

PROFESSIONAL COOKTOP KEY FEATURES.

Total control: Sealed Dual Flow Burners™, unique to DCS appliances, put you in control. The powerful center burner (17,500/12,500 BTU depending on the cooktop model) boils faster, yet you can also gently simmer chocolate on any burner at 140°.

Sealed top (easy to clean): Sealed burners, an encapsulated cooking surface, the seamless design of the cook top, and a bead-blasted finish make this cooking surface easy to clean.

Professional quality griddle and grill: Even heat and reduced smoke output for grill model configurations. Grease drip-pan is easily removed and dishwasher safe. Double-sided stainless grates whisk fat away from cooking food. Heavyweight 1/4" stainless steel griddles (up to 17" wide) and electro-mechanical thermostat maintain an even temperature across the width of the griddle.

Information at a glance: Control knobs illuminate orange-red when burners are lit. Griddle knobs illuminate orange during the preheat function and red when desired temperature has been achieved.

Grease Management System® (Healthier Cooking): Improved even heat and reduced smoke output for grill model configurations. Grease drip-pan is accessible from top of surface, for quick removal, easy clean and is dishwasher safe. Double sided cast 304 grade stainless grates assists with better grease flow to help eliminate fats while cooking.

