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DCS BY FISHER & PAYKEL EXPANDS ITS LIBERTY COLLECTION WITH THE INTRODUCTION OF NEW STYLISH OUTDOOR CORNER KITCHEN UNITS AT KITCHEN/BATH INDUSTRY SHOW & CONFERENCE 2008

A Liberating New Corner Design: DCS Brings Greater Versatility to the Outdoor Cooking and Entertaining Experience with Its New Corner Island Design that Offers More Flexible Kitchen Layouts

HUNTINGTON BEACH, Calif. April 11, 2008 – DCS by Fisher & Paykel continues to revolutionize the possibilities of outdoor kitchen performance and design with the latest expansion of its Liberty Collection, including the launch of its new corner island kitchen units, at the Kitchen/Bath Industry Show & Convention 2008.

Last year, DCS by Fisher & Paykel liberated the world of outdoor cooking and entertaining with the first “see-it today, cook on it tonight” outdoor kitchen island complete with three professionally styled 30-inch units: the All-Grill, the Side-Burner Sink and the Side-Burner Griddle.

Now, DCS is bringing even greater versatility to its Liberty Collection island design with the new stylish corner units and the inclusion of multiple refrigeration units. Your pursuit of outdoors cooking happiness just got a lot easier due to the expanded choice of Liberty Collection components available. You can adapt the shape of your outdoor kitchen to match available space and include all of the kitchen capabilities you desire.

“With these new corner ‘bend’ units, it really allows you to build your kitchen island in any configuration you want,” said Toni Ouellette, product manager for DCS by Fisher & Paykel. “We’ve also added new drawer refrigeration and an outdoor ice machine as options to our Liberty Collection island design and changed the styling of the current outdoor refrigerator and beer tap to ensure design consistency.”

A LIBERATING NEW CORNER ISLAND KITCHEN DESIGN

Outdoor cooking has already reached a new level of professional performance with the Liberty Collection outdoor island kitchen, but now DCS by Fisher & Paykel has added sleek modern styling and design versatility to match. Limited space in your outdoor kitchen will no longer be an issue with the new corner island kitchen units. The corner configuration provides more than adequate spacing between whichever suites of outdoor cooking components you choose. Other impressive aspects of the new design are the ample countertop preparation area and storage space.

DCS By Fisher & Paykel Introduces New Liberty Collection Corner Island/2-2-2

The new curved island design option also further enhances the interactive experience of outdoor cooking for the chef and guests, enabling everyone to more easily watch and participate in the meal's preparation. The three stainless steel 30-inch Liberty Collection pieces -- the All-Grill, Side-Burner Sink and Dual Side Burner/Griddle units – are all available with optional carts on casters bringing you the freedom to create your ideal outdoor kitchen and have it ready for tonight's barbeque.

Overall cooking performance is what really sets the Liberty Collection apart. The All-Grill unit features two independent burners each capable of 25,000 BTU, a patented DCS Grease Management System® that reduces flare-ups by effectively keeping oil and grease away from the flame as you grill, and Ceramic Radiant technology that ensures the cooking surface has an even heat distribution. The grill also has a “Sear” setting that delivers intense heat to achieve a true restaurant quality sear. You can cook anything from delicate fish to steaks with this grill with delicious results.

The Side-Burner Griddle includes two sealed burners (17,000 BTU each) and a stainless steel griddle (12,000 BTU) and enables you to tackle dishes typically not cooked in outdoor kitchens such as pancakes or omelets. The griddle uses DCS heat-dispersion technology and a finely tuned flame control to deliver balanced cooking temperatures for solid results every time. Other benefits include a large griddle plate (15-3/4 by 11 inches) and platform style grates that enable easy shifting from one burner to the other.

The Side-Burner Sink combines two sealed burners (17,000 BTU each) with the convenience of having an outdoor sink. No more having to go back indoors to wash your hands or to fill pots with a sink integrated into your outdoor kitchen. The built-in sink can be easily plumbed into your outdoor water sources.

The DCS by Fisher & Paykel traditional grills are perfect additions to the Liberty Collection, featuring a number of standout features including:

- Precision burners rated at 25,000 BTU each.
- A patented Smart Beam® grill light with a 50-watt halogen bulb integrated into the Rotisserie motor capable of illuminating the entire grilling surface to make grilling easier at night.
- A dedicated infrared Rotisserie burner for searing heat.
- DCS patented Grease Management System® and Ceramic Radiant technology.
- A heavy-duty Rotisserie motor and stainless steel rod and forks that can hold up to 50 pounds.

DCS by Fisher & Paykel is bringing the cooking tools of a professional chef to your outdoor kitchen.

COOL INNOVATION FOR YOUR OUTDOOR KITCHEN

The convenience of having a drawer refrigerator and ice maker is now coming to your outdoor kitchen as part of the expanded DCS by Fisher & Paykel offering. The new refrigeration pieces fit

perfectly into the Liberty Collection, any other built-in island or freestanding. The dual refrigerator drawer -- measuring 24 inches wide and 34 inches tall with 5.6 cubic feet of interior

DCS By Fisher & Paykel Introduces New Liberty Collection Corner Island/3-3-3

space -- has a number of inviting features such as an extra deep lower drawer to enable vertical storage of two-liter containers and wine bottles, a fault system that operates in real time to actively maintain optimal preservation conditions and easy to use digital touchpad controls and LED display. It can fit simply into your outdoor kitchen design.

The DCS Ice Maker is also an impressive asset for your outdoor kitchen, particularly during the hot summer months. The compact ice maker -- which measures 15 inches wide by 34 inches tall - - can produce and deliver up to 35 pounds of clear, restaurant quality ice per day for any occasion. The ice maker is appropriate for use in a wide range of outdoor temperatures from 45° F to 100 °F and includes a full auto defrost mode. However, the ice maker does require a gravity drain, and like the refrigerator drawer, it is suitable as a freestanding unit or can be built into your outdoor kitchen design.

DCS offers an excellent performing 24-inch standard stainless steel outdoor refrigerator with an expansive 6.1 cubic feet of storage space that includes two glass shelves and a metal top shelf. Other standard features are an interior light and auto defrost function. An optional caster kit is also available.

The DCS Outdoor Beer Dispenser delivers the perfect enhancement for your outdoor entertaining. The draft arm, hoses, regulator, CO2 tank, drip tray, interior floor shield all come with the 24-inch dispenser. All you need to do is add the beer as the tap holds ½ and ¼ kegs.

Please visit the Fisher & Paykel booth # N7310 at K/BIS on April 11-13, 2008 to get a closer look at the DCS by Fisher & Paykel new corner island kitchen units.

To find out more about DCS by Fisher & Paykel brands, please contact your local DCS by Fisher & Paykel dealer or you can also get more information at www.dcsappliances.com.

About DCS by Fisher & Paykel

Dynamic Cooking Systems Inc. commenced operations in 1987 manufacturing cooking appliances under an original equipment manufacturing (OEM) arrangement initially for Thermador. In 1991, DCS began manufacturing ultra premium outdoor cooking appliances, primarily outdoor grills (barbeques), where it retains a leading market position in the United States. The company expanded into high-end, commercial style indoor ranges, cooktops and ovens throughout the 1990s. Purchased by Fisher & Paykel Appliances in 2005, the company's name was changed to DCS by Fisher & Paykel. DCS by Fisher & Paykel products are widely regarded to be among the best performing professionally styled cooking equipment in the U.S. market. The brand has a strong reputation for product innovation and evolution of the high-end cooking market and has won two prestigious Kitchen and Bath Innovator Awards.

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