QUICK REFERENCE GUIDE > BE1-48RCI-N

# 48" Grill with Infrared Sear Burner, Natural Gas

Series 9 | All

Stainless Steel | Natural gas



Taking your grilling experience to the next level, this Series 9 built-in 48" grill is the ultimate addition to premium outdoor kitchens.

- Infrared sear burner for incredibly fast searing up to 26 MJ/hr
- Cater for a crowd with the secondary cooking surface
- Build into an outdoor bench, or add a cart for a freestanding grill
- U-burners deliver 27 MJ/hr total power per burner with precise heat control from 150°C to 600°C

## DIMENSIONS

Height 692mm
Width 1217mm
Depth 682mm

## **FEATURES & BENEFITS**

## THE PERFECT SEAR

A dedicated searing zone with a dynamic infrared burner allows you to experience a new level of versatility, using a range of cooking methods. The improved dual rail design offers increased control and faster heating, so you can achieve the perfect sear every time.

#### CHARCOAL SMOKER TRAY

Enjoy a smoky barbecue flavour by cooking with charcoal – or add wood chips for extra smoke. Ignited instantly with in-built gas flame ignition, you can cook directly on the cooking grate. A W-shaped tray with adjustable vents helps the charcoal last longe

#### HEAVY-DUTY INFRARED ROTISSERIE

An infrared rotisserie burner provides controlled searing heat up to 15 MJ/hr. Perfect for entertaining, the heavy-duty motor can easily turn a 25kg load. The rotisserie rod is conveniently stored under the drip pan handle.

#### INTUITIVE LIGHTING

Brilliant 12-volt lighting safely illuminates the entire grilling surface when you open the lid. Ideal for night-time cooking, the bezel dial lighting glows white when the grill is on, and orange when the gas and grill are in use.

## **EASY-LIFTING HOOD**

The hood can be opened using one hand for better access and visibility when cooking. You can easily accommodate larger food

with extra space under the hood.

#### **EXTRA COOKING AREA**

Effortlessly cook for a crowd with a secondary cooking space. You can fit a grill pan for slow cooking, roasting and making sauces, or to keep food warm after searing.

#### GREASE MANAGEMENT SYSTEM™

Our Grease Management System™ reduces flare-ups by channelling grease and oils away from the burner flames during grilling.

## **SPECIFICATIONS**

SPECIFICATIONS		
•		
0.55sq. m.		
1.03sq. m.		
0.47sq. m.		
•		
•		
•		
•		
flat and angled position		
Charcoal Insert Included		
•		
•		
Hot surface		
•		

QUICK REFERENCE GUIDE > BE1-48RCI-N Date: 21.11.2023 > 2

Rotisserie system	•
Sear plate (cast iron black)	Included
Secondary cooking	2-level racks and tray
Stainless steel drip tray	•
Finish	
Weather resistant	•
Installation	
Available in built-in or on cart	•
Optional cart mount	CAD1-48
Performance	
Ceramic radiant technology	•
Grease management system™	•
Speed of rotisserie	6rpm
Weight rotisserie can handle	25kg
Power requirements	
Rotisserie power supply	240V
Rotisserie supply frequency	50Hz
Product dimensions	
Depth	682mm
Height	692mm
Width	1217mm
Warranty	
Parts and labour	Limited 2 years

SKU 71604

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

# Other product downloads available at fisherpaykel.com



Service & Warranty



DCS Service & Warranty



Installation & User Guide Professional Grill



Preliminary Specification Guide Grill

