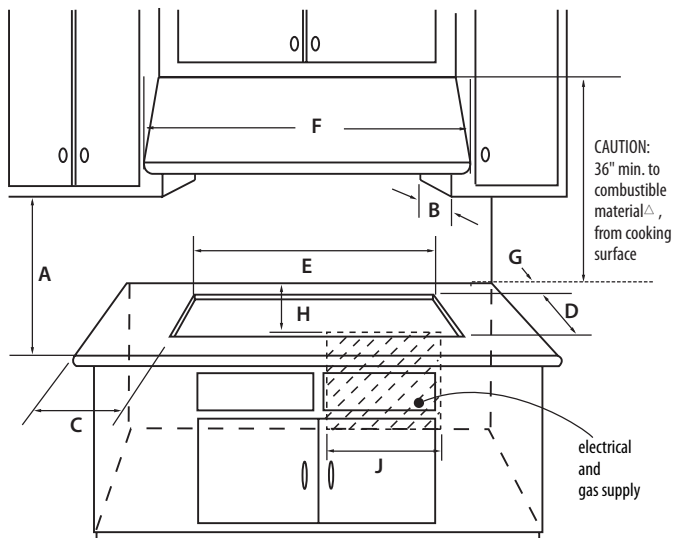


side view 30"



## Cooktop Cabinet Preparation:

drop-in cooktop cut-out dimensions



- A) 18" min.
- B) 13" max.
- C) 5" min. to combustibles<sup>Δ</sup>
- D) 19-3/4" depth
- E) 34-3/4" width for CTD-365  
28-5/8" width for CTD-304
- F) 36" hood min. for CTD-365  
30" hood min. for CTD-304
- G) 2-1/2"
- H) 5"
- J) 18"

NOTE:  
For Drop-in Cooktop with Downdraft, cabinet preparation and cutout dimensions, please refer to the Ventilation Section.

<sup>Δ</sup> As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

Drop-In Cooktops	36" Cooktops	30" Cooktops
MODEL NUMBER	CTD-365	CTD-304
# OF SEALED, DUAL FLOW BURNERS™	5	4
SEALED COOKING SURFACE	✓	✓
POWER	GAS	GAS

### Power Requirements:

- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

### Gas Requirements:

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)

## 24" Professional Wok Cooktop



The DCS professional wok cooktop is equipped with an ultra-powerful 30,000-Btu burner. Since a wok is a concave surface, when it is lit, a maximum amount of heat quickly distributes throughout the pan. This allows the stir-fry heat to come fast and constant. It keeps the vegetables from sticking to the pan. And seals the fresh vegetable flavor and essential natural nutrients in. A stainless steel stock-pot grate accessory (included) allows you to use the wok cooktop for oversized pots or pans.

#### ADDITIONAL FEATURES:

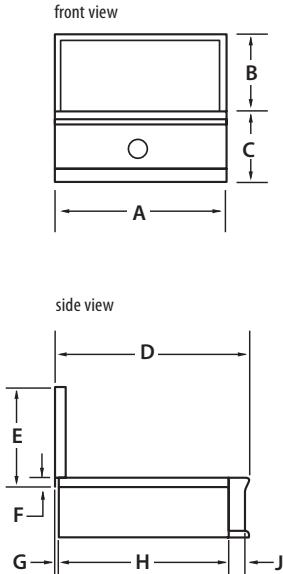
- 30,000-Btu single burner
- Round bull-nose corners
- Accommodates full size stock pot
- 12" backguard included
- Wok pan and wok ring included

*C-24W 24" Professional Wok Cooktop and 12" Backguard (as shown)*

**Wok Configuration:**

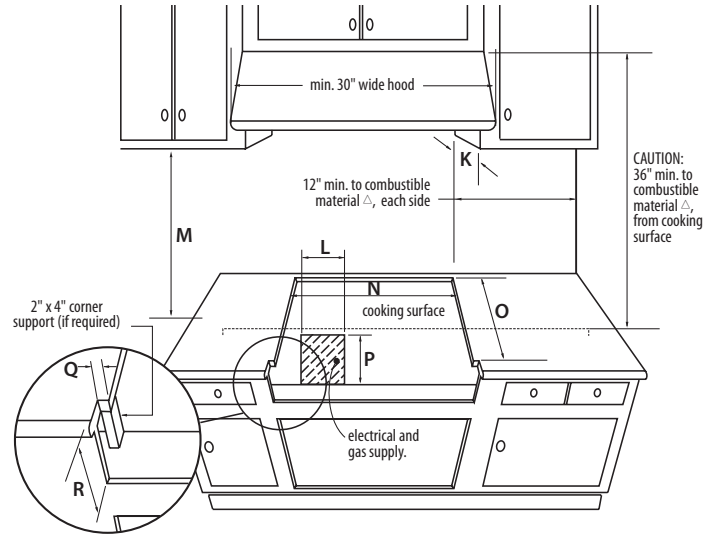


**24" Wok Dimensions:**



- A) 24-3/4"
- B) 11-1/2"
- C) 9-1/2"
- D) 26-3/8"
- E) 12"
- F) 1/2"
- G) 3/4"
- H) 22-5/8"
- J) 2"
- K) 13" max.
- L) 7"
- M) 18" min.
- N) 24"
- O) 22-11/16"
- P) 16"
- Q) 3/8"
- R) 9-1/16"

**24" Wok Cabinet Preparation:**



△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).  
The level of the cooktop must be at the same level or above the countertop level.

24" Wok Cooktops	24" Wok
MODEL NUMBER	C-24W
# OF BURNERS	1
BURNER BTU'S*	30,000
MAXIMUM COOKING TEMPERATURE	500°
POWER	GAS

**Power Requirements:**

- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

**Gas Requirements:**

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)

**Recommended Accessories**

- VENTILATION:**
- > Wall mount vent hood (VS30)
  - > E-Pro vent hood (ES30)

\*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.  
Note: Because of continuing product improvement these specifications are subject to change without notice.

## Double Wall Ovens



*WOTD-230 30" Double Wall Oven (True Convection both ovens)  
(as shown)*

The DCS Wall Oven doesn't compete with residential ovens. It competes with restaurant ovens. Open the door of other "residential" electric ovens, and you will see the heating element glowing red at the bottom of the oven. Not so at DCS. We conceal the live element under the oven floor, which increases available space and distributes heat more evenly throughout the oven. That means no more uneven cakes. Combined with a glass-sealed broiling element and patent pending Roller Rack System™ means this oven will satisfy the chef in all of us. Available in 27" & 30" models and with one or two true convection ovens.

### ADDITIONAL FEATURES:

- Temperature probe
- 4.3 cubic feet of useable space per oven cavity in 30" models
- 3.8 cubic feet of useable space per oven cavity in 27" models
- True convection baking and broiling
- Oven Roller Rack System™ with six different rack positions, 3 racks
- Electronic sensor touch controls

## Single Wall Ovens



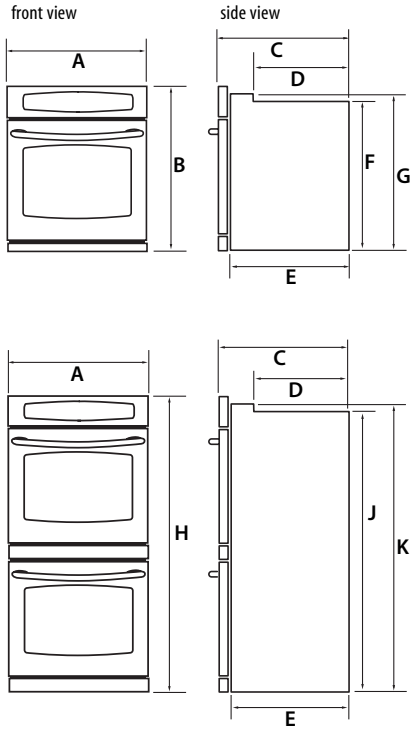
*WOT-127 27" Single Wall oven (as shown)*

Do you like your steak broiled or baked? Turn on the broiler in other "residential" ovens and the elements start emitting "convected" heat. Your expensive filet mignon begins to bake, not broil! At DCS, we put our broiler under glass. It heats to full power in just 4 seconds. This allows it to use direct, "radiant" heat when broiling, which cooks quicker and at a higher temperature than convected heat. Single wall ovens can be installed under counter with a Drop-In cooktop above (see Drop-In Cooktop model CTD-365 and CTD-304). Available in 27" & 30" models.

### ADDITIONAL FEATURES:

- Temperature probe
- 4.3 cubic feet of useable space per oven cavity in 30" models
- 3.8 cubic feet of useable space per oven cavity in 27" models
- True convection baking
- Oven Roller Rack System™ with six different rack positions, 3 racks
- Electronic sensor touch controls

## Wall Oven Dimensions:



- A) 26-7/8" (27" oven)  
29-7/8" (30" oven)
- B) 28-13/16"
- C) 24-3/8"
- D) 22-1/8"
- E) 23-5/8"
- F) 26-1/2"
- G) 28-1/16"
- H) 53-11/16"
- J) 51-5/16"
- K) 52-15/16"

Wall Ovens	Double Wall Ovens				Single Wall Ovens	
MODEL NUMBER	WOT-230	WOTD-230	WOT-227	WOTD-227	WOT-130	WOT-127
OVEN SPACE	4.3 CU FT	4.3 CU FT	3.8 CU FT	3.8 CU FT	4.3 CU FT	3.8 CU FT
SEALED INFRARED BROILER	UPPER OVEN	BOTH OVENS	UPPER OVEN	BOTH OVENS	✓	✓
SELF-CLEANING	✓	✓	✓	✓	✓	✓
TRUE CONVECTION	UPPER OVEN	BOTH OVENS	UPPER OVEN	BOTH OVENS	✓	✓
ROLLER RACK SYSTEM*	✓	✓	✓	✓	✓	✓
OVENS RACKS/POSITIONS	6/12	6/12	6/12	6/12	3/6	3/6
POWER	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC
BAKE: WATTAGE	2,400	2,400	2,400	2,400	2,400	2,400
BROIL: WATTAGE	3,500	3,500	3,500	3,500	3,500	3,500
CONVECTION: WATTAGE	1,900	1,900	1,900	1,900	1,900	1,900

### Power Requirements:

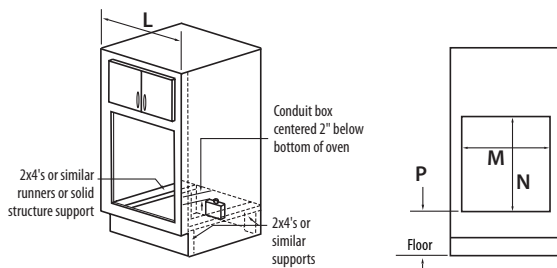
- > 120/240V 60Hz
- > 4 wire
- > 50 amp circuit (double)
- > 30 amp circuit (single)

### Handle/Trim Options

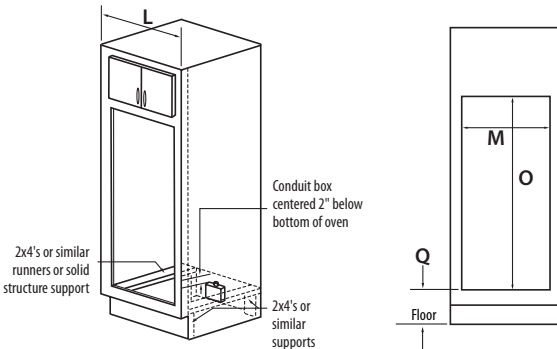
Wall Ovens ship standard with Euro Style handle. Pro Style handle also available.

## Cabinet Dimensions:

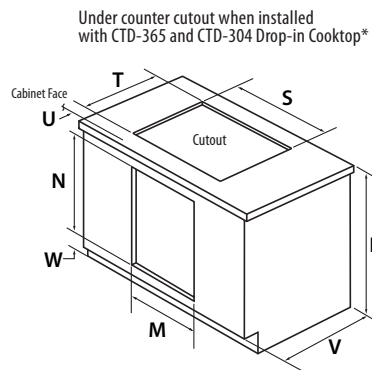
### Single Wall Oven



### Double Wall Oven



## Cutout Dimensions:



- L) 27" min. (27" oven)  
30" min. (30" oven)
- M) 25-1/2" (27" oven)  
28-1/2" (30" oven)
- N) 28-5/16" (+1/16, -0)
- O) 53-1/4" (+1/16, -0)
- P) 20" (suggested) min. from floor
- Q) 12" (suggested) min. from floor
- R) 36"
- S) 34-3/4" for CT-365  
28-5/8" for CT-304
- T) 19-3/4"
- U) 1-1/2" min.
- V) 24"
- W) 4-3/4"

\*When the Wall Oven is installed with CTD-304 or CTD-365 Cooktop as shown above, appropriate overhead ventilation hood must be specified.

## Convection Microwave



*CMO-24-SS 24" Convection Microwave Oven (as shown)*

Enjoy the speed and convenience of a microwave that delivers the results of a convection oven. The DCS convection microwave allows you to decrease cooking times without sacrificing the flavor and texture of your food. No one will know your famous pear cobbler was baked in half the time.

### ADDITIONAL FEATURES:

- Carousel turntable system
- 900 watts of power
- Smart and efficient sensor settings
- Available for free-standing or built-in applications
- 27" and 30" trim kits available for built-in application

## Traditional Microwave



*MO-24-SS 24" Traditional Microwave Oven (as shown)*

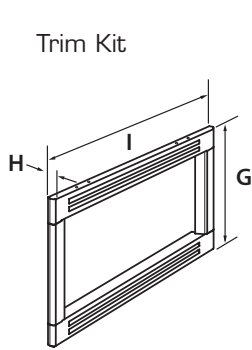
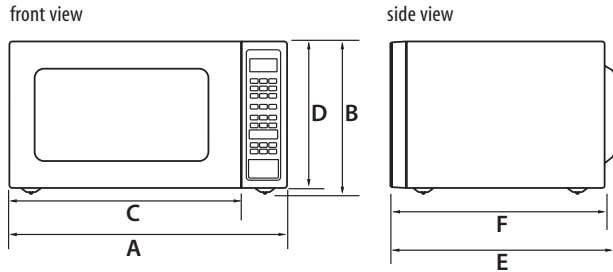
Not all things that go into a microwave are small. Our microwave oven has 2.0 cubic feet of space. That means you can reheat entire dishes. At DCS, we designed a microwave with 1200 watts of power so you are not disappointed the next time you reheat your Thanksgiving leftovers.

### ADDITIONAL FEATURES:

- Carousel turntable system
- Smart and efficient sensor settings
- Complete with oven light
- Available for free-standing and built-in applications
- 27" and 30" trim kits available for built-in application



## Microwave Oven Dimensions:



- A) 23-15/16" (MO)  
24-3/4" (CMO)
- B) 13-3/8" (MO)  
14-3/4" (CMO)
- C) 20" (MO)  
20-3/8" (CMO)
- D) 12-5/8" (MO)  
14-1/4" (CMO)
- E) 19-1/4" (MO)  
18-5/8" (CMO)
- F) 18-1/8" (MO)  
17-5/8" (CMO)
- G) 20-1/16"(CMOSTK)  
18-1/8"(MOSTK)
- H) 11/16" (CMOSTK)  
11/16" (MOSTK)
- I) 26-7/8" (CMOSTK/MOSTK27)  
29-7/8" (CMOSTK/MOSTK30)

Microwave Ovens	24" Traditional	24" Convection
MODEL NUMBER	MO-24SS	CMO-24-SS
MICROWAVE POWER	1200 WATTS	900 WATTS
CONVECTION ELEMENT		1450 WATTS
OVEN SPACE	2.0 CUBIC FEET	1.5 CUBIC FEET
BUILT-IN	✓	✓
FREE STANDING	✓	✓
SEALED EASY-CLEAN INTERIOR SURFACE	✓	✓
PROFESSIONAL TRIM KIT AVAILABLE	✓	✓

### Power Requirements:

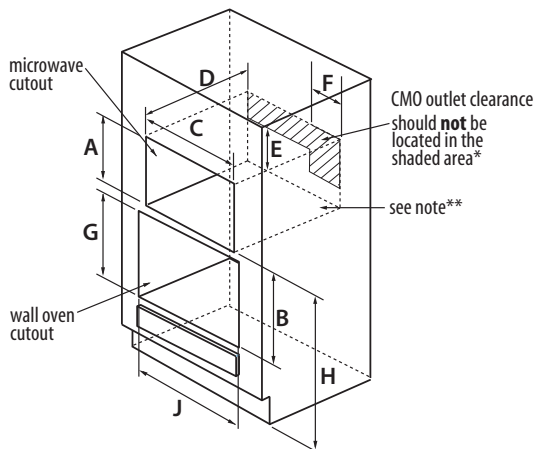
- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

### Recommended Accessories

#### TRIM KITS:

- > 27" Traditional Microwave built-in trim kit (MOSTK27)
- > 30" Traditional Microwave built-in trim kit (MOSTK30)
- > 27" Convection microwave built-in trim kit (CMOSTK27)
- > 30" Convection microwave built-in trim kit (CMOSTK30)

## Microwave Oven Built-in Dimensions:



- A) 17" (+1/16, -0) (MO)  
19-3/16 (+1/16, -0) (CMO)
- B) 29-5/16" (min.) (MO)  
29-1/16" (min.) (CMO)
- C) 24-3/4" (+1/16, -0) (MO)  
25-3/4" (+1/16, -0) (CMO)
- D) 20" min.
- E) 4" (MO)  
15-3/8" (CMO)
- F) 6" (MO)  
6-7/8" (CMO)
- G) 28-5/16" (+ 1/16, -0)
- H) 40-1/4" (suggested)
- J) 28-1/2" (30)  
25-1/2" (27)

\* If the dimension of DEPTH (D) is more than 21", the outlet location may be located in any area on the rear wall.

\*\* The floor of the opening should be constructed of plywood strong enough to support the weight of the oven (46 lbs).

For built-in installation, MOSTK27, MOSTK30, CMOSTK27 or CMOSTK30 built-in trim kit is required.

## Warming Drawer



WDS-27-SS 27" Warming Drawer (as shown)

Often when you're cooking, you need many dishes warm at the same time. This simple fact seems to have escaped the notice of our competitors. At DCS, our warming drawers include a removable shelf. That means enough space for up to 6 standard-size dinner plates. Available in 27", 30", and fully integrated models.

### ADDITIONAL FEATURES:

- Temperature range 90° - 230°
- 500 watts
- 1.6 cubic feet of space
- Proof setting
- Moist and crisp settings

## Single Wall Oven, Microwave, and Warming Drawer



A Single Wall Oven with Microwave and Warming Drawer is a sensible combination when space is at a premium. Enjoy the same great features of a DCS wall oven with the flexibility and convenience of a built in convection or traditional microwave. Wall ovens and stainless steel microwave trim kits available in 27" and 30" models.

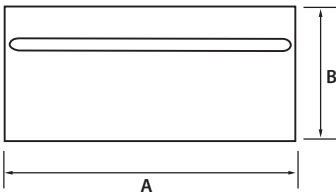
### ADDITIONAL FEATURES:

- Temperature probe for perfect meat
- 4.3 cubic feet of useable space per oven cavity in 30" models
- 2.0 cubic feet of microwave space (traditional microwave)
- True convection baking and broiling (oven)
- Electronic sensor touch controls

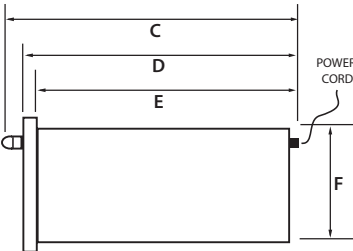
MO-24-SS 24" Stainless Steel Microwave Oven and  
 MOSTK-30 30" Microwave Trim Kit  
 WOT-130 30" Single Wall Oven  
 WDS-30-SS 30" Warming Drawer (as shown)

## Warming Drawer Dimensions:

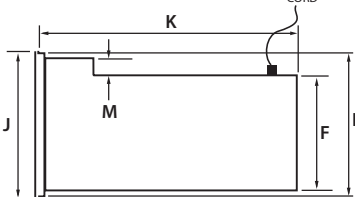
front view



side view

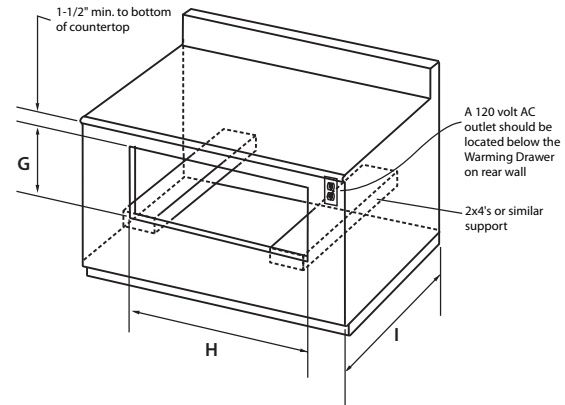


side view (WDI)



- A) 26- 7/8" (WDS-27)  
29-7/8" (WDS-30)  
26-3/4" (WDI)
- B) 10-1/4" (WDS)
- C) 28- 3/16"
- D) 25- 1/16"
- E) 23- 7/8"
- F) 9-7/8"
- G) 9-7/8" (WDS)  
11-1/4" (WDI)
- H) 25-5/16" (WDS)  
26-1/8" (WDI)
- I) 24"
- J) 11-7/8"
- K) 24"
- L) 11-1/4"
- M) 1"

## Cutout Dimensions:



Warming Drawer	30"	30"	Integrated
MODEL NUMBER	WDS-30	WDS-27	WDI
POWER OUTPUT	500 WATTS	500 WATTS	500 WATTS
DRAWER SPACE	1.6 CU FT	1.6 CU FT	1.6 CU FT
TEMPERATURE RANGE (PROOF)	90°-110°	90°-110°	90°-110°
TEMPERATURE RANGE (LOW)	140°-170°	140°-170°	140°-170°
TEMPERATURE RANGE (MEDIUM)	170°-200°	170°-200°	170°-200°
TEMPERATURE RANGE (HIGH)	200°-230°	200°-230°	200°-230°
# OF DINNER PLATES (11")	6	6	6

### Power Requirements:

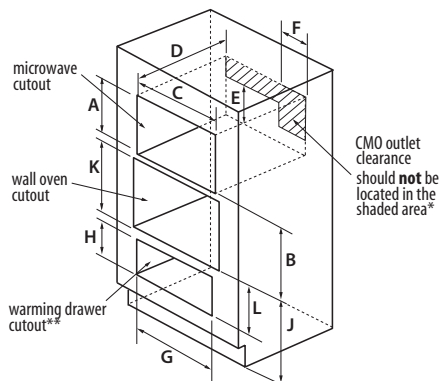
- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

### Handle/Trim Options

Warming Drawers ship standard with Euro Style handle. Pro Style handle also available.

Note: Because of continuing product improvement these specifications are subject to change without notice.

## Single Wall Oven, Microwave, and Warming Drawer Cutout:



- A) 17" (+1/16, -0) (MO)  
19-3/16 (+1/16, -0) (CMO)
- B) 29-5/16" (min.) (MO)  
29-1/16" (min.) (CMO)
- C) 24-3/4" (+1/16, -0) (MO)  
25-3/4" (+1/16, -0) (CMO)
- D) 20" min.
- E) 4" (MO)  
15-3/8" (CMO)
- F) 6" (MO)  
6-7/8" (CMO)
- G) 25-5/16" (WDS-27 & 30)  
26-1/8" (WDI)
- H) 9-7/8" (WDS)  
11-1/4" (WDI)
- J) 18-3/4"
- K) 28-5/16" (+ 1/16, -0)
- L) 11-1/16" (WDS)  
12-5/8" (WDI)

\* If the dimension of DEPTH (D) is more than 21", the outlet location may be located in any area on the rear wall.

\*\* The floor of the opening should be constructed of plywood strong enough to support the weight of the oven (46 lbs).

For built-in installation, MOSTK27, MOSTK30, CMOSTK27 or CMOSTK30 built-in trim kit is required.

## Professional Wall Mount Ventilation Hoods



*VS48 48" Pro Wall Mount Vent Hood shown with VDC1248 12" Wall Mount Duct Cover (as shown)*



*IR48 Infrared Heating Lamps (as shown)*

Professional chefs need powerful ventilation when cooking. Our ventilation systems eliminate unwanted grease, smoke and odors instantly, allowing you to get on with the business at hand without worrying about driving your guests out of the kitchen. This means a more enjoyable cooking experience.

### ADDITIONAL FEATURES:

- Available in 30", 36" and 48" widths
- Available at 600 and 1200 CFM (see specifications)
- 2 level halogen lighting
- 4 level exhaust control
- 304 stainless steel baffles and grease filter trays
- Vertical ducting option
- Infrared warming lights accessory available

## E-Pro Ventilation Hoods



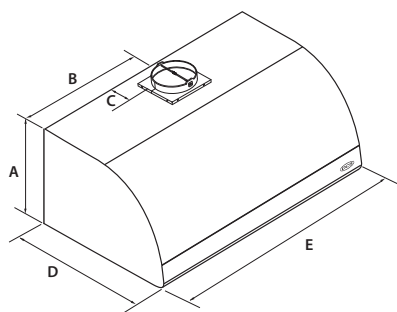
*ES36 36" E-Pro Hood shown*

True chefs are adventurous, using exotic spices and ingredients. Our E-Pro Ventilation Hoods and Downdraft Systems allow you to be your most expressive while eliminating unwanted smoke and odor.

### ADDITIONAL FEATURES:

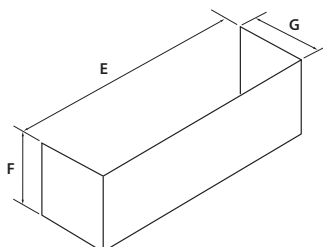
- Available in 30" and 36" widths
- Available at 600 CFM
- 2 level halogen lighting
- 4 level exhaust control
- 304 stainless steel baffles and grease filter trays
- Vertical ducting option
- Infrared warming lights accessory available

## Vent Hood Dimensions:



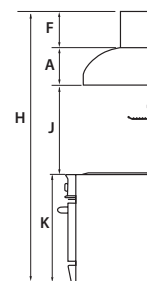
- A) 18" (VS30/VS36/VS1236/VS48)  
12" (ES30/ES36)
- B) 14-15/16" (VS30/ES30)  
17-15/16" (VS36/VS1236/ES36)  
23-15/16" (VS48)
- C) 6"
- D) 25" (VS36/VS1236/VS48)  
23" (ES30/ES36)

## Duct Cover Dimensions:



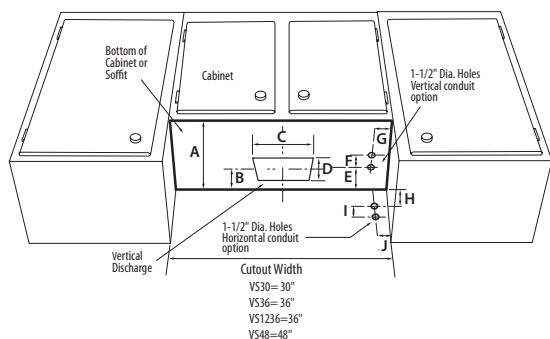
- E) 29-7/8" (VS30/ES30)  
35-7/8" (VS36/VS1236/ES36)  
47-7/8" (VS48)
- F) 6" or 12" (duct cover accessory height)\*
- G) 12"
- H) 8"
- J) 30" min. (30" - 36" recommended)
- K) 36"

## Vent Hood Installation:

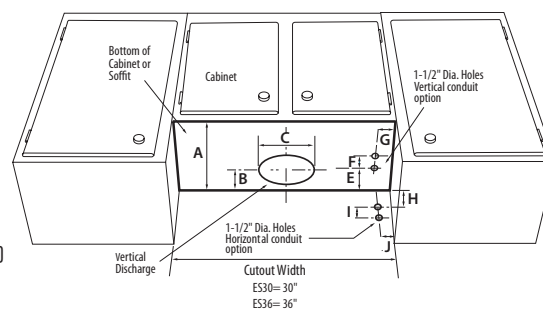


\* Duct covers are stackable to accommodate various ceiling heights

## Professional and E-Pro Vent Hood Cabinet Preparation:



- A) Min. 12"
- B) 6"
- C) 11" (VS36/VS1236/VS48)  
10" (ES30/ES36)
- D) 11" (VS36/VS1236/VS48)
- E) 6-3/4"
- F) 1-7/8"
- G) 5-3/4"
- H) 8-3/8" (VS36/VS1236/VS48)  
5-7/8" (ES30/ES36)
- I) 1-7/8"
- J) 5-1/8"



Ventilation Systems	48" Vent Hoods	36" Vent Hoods		30" Vent Hoods	Euro Vent Hoods	
MODEL NUMBER	VS48	VS36	VS1236	VS30	ES30	ES36
CFM RATING	1,200	600	1,200	600	600	600
MAXIMUM DUCT LENGTH	40'	40'	40'	40'	40'	40'
REQUIRED DUCT SIZE (DIAMETER)	10"	8"	10"	8"	8"	8"

Note: Because of continuing product improvement these specifications are subject to change without notice.

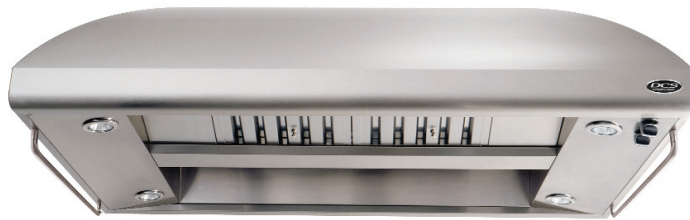
### Power Requirements:

- > 120V 60Hz
- > 15 amp circuit

### Recommended Accessories

- > 48" Infrared Warming Lamps (IR48)
- > 36" Infrared Warming Lamps (IR36)
- > 30" Infrared Warming Lamps (IR30)

## Professional Island Ventilation Hoods



*IVS52 52" Island Vent Hood (as shown)*

Like all DCS products, our commitment to engineering excellence is evident in our ventilation systems. The DCS Professional Island Hood, equipped with powerful 1,200 CFM motors, allows you to make the most amazing meals without distasteful odor. Elegant rounded bull-nose corners, sturdy hanger rails, a total of 4 halogen lights and friendly variable speed settings, make the DCS Island Hood aesthetically and functionally perfect.

### ADDITIONAL FEATURES:

- Available in 40" and 52" widths
- Available at 1200 CFM
- 2 level halogen lighting
- 4 level exhaust control
- 304 stainless steel baffles and grease filter trays
- Optional 304 SS hanger rails (Model # IVSUR26)

## Downdraft Ventilation



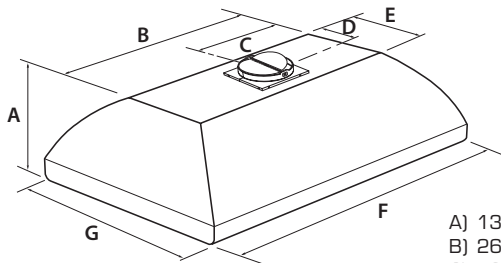
*DD-36 36" Downdraft (as shown)*

Complement your DCS Drop-in Cooktop with a matching Downdraft Ventilation System.

### ADDITIONAL FEATURES:

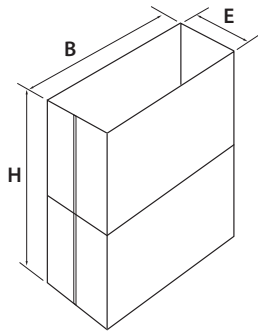
- Available in 30" and 36" widths
- Simple one touch operation
- Infinite speed control
- Dishwasher safe stainless steel mesh filters
- Perfect for installation with a DCS 30/36" Drop-in Cooktop

## Island Vent Hood Dimensions:

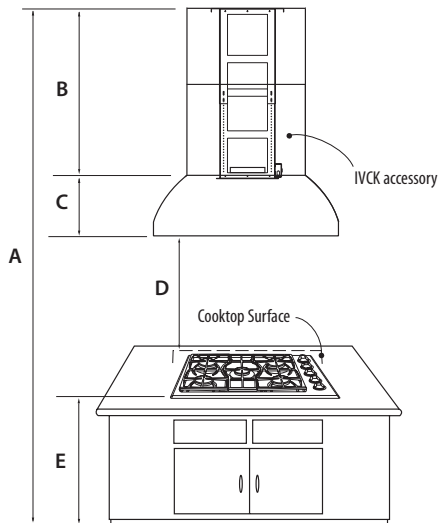


- A) 13"
- B) 26"
- C) 13"
- D) 7"
- E) 14"
- F) 40" (IVS40)  
52" (IVS52)
- G) 34"
- H) 24.4" minimum to  
36.17" maximum

## Island Duct Cover Dimensions:



## Island Cabinet Preparation:



- A) Ceiling height
- B) 24-1/2" to 36"  
(adjustable chimney  
structure height)
- C) Canopy height (13")
- D) Hood installation height,  
bottom of hood to top of  
cooktop surface 30"  
minimum (30" to 36"  
recommended)
- E) Cooking surface  
(36" standard)

Ventilation Systems	Island Vent Hoods		Downdraft System	
MODEL NUMBER	IVS40	IVS52	DD-36SS	DD-30SS
CFM RATING*	1,200	1,200	600*	600*
MAXIMUM DUCT LENGTH	40'	40'	40'	40'
REQUIRED DUCT SIZE (DIAMETER)	10"	10"	6"	6"

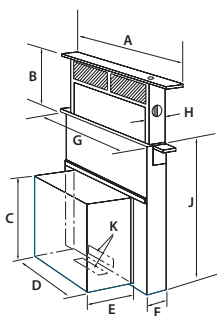
## Power Requirements:

- > 120V 60Hz
- > 15 amp circuit

\*Requires a commercially available 3-1/4"x10" rectangular to 6" round transition.

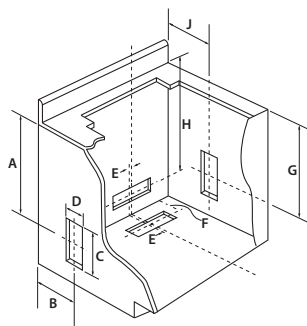
Note: Because of continuing product improvement these specifications are subject to change without notice.

## Downdraft Dimensions:



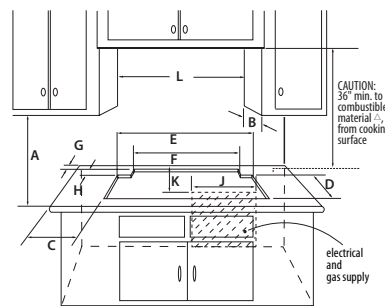
- A) 30" or 36"
- B) 8-1/4"
- C) 16"
- D) 16"
- E) 9-3/8"
- F) 2-1/8"
- G) 27" for 30"  
model  
33" for 36"  
model
- H) 1-1/2"
- J) 26-1/8"
- K) 3-1/4" x 10"

## Ductwork Cutout Dimensions:



- A) 17-3/16"
- B) 4-1/8" +  
1/2" min.
- C) 10"
- D) 3-3/4"
- E) 3/8"
- F) 4-1/8" +  
1/2" min.
- G) 17-9/16"
- H) 23-9/16"
- J) 4-1/8" +  
1/2" min.

## Downdraft Cabinet Preparation:



- A) 18" min.
- B) 13" max.
- C) 5" min. to  
combustibles $\Delta$
- D) 19-3/4" depth
- E) 34-3/4" width for  
CTD-365  
28-5/8" width for  
CTD-304
- F) 33-1/2" width for  
DD36  
27-1/2" width for  
DD30
- G) 1/2" min.
- H) 2-5/8"
- J) 9"
- K) 26-1/2"
- L) Min. 36" for CTD-365  
Min. 30" for CTD-304

$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition). The horizontal surfaces of the range top (cooktop) trim must not be below countertop level.

NOTE: See manufacturer's recommendations for ducting specifications.

NOTE: When installing a 30" Cooktop with a Downdraft (DD-30SS), a minimum of a 26" cabinetry depth is required.

† Cutout dimensions will vary if the downdraft is installed with other cooking systems.

## 24" DishDrawer Dishwasher



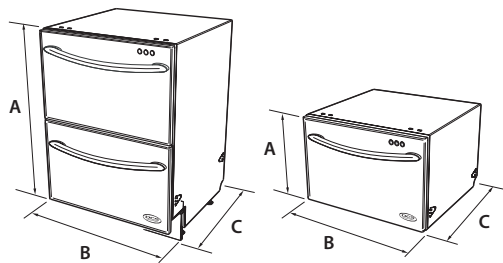
DD224-C 24" Double DishDrawer (as shown)

Powerful and efficient. Choose from nine distinct cycles, including four energy-saving Eco Options, for maximum flexibility. Handy door controls and a concealed control panel give you the ease of one-touch programming. Detergent dissolves immediately, thanks to our flow-through dispenser. The final rinse is a germ-fighting 163°F. When it comes time to dry, the fan dry turns on the muscle. Yet, everything happens at a whisper.

### ADDITIONAL FEATURES:

- 9 cycles for any type of load
- Integrated one-touch controls
- EnergyStar® approved (double model)
- Eco Option shortens every aspect of the cycle
- Water-conserving—as low as 2.4 gallons per drawer
- Variable water pressures

### DishDrawer Dimensions:

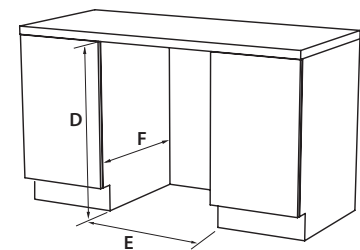


- A) 16-1/32" (single)  
32-3/16 to 34-5/32" (double)
- B) 23-7/16"
- C) 22-7/16"
- D) 16-1/8" (single)  
32-5/16 to 34-1/4" (double)
- E) 23-5/8"
- F) 22-7/8"

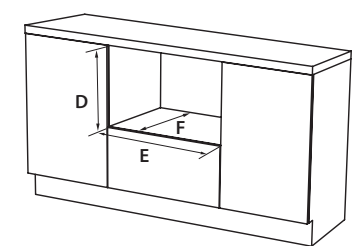
NOTE: These dimensions are a guide only. Please see installation instructions for complete cut-out and installation requirements.

### DishDrawer Cabinet Preparation:

for DD224 double



for DD124 single



DishDrawer	Single (with Euro handle)	Single (with Pro handle)	Double (with Euro handle)	Double (with Pro handle)
MODEL NUMBER	DD124-C	DD124-PH	DD224-C	DD224-PH
INDEPENDENT DRAWERS	1	1	2	2
WASH CYCLE	9	9	9	9
Eco OPTION ON ALL CYCLES (except Fast Cycle)	✓	✓	✓	✓
RINSE ONLY OPTION	✓	✓	✓	✓
QUIET FAN DRY	✓	✓	✓	✓
CONCEALED WASH CYCLE CONTROLS	✓	✓	✓	✓
UNIQUE FLOW-THROUGH DETERGENT DISPENSER	✓	✓	✓	✓
ADJUSTABLE RACKS	✓	✓	✓	✓
CONTROL KEY LOCK AND DRAWER LOCK	✓	✓	✓	✓
DELAY START OPTION	✓	✓	✓	✓
CAPACITY PER DRAWER (formal place settings)	6	6	6	6

### Power Requirements:

- > 120V 60Hz
- > 3-strand wire
- > 15 amp circuit

Note: Because of continuing product improvement these specifications are subject to change without notice.





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outdoor product specifications

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## 48" Professional Grill

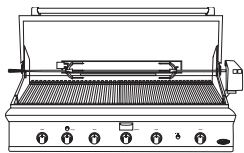


*BGB48-BQAR 48" Grill with Rotisserie and optional cart*  
*BGB48-BQR 48" Grill with Rotisserie and Integrated Sealed Side Burners (as shown)*

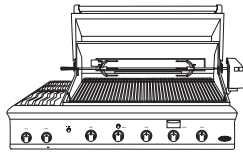
The ultimate in outdoor cooking. This fully featured grill delivers professional performance and delicious results. Precision ported, U-shaped 304 grade stainless steel burners rated at 25,000 Btu's per burner offer powerful performance and control. The patented Smart Beam® grill light perfects grilling at night with a 50-watt halogen light integrated into the patented rotisserie motor that is capable of illuminating the entire grilling surface. Our patented 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 W-shaped for maximum grease capture while leaving perfect sear lines. Ceramic Radiant Technology provides intense, even heat. 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. Patented design features of the grill are complemented by the DCS original styled cart with robust side shelf supports, drop-in serving trays, exclusive wheel hub cap design, and large storage drawers.

#### ADDITIONAL FEATURES:

- Smoker tray with dedicated 3,500-Btu burner
- Removable stainless steel warming rack
- Optional integrated sealed side-burners
- Available for built-in or on cart applications
- Designer metal control knobs
- Removable stainless steel drip tray



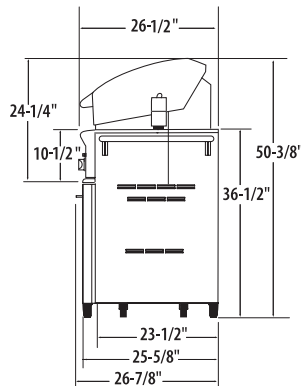
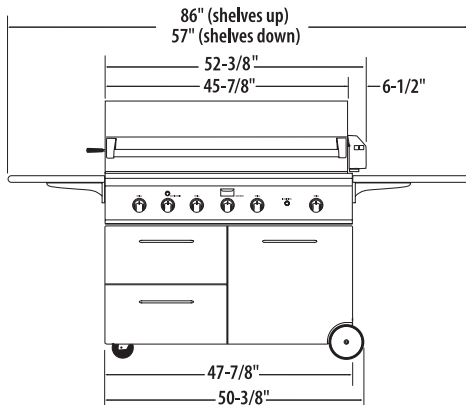
BGB48-BQAR



BGB48-BQR

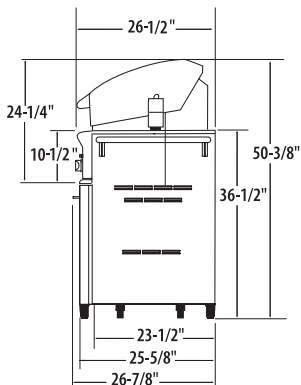
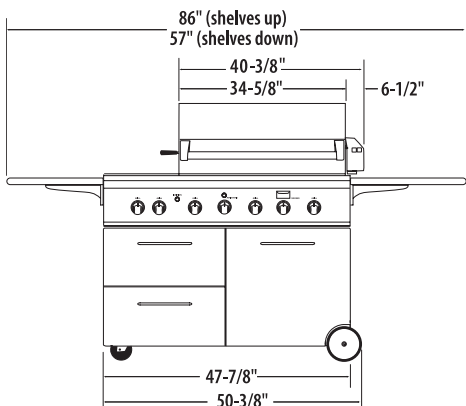
## 48" Grill Dimensions (with optional grill cart)

Grill Model: BGB48-BQAR  
Cart Model: BGA48-CSS



## 48" Grill Dimensions (with optional grill cart)

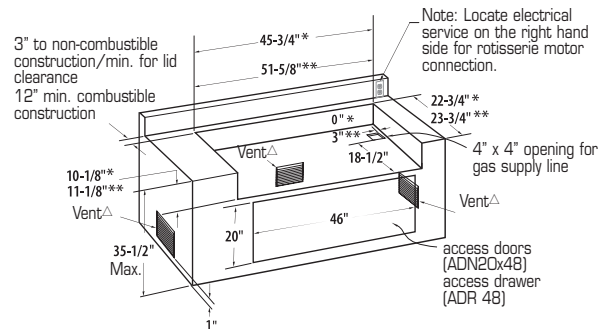
Grill Model: BGB48-BQR  
Cart Model: BGA48-CSS



MODEL NUMBER	BGB48-BQAR	BGB48-BQR
TOTAL GRILLING AREA	823 SQ. INCHES	638 SQ. INCHES
GRILL BURNERS	4 @ 25,000 BTU/HR	3 @ 25,000 BTU/HR
INTEGRATED SIDE BURNERS		2 @ 17,000 BTU/HR
INTEGRATED ROTISSERIE BURNER	18,000 BTU/HR	14,000 BTU/HR
SMOKER BURNER	3,500 BTU/HR	3,500 BTU/HR
DOUBLE-SIDED GRILL GRATES	304 GRADE STAINLESS STEEL	304 GRADE STAINLESS STEEL
GREASE MANAGEMENT SYSTEM*	✓	✓
SHIPPING WEIGHT (GRILL HEAD)	365 LBS.	345 LBS
SHIPPING WEIGHT (OPTIONAL CART)	130 LBS.	130 LBS.
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	32" X 52" X 31-1/2"	32" X 52" X 31-1/2"

## 48" Grill Island Preparation

Grill Models: BGB48-BQAR/BGB48-BQR



- \* Standard cut-out dimensions for non-combustible enclosure
- \*\* Insulated jacket cut-out dimensions for combustible enclosure
- △ Island installation to use minimum of 3 vents providing 10 square inches per vent (typical)

### Ordering Data:

Please specify gas type (natural or propane) when ordering

### Gas Requirements:

#### Natural

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 4" W.C.
- Supply Pressure: 6" to 9" W.C.

#### Propane

- 1/2" NPT male with a 3/8" flare adapter
- LP hose with a quick disconnect & fitting are shipped connected
- Operational Pressure: 10" W.C.
- Supply Pressure: 11" to 14" W.C.

### Power Requirements:

- 120V 60Hz for models with Rotisserie Motor.

### Island Ventilation Requirements:

It is recommended that adequate ventilation holes must be provided in the base of an enclosure in the event of a gas leak.

### Grill Placement:

DO NOT build grill under overhead unprotected combustible construction. Use only in well-ventilated areas. These units are for outdoor use only. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required.

### Conversion Kits:

NG to LP and LP to NG conversion kits are available from your dealer.

### Accessories

- Stainless Steel Grill Cart
- Single or double side-burners for built-in application
- Stainless Steel Access Doors for built-in application
- Stainless Steel Access Drawers for built-in application
- Insulated Jacket for built-in application
- Grilling Tool Set
- Corian® or Maple Chopping Board that fits in cart side-shelf
- Drop-on Griddle Plate
- Vinyl Grill Cover
- Wok and Wok Ring for use on Side Burners

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: [www.dcsappliances.com](http://www.dcsappliances.com).

Because of continuing product improvement these specifications are subject to change without notice.

## 36" Professional Grill

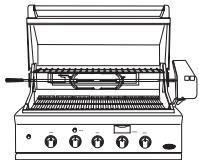


*BGB36-BQAR 36" Grill with Rotisserie and optional cart (as shown)*

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 patented Smart Beam® grill light perfects grilling at night with a 50-watt halogen light integrated into the rotisserie motor that is capable of illuminating the entire grilling surface. Our patented Grease Management System® reduces flare-ups by effectively channeling oil and grease away from the flame while grilling. A 9-volt Battery Ignition insures 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 W-shaped for maximum grease capture while leaving perfect sear lines. Ceramic Radiant Technology provides intense, even heat. 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. Patented design features of the grill are complemented by the DCS original styled cart with unique robust side shelf supports, drop-in serving trays, exclusive wheel hub cap design, and large storage drawers.

#### ADDITIONAL FEATURES:

- Smoker tray with dedicated 3,500-Btu burner
- Removable stainless steel warming rack
- Available for built-in or on cart applications
- Designer metal control knobs
- Removable stainless steel drip tray

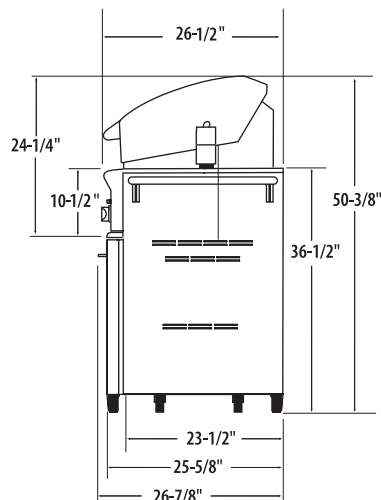
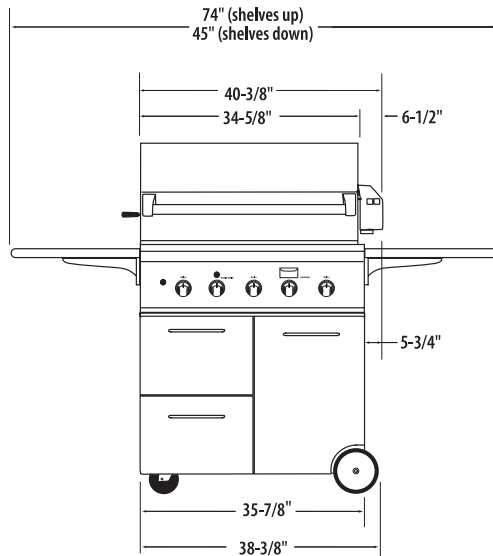


BGB36-BQAR

## 36" Grill Dimensions (with optional grill cart)

Grill Model: BGB36-BQAR

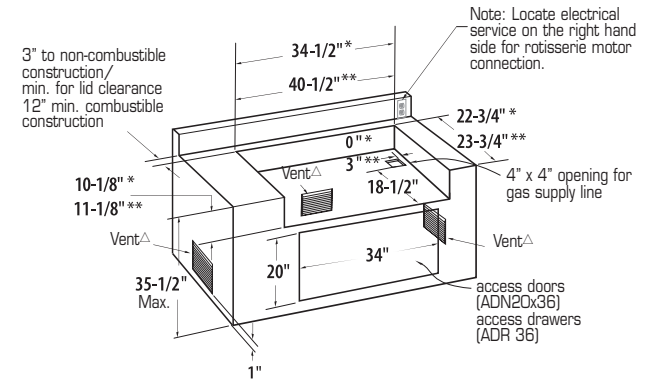
Cart Model: BGA36-CSS



MODEL NUMBER	BGB36-BQAR
TOTAL GRILLING AREA	638 SQ. INCHES
GRILL BURNERS	3 @ 25,000 BTU/HR
INTEGRATED ROTISSERIE BURNER	14,000 BTU/HR
SMOKER BURNER	3,500 BTU/HR
DOUBLE-SIDED GRILL GRATES	STAINLESS STEEL
GREASE MANAGEMENT SYSTEM®	✓
SHIPPING WEIGHT (GRILL HEAD)	284 LBS.
SHIPPING WEIGHT (OPTIONAL CART)	110 LBS.
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	31" X 40" X 31-1/2"

## 36" Grill Island Preparation

Grill Models: BGB36-BQAR



\* Standard cut-out dimensions for non-combustible enclosure

\*\* Insulated jacket cut-out dimensions for combustible enclosure

△ Island installation to use minimum of 3 vents providing 10 square inches per vent (typical).

### Ordering Data:

Please specify gas type (natural or propane) when ordering

### Gas Requirements:

#### Natural

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 4" W.C.
- Supply Pressure: 6" to 9" W.C.

#### Propane

- 1/2" NPT male with a 3/8" flare adapter
- LP hose with a quick disconnect & fitting are shipped connected
- Operational Pressure: 10" W.C.
- Supply Pressure: 11" to 14" W.C.

### Power Requirements:

- 120V 60Hz for models with Rotisserie Motor.

### Island Ventilation Requirements:

It is recommended that adequate ventilation holes must be provided in the base of an enclosure in the event of a gas leak.

### Grill Placement:

DO NOT build grill under overhead unprotected combustible construction. Use only in well-ventilated areas. These units are for outdoor use only. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required.

### Conversion Kits:

NG to LP and LP to NG conversion kits are available from your dealer.

### Accessories

- Stainless Steel Grill Cart
- Single or double side-burners for built-in application
- Stainless Steel Access Doors for built-in application
- Stainless Steel Access Drawers for built-in application
- Insulated Jacket for built-in application
- Grilling Tool Set
- Corian® or Maple Chopping Board that fits in cart side-shelf
- Drop-on Griddle Plate
- Vinyl Grill Cover
- Wok and Wok Ring for use on Side Burners

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: [www.dcsappliances.com](http://www.dcsappliances.com).

Because of continuing product improvement these specifications are subject to change without notice.

## 30" Professional Grill

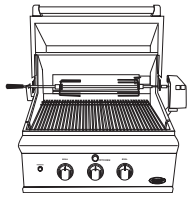


*BGB30-BQR 30" Grill with Rotisserie, optional sealed side burner and cart (as shown)*

Exceptional performance with two W-shaped Stainless Steel Burners rated at 25,000 Btu's per burner, the patented Smart Beam® grill light perfects grilling at night with a 50-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. Patented design features of the grill are complemented by the DCS original styled cart with unique robust side shelf support, drop-in serving trays, and exclusive wheel hub cap design.

#### ADDITIONAL FEATURES:

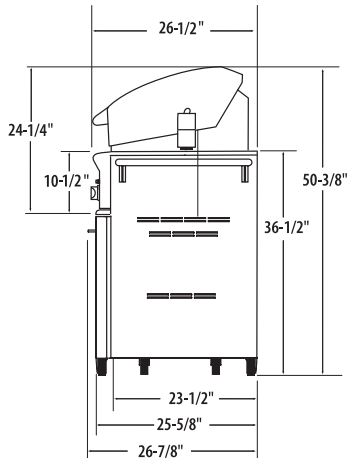
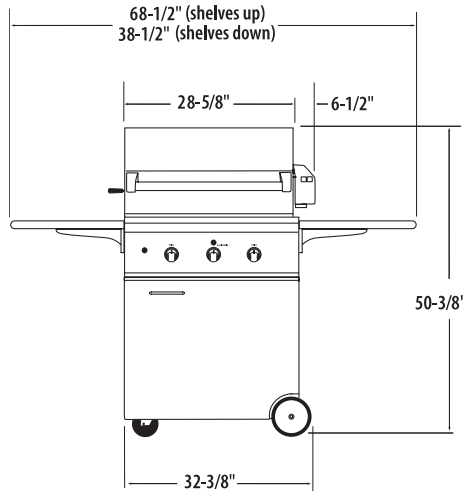
- Removable stainless steel warming rack
- Designer metal control knobs
- Removable stainless steel drip tray
- Available for built-in or on cart applications
- Optional stainless steel grill cart
- Optional additional side shelf



BGB30-BQR

## 30" Grill Dimensions (with optional grill cart)

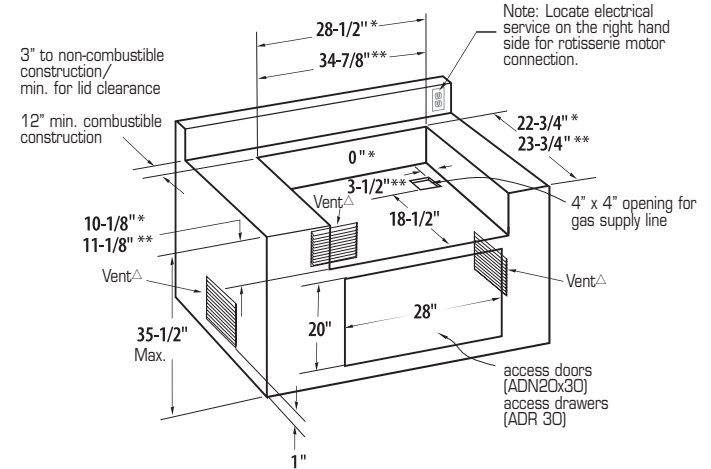
Grill Model: BGB30-BQR  
Cart Model: BGA30-CSS



MODEL NUMBER	BGB30-BQR
TOTAL GRILLING AREA	565 SQ. INCHES
GRILL BURNERS	2 @ 25,000 BTU/HR
OPTIONAL SIDE BURNER (CART MOUNT)	1 OR 2 @ 17,000 BTU/HR
INTEGRATED ROTISSERIE BURNER	1 @ 14,000 BTU/HR
GRILL GRATES	STAINLESS STEEL
SHIPPING WEIGHT (GRILL HEAD)	164 LBS.
SHIPPING WEIGHT (OPTIONAL CART)	95 LBS.
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	28" X 32-1/2" X 29-1/2"

## 30" Grill Island Preparation

Grill Models: BGB30-BQR



\* Standard cut-out dimensions for non-combustible enclosure  
\*\* Insulated jacket cut-out dimensions for combustible enclosure  
△ Island installation to use minimum of 3 vents providing 10 square inches per vent (typical).

### Ordering Data:

Please specify gas type (natural or propane) when ordering

### Gas Requirements:

#### Natural

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 4" W.C.
- Supply Pressure: 6" to 9" W.C.

#### Propane

- 1/2" NPT male with a 3/8" flare adapter
- LP hose with a quick disconnect & fitting are shipped connected
- Operational Pressure: 10" W.C.
- Supply Pressure: 11" to 14" W.C.

### Power Requirements:

- 120V 60Hz for models with Rotisserie Motor.

### Island Ventilation Requirements:

It is recommended that adequate ventilation holes must be provided in the base of an enclosure in the event of a gas leak.

### Grill Placement:

DO NOT build grill under overhead unprotected combustible construction. Use only in well-ventilated areas. These units are for outdoor use only. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required.

### Conversion Kits:

NG to LP and LP to NG conversion kits are available from your dealer.

### Accessories

- Stainless Steel Grill Cart
- Single or double side-burners for built-in application
- Stainless Steel Access Doors for built-in application
- Stainless Steel Access Drawers for built-in application
- Insulated Jacket for built-in application
- Grilling Tool Set
- Corian® or Maple Chopping Board that fits in cart side-shelf
- Drop-on Griddle Plate
- Vinyl Grill Cover
- Wok and Wok Ring for use on Side Burners

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: [www.dcsappliances.com](http://www.dcsappliances.com).

Because of continuing product improvement these specifications are subject to change without notice.

## Professional Sealed Side Burners



BGB132-BI Double Side Burners, Built-in (as shown)

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 304 grade 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.

### ADDITIONAL FEATURES:

- Stainless steel grate cover included
- Removable stainless steel drip tray
- Designer metal control knobs
- See page 33 for available configurations

## Outdoor Warming Drawer



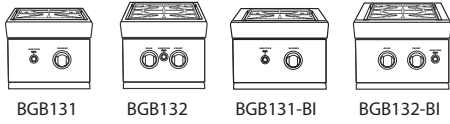
WD-27-SS-OD 27" Outdoor Warming Drawer (as shown)

Keep cooked foods perfectly warm until dinner is completely ready with the DCS Outdoor Warming Drawer. The unique deep drawer design welcomes larger items including 6 standard-sized dinner plates stacked side by side. With an expansive 1.6 cubic feet of space, thermostatically controlled temperature ranges from 175 to 230 degrees and moist and crisp settings, dinner will always be ready when you are. A removable stainless steel shelf or serving tray is included.

### ADDITIONAL FEATURES:

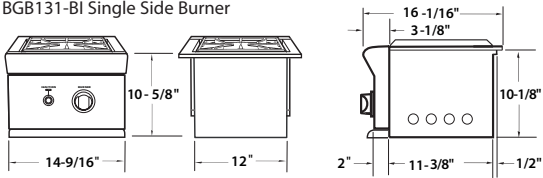
- Removable stainless steel shelf/serving tray
- 500 watts of power input



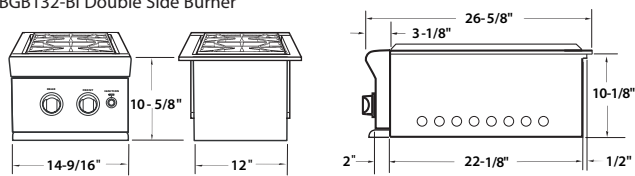


## Built-in Side Burner Dimensions

BGB131-BI Single Side Burner

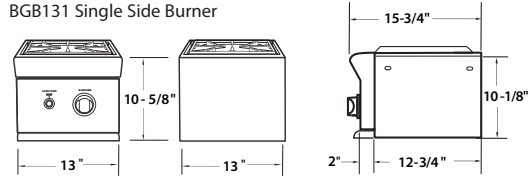


BGB132-BI Double Side Burner

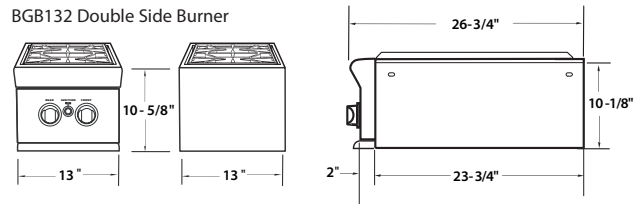


## 30" Cart Mount Side Burner Dimensions

BGB131 Single Side Burner

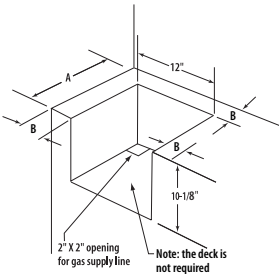


BGB132 Double Side Burner



NOTE: Cart Mount Side Burners are not designed for built-in applications.

## Professional Side Burner Island Preparation



MODEL	A	B
BGB131-BI	12"	6" min.
BGB132-BI	22-3/8"	6" min.

MODEL NUMBER	BGB131	BGB131-BI	BGB132	BGB132-BI
30" CART MOUNT	✓		✓	
BUILT-IN		✓		✓
SIDE BURNER(S)	1 @ 17,000 Btu/hr	1 @ 17,000 Btu/hr	2 @ 17,000 Btu/hr	2 @ 17,000 Btu/hr
SHIPPING WEIGHT (LBS)	35.4	35.8	60.6	64.0
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	13.5 x 14.5 x 19	13.5 x 14.5 x 19	16 x 18 x 30	16 x 18 x 30

Ordering Data: Please specify gas type (natural or propane) when ordering.

### Gas Requirements:

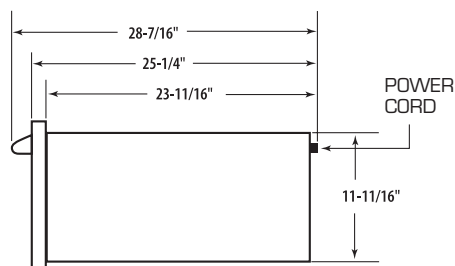
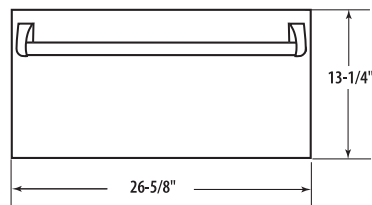
#### Natural

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 4" W.C.
- Supply Pressure: 6" to 9" W.C.

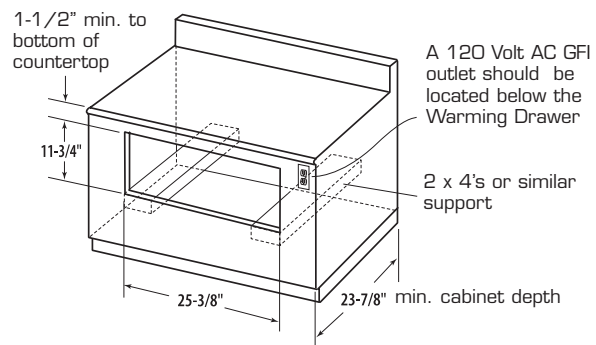
#### Propane

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 10" W.C.
- Supply Pressure: 11" to 14" W.C.

## Warming Drawer Dimensions



## Warming Drawer Island Preparation



MODEL NUMBER	WD-27-SS-OD
DRAWER SPACE	1.6 CUBIC FEET
REMOVABLE SHELF/SERVING TRAY	✓
TYPE 304 STAINLESS STEEL	✓

### Power Requirements:

- 120V 60Hz
- 3 wire
- 15 amp circuit

## 24" Outdoor Beer Dispenser



*UT624 24" Outdoor Beer Dispenser (as shown)*

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, CO<sub>2</sub> Tank and Drip Tray are included. You simply need to add beer. The door provides the option of being hinged left or right. The outdoor beer dispenser is the perfect compliment to your DCS professional outdoor kitchen.

#### ADDITIONAL FEATURES:

- Optional caster kit available
- Optional mug rail available

## 24" Outdoor Refrigerator



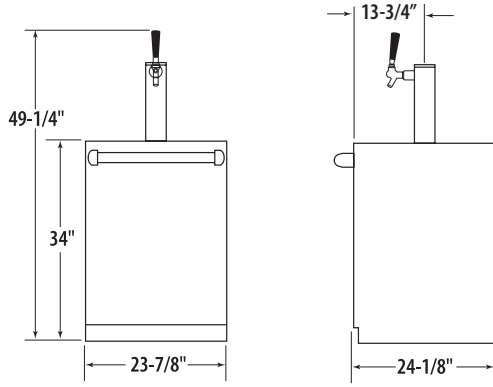
*UR624 24" Outdoor Refrigerator (as shown)*

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 304 grade stainless steel with an expansive 6.1 cubic feet of space that includes two glass shelves and a metal top shelf. The door provides the option of being hinged left or right. Standard features also include the professional-style handle, which serves as a convenient towel rack, and an interior light. It's a necessity in the well-appointed outdoor kitchen.

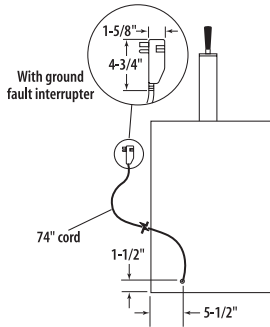
#### ADDITIONAL FEATURES:

- Automatic defrost
- Interior light
- Optional caster kit available

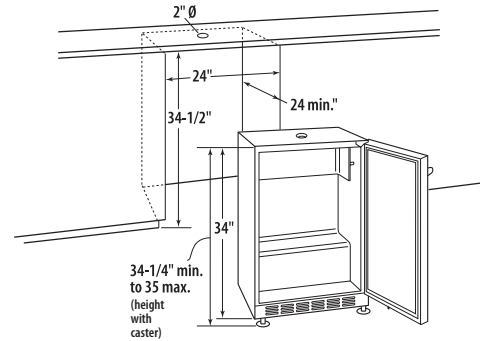
## Outdoor Beer Dispenser Dimensions



AC Interface



## Outdoor Beer Dispenser Island Preparation

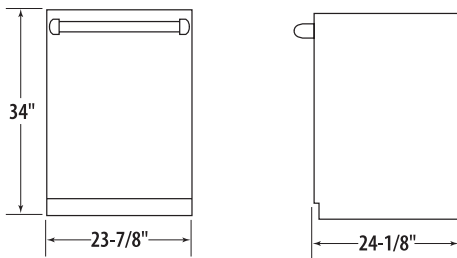


MODEL NUMBER	UT624
UL APPROVED	✓
AVAILABLE FREESTANDING OR BUILT-IN	✓
DRIP TRAY	✓

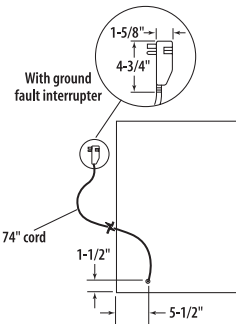
### Power Requirements:

- 120V 60Hz
- 1800 watt
- 3 wire
- 15 amp circuit

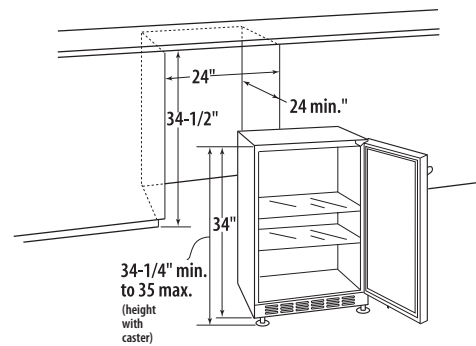
## Outdoor Refrigerator Dimensions



AC Interface



## Outdoor Refrigerator Island Preparation



MODEL NUMBER	UR624
UL APPROVED	✓
INTERIOR SPACE	6.1 CU. FT.
AVAILABLE FREESTANDING OR BUILT-IN	✓
AUTO DEFFROST	✓

### Power Requirements:

- 120V 60Hz
- 1800 watt
- 3 wire
- 15 amp circuit

## Access Drawers



*ADR48 48" Access Drawer (as shown)*

When entertaining in your outdoor kitchen, the last thing you want to do is rush inside for a forgotten item. With the new DCS Access Drawers, you'll have everything you need at your finger tips. These new Drawers offer easy access to your LP tank, marinating meats, and cold beverages.

### ADDITIONAL FEATURES:

- Quick access to your grilling tools
- Bulk access to your wood chips and other large items
- Ice tub access to store your cold beverages
- Prep access for storage of cutting board
- Tank access to easily reach your LP tank
- Patent Pending Roller Rack System™
- Available widths – 48", 36", 30", and 24"
- 304 grade stainless steel

## Access Doors



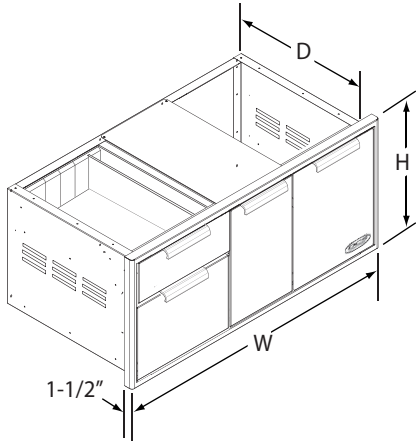
*ADN20X48 48" Access Door (as shown)*

For added convenience, DCS offers 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. Like all other DCS outdoor appliances, the access doors are made of weatherproof 304 grade stainless steel.

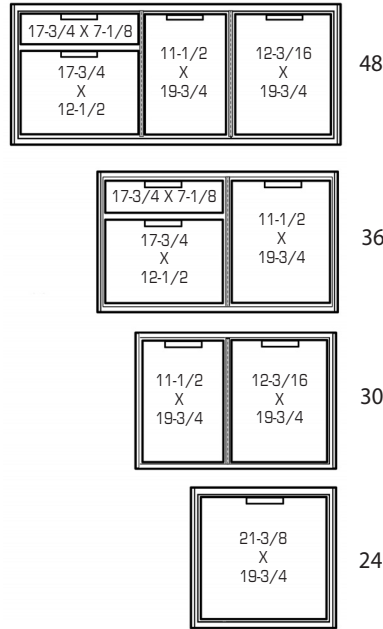
### ADDITIONAL FEATURES:

- Easy access to the area underneath the built-in grill
- Available widths – 48", 36", 30" and 24"
- 304 grade stainless steel

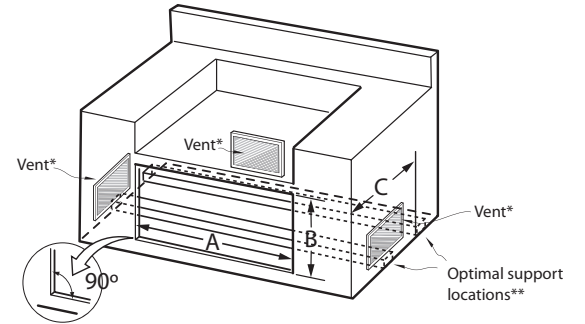
## Access drawer dimensions



MODEL NUMBER	W	H	D
ADR48	48"	22"	24-1/4"
ADR36	36"	22"	24-1/4"
ADR30	30"	22"	24-1/4"
ADR24	24"	22"	24-1/4"



## Cutout dimensions



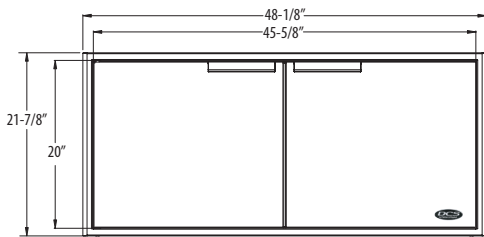
NOTE: The cutout of each corner should be 90° angle in order for the access drawers to fit properly.

\* Island installation to use minimum of 3 vents, 10 square inches per vent (typical).

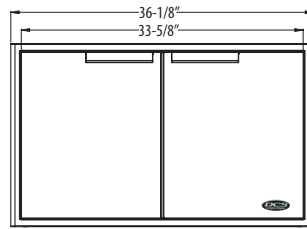
\*\* For proper support and drawer operation, insure that support boards are installed per Installation Guide instructions

MODEL NUMBER	A (+0, -1/8)	B (+1/8, -0)	C
ADR48	46"	20"	24-1/2" (MIN, ALL MODELS)
ADR36	34"	20"	
ADR30	28"	20"	
ADR24	22"	20"	

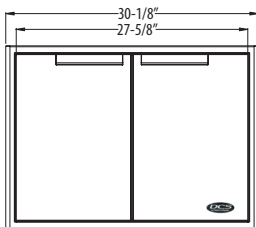
## Access door dimensions



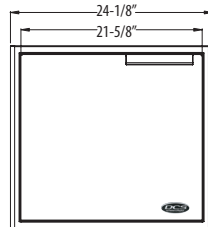
MODEL: ADN20x48



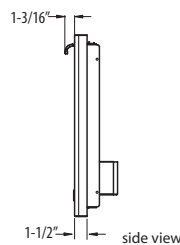
MODEL: ADN20x36



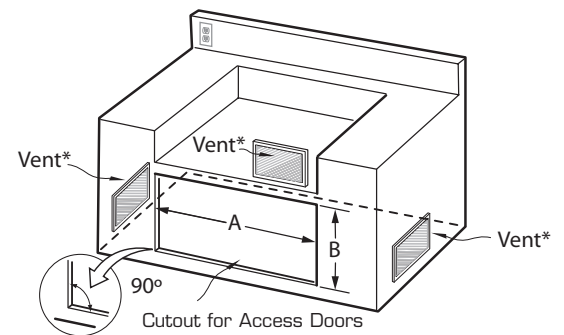
MODEL: ADN20x30



MODEL: ADN20x24



## Cutout dimensions



NOTE: The cutout of each corner should be 90° angle in order for the access drawers to fit properly.

\* Island installation to use minimum of 3 vents, 10 square inches per vent (typical).

MODEL NUMBER	A (+0, -1/8)	B (+1/8, -0)
ADN20x48	46"	20"
ADN20x36	34"	20"
ADN20x30	28"	20"
ADN20x24	22"	20"

## Free Standing Patio Heaters



*PHFS-P4 Free Standing Patio Heater (as shown)*

It's great to have a portable heat source that you can move seasonally or when your outdoor landscaping changes. The DCS Free Standing Patio Heater easily goes where it will be most useful. With 40,000 Btu's, it provides up to a 20-foot circle of heat, and features an adjustable heat control knob and a safety shut-off. Available for natural gas or liquid propane fuel types and features a weighted base, access door and two wheels for easy moving.

#### ADDITIONAL FEATURES:

- Durable, weatherproof 304 grade stainless steel construction
- Available for natural gas or liquid propane fuel types
- Electronic spark ignition

## Built-in Patio Heaters



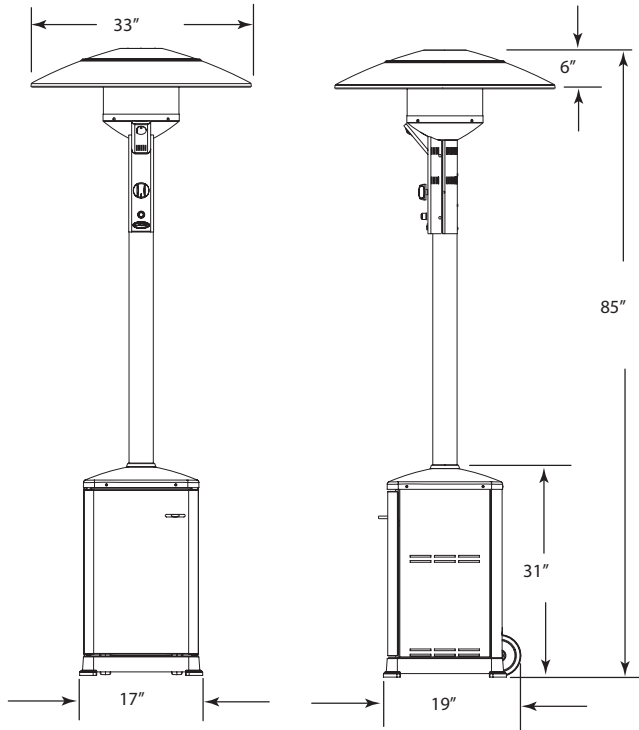
*DCS-DRH-48N Built-in Patio Heater (as shown)*

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 304 grade stainless steel construction and are available for natural gas only.

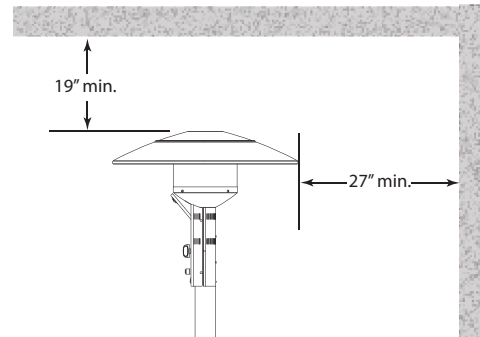
#### ADDITIONAL FEATURES:

- Mounts easily to eaves
- Includes extension mounting kit
- Available for natural gas only
- Remote control on-off accessory available (DRH-RMT)

## Free Standing Patio Heater Dimensions



### Minimum Distance to Combustible Material



MODEL NUMBER	PHFS-P4
HEATER BTU'S	40,000
SAFETY SHUT-OFF	✓
304 GRADE STAINLESS STEEL	✓

Ordering Data: Please specify gas type (natural or propane) when ordering.

### Gas Requirements:

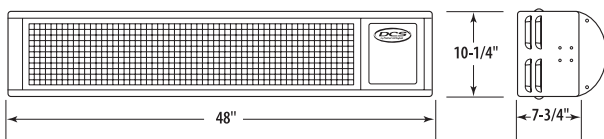
#### Natural

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 4" W.C.
- Supply Pressure: 5" to 9" W.C.

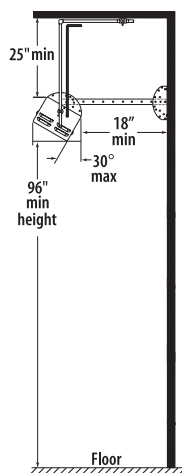
#### Propane

- 1/2" NPT male with a 3/8" flare adapter
- Operational Pressure: 10" W.C.
- Supply Pressure: 11" to 14" W.C.

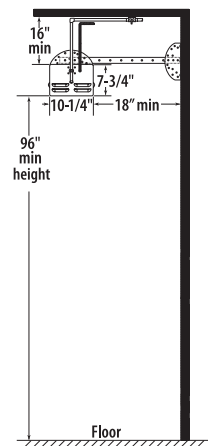
## Built-in Patio Heater Dimensions



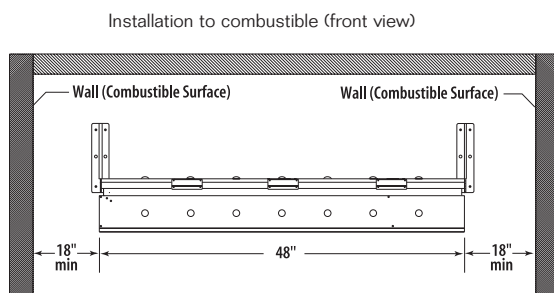
30° installation to combustible (side view)



0° installation to combustible (side view)



### Minimum Distance to Combustible Material



MODEL NUMBER	DCS-DRH-48N
HEATER BTU'S	56,000
EXTENSION MOUNTING KIT	✓
TYPE 304 STAINLESS STEEL	✓

### Gas Requirements:

#### Natural

- Max. Pressure: 1/2 psig
- Min. Pressure: 6" W.C.
- Manifold Pressure: 5" W.C.
- Internal 5" W.C. regulator

## Grilling Tools



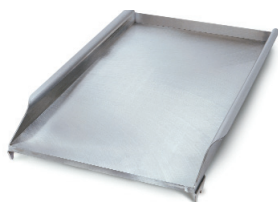
The exclusive 5-piece stainless steel grilling tool set (BGA-GT5) is made specifically to use with the DCS professional grills. The five pieces include: spatula with one serrated edge, a set of tongs, a large fork, a double-sided grates scraper and cleaning brush, and a Grease Management System® trough scraper. All tools are made of heavy-gauge stainless steel with ergonomic, slip-resistant handles. The tool set comes with a heavy-duty canvas grilling apron with deep pockets to accommodate every tool.

## Custom Chopping Boards



An essential accessory in preparing food to be grilled is a sturdy chopping board. DCS offers chopping boards in both solid maple (BGA-MCB) and Corian® (BGA-CCB). Both are custom-made to fit perfectly in the side shelf of the DCS 48", 36" and 30" professional grill carts.

## Drop-on Griddle Plate



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

## Wok and Wok Ring



Preparing stir-fry for dinner in your outdoor kitchen is another savory possibility with DCS professional side burners. The DCS wok (CW-20) is stainless steel with a commercial-style rounded bottom and includes an aluminum lid with hardwood handle (Wok Ring required for use).

The DCS wok ring (DCS-WRGS) 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.

## 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 freestanding grills. To offer maximum protection from the elements, they are heavy-duty, black lined vinyl with a Velcro opening in the front.