

A Madison
Your Appliance Authority™
800.570.5555





AJ Madison
Your Appliance Authority™
800-570-3355

OUR HISTORY.

OUR STORY.

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





Authentic
Commercial
Professional



Functional
Culinary
Reliable



Performance
Precision
Control



Substantial
Quality
Durable

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



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

The logo for AjMadison features the letters 'Aj' in a light green color and 'Madison' in a light blue color. Above the 'Madison' text is a decorative horizontal line of small green dots. Below the brand name is the tagline 'Your Appliance Authority™' in a smaller, light blue font.

Your Appliance Authority™

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Alltadison
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Photograph by Christopher Churchill

PUT TO THE TEST

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

America's Test Kitchen, which began airing nationwide in 2001, reaches up to 2.2 million viewers* every week, making it one of America's most popular cooking shows, and is filmed in the company's 2,500 square foot test kitchen in Brookline, Massachusetts. Cook's Country TV, filmed in a renovated 1806 farmhouse in Vermont, uncovers the best of American cooking with recipes developed through in-depth kitchen testing and reaches on average 1.7 million viewers per week.

Cast members and test cooks on both shows** put DCS appliances through its paces, day in and day out, and the appliances more than stand up to the challenge in America's most rigorous test kitchen.

DCS is extremely proud to partner with America's Test Kitchen and Cook's Country TV. Having the seal of approval from such eminent culinary experts is further evidence of the quality and reliability of the DCS brand of premium appliances.

*Source: NTI Live +7 Nielsen National NPOWER, ATK Feb 2011.

**Source: NTI Live +7 Nielsen National NPOWER, CCCTV Oct 2011.





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COMPLEMENTS OF THE CHEF.



Every episode of America's Test Kitchen and Cook's Country TV features recipes that have been carefully developed to make sure they work every time. Christopher Kimball and the test cooks solve everyday cooking problems, test equipment so the viewers never have to waste money on things that don't work, and taste supermarket ingredients to save them time in the store. It's a common-sense, practical approach you won't find on other cooking shows. From our table to yours here is a peak at one of our favorite recipes.

CROWN ROAST OF PORK.

COOK'S COUNTRY DECEMBER / JANUARY 2012



WHY THIS RECIPE WORKS

Consisting of two bone-in pork loin roasts tied together in a round, a crown roast offers plenty of meat for a holiday crowd and a dramatic presentation, but its unique shape presents serious challenges to even cooking. The standard method (seasoning, brushing with oil, and roasting in a moderate oven) yields roasts that are overcooked around the outer perimeter and undercooked around the inner circle of the crown. For even cooking, we turned the roast upside down and started at a higher temperature, which allowed more air to circulate through the hard-to-cook center of the crown and better exposed the thickest part of the roast to the oven's heat. Stuffing is a popular addition, but it was a major impediment to even cooking, so we opted for potatoes, shallots, and apples roasted in the pan alongside the meat. The apples came out of the oven too soft to serve, but we liked the fruity flavor they imparted to our pan sauce. Pureeing the apples into the sauce gave us both fruity flavor and a perfectly thick consistency.

INGREDIENTS

Kosher salt and pepper
 3 tablespoons minced fresh thyme
 2 tablespoons minced fresh rosemary
 5 garlic cloves, minced
 1 (8- to 10-pound) bone-in pork loin roast (chine bone removed), tied into crown
 2 pounds small red potatoes, scrubbed
 10 ounces shallots, peeled and halved
 2 Golden Delicious apples, peeled, cored, and halved
 8 tablespoons unsalted butter, melted
 1/2 cup apple cider
 1 cup low-sodium chicken broth

SERVES 10 TO 12

Buy a pork loin roast with rib bones that have been trimmed clean, or "frenched." Check with the butcher that the chine bone has been cut from the crown roast; leaving this bone attached hinders even cooking. You want to buy the roast tied, but we tie it an extra time for more support during flipping. Use potatoes that measure 1 to 2 inches in diameter.

INSTRUCTIONS

1. Combine 3 tablespoons salt, 1 tablespoon pepper, thyme, rosemary, and garlic in bowl; reserve 2 teaspoons for vegetables. Pat pork dry with paper towels and rub with remaining herb salt. Wrap kitchen twine twice around widest part of roast and tie tightly. Refrigerate roast, covered, for 6 to 24 hours.
2. Adjust oven rack to lower-middle position and heat oven to 475 degrees. Place V-rack inside large roasting pan. Toss potatoes, shallots, apples, 4 tablespoons butter, and reserved herb salt in large bowl and transfer to pan. Arrange roast bone side down in V-rack and brush with remaining 4 tablespoons butter. Roast until meat is well browned and registers 110 degrees, about 1 hour.
3. Remove roast from oven and reduce oven temperature to 300 degrees. Using 2 bunches of paper towels, flip roast bone side up. Add apple cider to pan and return to oven, rotating direction of pan. Roast until meat registers 140 degrees, 30 to 50 minutes. Place meat on carving board, tent loosely with aluminum foil, and let rest for 15 to 20 minutes.
4. Transfer apple halves to blender and potatoes and shallots to bowl. Pour pan juices into fat separator, let liquid settle, and then pour into blender. Process apples and pan juices until smooth, about 1 minute. Strain sauce through fine-mesh strainer into medium saucepan. Add broth and bring to simmer. Season with salt and pepper to taste. Remove twine, slice meat between bones, and serve with vegetables and sauce.



CROWN ROAST OF PORK

When roasted directly on a roasting pan, the perimeter of a crown roast overcooks by the time the interior ring is done. Here's how we solved that problem and produced evenly cooked pork

1. Tie Roast (upper left)

Using kitchen twine, make two loops around the widest part of the roast and tie securely to help the crown hold its shape when flipped.

2. Set Bone Side Down (lower left)

Place the pork bone side down on the V-rack and adjust the bones to steady the roast. Roast about 1 hour, until meat is 110 degrees.

3. Flip Bone Side Up (upper right)

Using paper towels to protect your hands, flip the hot roast bone side up and set it back on the V-rack to finish cooking in a gentle oven.



OVEN MODE

TEMPERATURE

FRONT

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INTRODUCING THE STAR OF THE SHOW. YOU!



DCS ranges enable you to cook world class meals every time. The key is a set of hand-built ranges powerful enough to reach high temperatures quickly, sealing in flavour, and precise enough to maintain the exact temperature needed for as long as required. Add to that a generous set of features, coupled with simple, easy to use controls, and you have ranges that can meet the demands of North America's busiest and most exacting chefs.



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RANGE KEY FEATURES.




DCS ranges are a study in well thought-out design and restaurant-grade features. Patented Dual Flow Burners™ allow you to fire up a fierce heat in an instant – and just as quickly turn it down to the gentlest of flames. The 36" and 48" models can accommodate full commercial-sized baking pans – perfect when you're feeding a hungry crowd.

All gas models incorporate a powerful infrared broiler that delivers up to 19,000 BTU, and the grill models provide 12,000 BTU. Engineered for even heat distribution, the Dual Fuel ranges incorporate a concealed lower element that frees up 12% more interior space.

All main ovens incorporate a full extension telescopic racking system that make placing and removing food from the oven quick, simple and safe, while the all-stop hinge allows you to open the oven door as little or as much as you want. Illuminated halos indicate at a glance whether your oven or griddle is preheating or has reached temperature, while the Forced Air Cooling System reduces the external temperature of the oven surface.

Thoughtful touches on the range top include an enhanced Grease Management System™ on our Griddle & Grill models, that whisks fat away from food during cooking and reduces smoke output. The removable grease drip-cup, is accessible from the surface (making removal easier), and dishwasher safe.



Total control: Sealed Dual Flow Burners™, unique to DCS appliances, put you in control. The 17,500 BTU burner boils faster, yet you can also gently simmer chocolate on any burner at 140°

Easy to clean: Sealed burners and an encapsulated cooking surface, coupled with a bead-blasted finish, make the cooking surface easy to clean. Removable side racks make the oven space easier to clean too.

Information at a glance: All control knobs have an illuminated halo system so you can see what's happening at a glance. Two powerful incandescent lights brightly illuminate the inside of the oven.

Space, space and more space: The large convection oven holds full size baking sheets, while the Dual Fuel models have 12% more usable space thanks to the concealed bake element. A full extension telescopic racking system gives smooth, easy access to the oven.

Professional quality grill & griddle: 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 an electro-mechanical thermostat maintain an even temperature across the width of the griddle.



48" PROFESSIONAL, 4 BURNER, DUAL FUEL RANGE W/GRIDDLE & GRILL
RDU-484GG

Designed to meet the demands of the world's finest chefs. Large, 4,000 watt, self-cleaning convection oven. Full Extension Telescopic Racking System for easy accessibility. Patented Dual Flow Burners™ simmer as low as 140° and up to 17,500 BTUs. 12,000 BTU Grill plus 18,000 BTU Griddle. The advanced Grease Management System® fits neatly in the DCS DishDrawer™ dishwasher.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top, Grease Management System®

Sealed, Dual Flow Burners™: 4

Burner Performance: Grill 12,000 BTU, Griddle 18,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Main Oven: Full Extension Telescopic Racking System, Self Cleaning

Capacity: Main Oven 4.7 cuft, Secondary Oven 2.0 cuft

Oven Performance: Bake Main Oven 4,000 W, Bake Secondary Oven 2,250 W, Broil Main Oven 4,000 W, Broil Secondary Oven 3,600 W, Proofing Function Secondary Oven 100°

Oven Racks/Shelf Positions: Main Oven 3/5, Secondary Oven 2/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 50 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-1248 - Wall Mount Low Backguard, BGRU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL, 5 BURNER, DUAL FUEL RANGE W/GRIDDLE
RDU-485GD

Designed to meet the demands of the world's finest chefs. Large, 4,000 watt, self-cleaning convection oven. Full Extension Telescopic Racking System for easy accessibility. Patented Dual Flow Burners™ simmer as low as 140° and up to 17,500 BTUs. Comes with a 17" 24,000 BTU Griddle.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 5

Burner Performance: Griddle 24,000 BTU, Burner 3 X 17,500 max, Burner 2 X 12,500 max, Burner 5 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Main Oven: Full Extension Telescopic Racking System, Self Cleaning

Capacity: Main Oven 4.7 cuft, Secondary Oven 2.0 cuft

Oven Performance: Bake Main Oven 4,000 W, Bake Secondary Oven 2,250 W, Broil Main Oven 4,000 W, Broil Secondary Oven 3,600 W, Proofing Function Secondary Oven 100°

Oven Racks/Shelf Positions: Main Oven 3/5, Secondary Oven 2/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 50 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-1248 - Wall Mount Low Backguard BGRU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL, 6 BURNER DUAL FUEL RANGE W/GRIDDLE
RDU-486GD

Designed to meet the demands of the world's finest chefs. Large, 4,000 watt, self-cleaning convection oven. Full Extension Telescopic Racking System for easy accessibility. Patented Dual Flow Burners™ simmer as low as 140° and up to 17,500 BTUs. Comes with an 18,000 BTU Griddle.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 6

Burner Performance: Griddle 18,000 BTU, Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Main Oven: Full Extension Telescopic Racking System, Self Cleaning

Capacity: Main Oven 4.7 cuft, Secondary Oven 2.0 cuft

Oven Performance: Bake Main Oven 4,000 W, Bake Secondary Oven 2,250 W, Broil Main Oven 4,000 W, Broil Secondary Oven 3,600 W, Proofing Function Secondary Oven 100°

Oven Racks/Shelf Positions: Main Oven 3/5, Secondary Oven 2/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 50 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-1248 - Wall Mount Low Backguard, BGRU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL, 6 BURNER, DUAL FUEL RANGE W/GRILL
RDU-486GL

Designed to meet the demands of the world's finest chefs. Large, 4,000 watt, self-cleaning convection oven. Full Extension Telescopic Racking System for easy accessibility. Patented Dual Flow Burners™ simmer as low as 140° and up to 17,500 BTUs. Comes with a 12,000 BTU Grill. The advanced Grease Management System® fits neatly in the DCS DishDrawer™ dishwasher.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top, Grease Management System®

Sealed, Dual Flow Burners™: 6

Burner Performance: Grill 12,000 BTU, Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Main Oven: Full Extension Telescopic Racking System, Self Cleaning

Capacity: Main Oven 4.7 cuft, Secondary Oven 2.0 cuft

Oven Performance: Bake Main Oven 4,000 W, Bake Secondary Oven 2,250 W, Broil Main Oven 4,000 W, Broil Secondary Oven 3,600 W, Proofing Function Secondary Oven 100°

Oven Racks/Shelf Positions: Main Oven 3/5, Secondary Oven 2/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 50 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-1248 - Wall Mount Low Backguard, BGRU-3048 - Wall Mount Full Backguard, RGP-Range Griddle Plate



36" PROFESSIONAL, 4 BURNER, DUAL FUEL RANGE W/GRIDDLE
RDU-364GD

Designed to meet the demands of the world's finest chefs. Large, 4,000 watt, self-cleaning convection oven. Full Extension Telescopic Racking System for easy accessibility. Patented Dual Flow Burners™ simmer as low as 140° and up to 17,500 BTUs. Comes with an 18,000 BTU Griddle.

Product Dimensions: H 35 3/4" - 36 3/4" x W 35 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 4

Burner Performance: Griddle 18,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Full Extension Telescopic Racking System, Self Cleaning

Capacity: 4.7 cuft

Oven Performance: Bake 4,000 W, Broil 4,000 W

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 30 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 Ventilation: Minimum 600 - 1200 CFM, VS36 - 36" Pro Wall Mount Vent Hood IVS40 - 40" Pro Island Vent Hood, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: BGRU-1236 - Wall Mount Low Backguard, BGRU-3036 - Wall Mount Full Backguard



36" PROFESSIONAL, 4 BURNER DUAL FUEL RANGE W/GRILL
RDU-364GL

Power, performance and control unlike any other residential range. Includes powerful 12,000 BTU Grill and patented Dual Flow Burners™. The advanced Grease Management System® fits neatly in the DCS DishDrawer™ dishwasher and the large self-cleaning oven accommodates full size commercial pans. Full Extension Telescopic Racking System with five positions for safer, easier cooking.

Product Dimension: H 35 3/4" - 36 3/4" x W 35 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top, Grease Management System®

Sealed, Dual Flow Burners™: 4

Burner Performance: Grill 12,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Full Extension Telescopic Racking System, Self Cleaning

Capacity: 4.7 cuft

Oven Performance: Bake 4,000 W, Broil 4,000 W

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 30 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 Ventilation: Minimum 1200 CFM, VS1236 - 36" Pro Wall Mount Vent Hood, VS40 - 40" Pro Island Vent Hood

Recommended Accessories: BGRU-1236 - Wall Mount Low Backguard, BGRU-3036 - Wall Mount Full Backguard, RGP-Range Griddle Plate



36" PROFESSIONAL, 6 BURNER, DUAL FUEL RANGE
RDU-366

Power, performance and control unlike any other residential range. Includes patented Dual Flow Burners™. The large self-cleaning oven accommodates full size commercial pans. Full Extension Telescopic Racking System with five positions for safer, easier cooking.

Product Dimensions: H 35 3/4" - 36 3/4" x W 35 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 6

Burner Performance: Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Full Extension Telescopic Racking System, Self Cleaning

Capacity: 4.7 cuft

Oven Performance: Bake 4,000 W, Broil 4,000 W

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 30 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 Ventilation: Minimum 600- 1200 CFM, VS36 - 36" Pro Wall Mount Vent Hood IVS40 - 40" Pro Island Vent Hood, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: BGRU-1236 - Wall Mount Low Backguard, BGRU-3036 - Wall Mount Full Backguard, RGP-Range Griddle Plate



30" PROFESSIONAL, 5 BURNER, DUAL FUEL RANGE
RDU-305

Limited space doesn't have to cramp your cooking style. This range features patented Dual Flow Burners™ for simmer temperatures as low as 140° and high output up to 17,500 BTUs. The large self-cleaning oven accommodates full size pans and our Full Extension Telescopic Racking System has five positions for safer, easier cooking.

Product Dimensions: H 35 3/4" - 36 3/4" x W 29 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas/Electric (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 5

Burner Performance: Burner 3 X 17,500 max, Burner 2 X 12,500 max, Burner 5 X 140° Simmer (LPG models may vary)

Electric Oven: Concealed Element, Convection Oven, Full Extension Telescopic Racking System, Self Cleaning

Capacity: 4.0 cuft

Oven Performance: Bake 3,500 W, Broil 4,000 W

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120/240 V 60 Hz, 4 wire, 30 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 Ventilation: Minimum 600 CFM, VS30 - 30" Pro Wall Mount Vent Hood, ES30 - 30" E-Pro Vent Hood

Recommended Accessories: BGRU-1230 - Wall Mount Low Backguard, BGRU-3030 - Wall Mount Full Backguard, RGP - Range Griddle Plate



48" PROFESSIONAL, 4 BURNER, GAS RANGE W/GRIDDLE & GRILL
RGU-484GG

Power, control, performance. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 12,000 BTU grill, 17,000 BTU griddle, and new Grease Management System® that fits neatly in the DCS DishDrawer™ dishwasher. The large convection oven with Full Extension Telescopic Racking System makes for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top, Grease Management System®

Sealed, Dual Flow Burners™: 4

Burner Performance: Grill 12,000 BTU, Griddle 17,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Main Oven: Full Extension Telescopic Racking System, Infrared Broiler

Capacity: Main Oven: 5.3 cuft, Secondary Oven: 2.4 cuft

Oven Performance: Bake Main Oven: 30,000 BTU, Bake Secondary Oven: 18,000 BTU, Infrared Broil Main Oven: 19,000 BTU

Oven Racks/Shelf Positions: Main Oven: 3/5, Secondary Oven: 2/5

Island Trim: Ships Standard

Power Requirements: 120 V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL, 5 BURNER, GAS RANGE W/GRIDDLE
RGU-485GD

Power, control, performance. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 24,000 BTU griddle. The large convection oven with Full Extension Telescopic Racking System makes for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 5

Burner Performance: Griddle 24,000 BTU, Burner 3 X 17,500 max, Burner 2 X 12,500 max, Burner 5 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Main Oven: Full Extension Telescopic Racking System, Infrared Broiler

Capacity: Main Oven: 5.3 cuft, Secondary Oven: 2.4 cuft

Oven Performance: Bake Main Oven: 30,000 BTU, Bake Secondary Oven: 18,000 BTU, Infrared Broil Main Oven: 19,000 BTU

Oven Racks/Shelf Positions: Main Oven: 3/5, Secondary Oven: 2/5

Island Trim: Ships Standard

Power Requirements: 120 V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL, 6 BURNER GAS RANGE W/GRIDDLE
RGU-486GD

Power, control, performance. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 17,000 BTU griddle. The large convection oven with Full Extension Telescopic Racking System makes for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 6

Burner Performance: Griddle 17,000 BTU, Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Main Oven: Full Extension Telescopic Racking System, Infrared Broiler

Capacity: Main Oven: 5.3 cuft, Secondary Oven: 2.4 cuft

Oven Performance: Bake Main Oven: 30,000 BTU, Bake Secondary Oven: 18,000 BTU, Infrared Broil Main Oven: 19,000 BTU

Oven Racks/Shelf Positions: Main Oven: 3/5, Secondary Oven: 2/5

Island Trim: Ships Standard

Power Requirements: 120 V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL, 6 BURNER, GAS RANGE W/GRILL
RGU-486GL

Power, control, performance. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 12,000 BTU grill and new Grease Management System® that fits neatly in the DCS DishDrawer™ dishwasher. The large convection oven with Full Extension Telescopic Racking System makes for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 47 7/8"
D 27 1/2" - with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top, Grease Management System®

Sealed, Dual Flow Burners™: 6

Burner Performance: Grill 12,000 BTU, Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Main Oven: Full Extension Telescopic Racking System, Infrared Broiler

Capacity: Main Oven: 5.3 cuft, Secondary Oven: 2.4 cuft

Oven Performance: Bake Main Oven: 30,000 BTU, Bake Secondary Oven: 18,000 BTU, Infrared Broil Main Oven: 19,000 BTU

Oven Racks/Shelf Positions: Main Oven: 3/5, Secondary Oven: 2/5

Island Trim: Ships Standard

Power Requirements: 120 V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGRU-3048 - Wall Mount Full Backguard, RGP-Range Griddle Plate



36" PROFESSIONAL, 4 BURNER GAS RANGE W/GRIDDLE
RGU-364GD

As powerful as your imagination. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 17,000 BTU griddle. The large oven has a high-intensity infrared broiler and Full Extension Telescopic Racking System for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 35 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 4

Burner Performance: Griddle 17,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Full Extension Telescopic Racking System, Infrared Broiler

Capacity: 5.3 cuft

Oven Performance: Bake 30,000 BTU, Infrared Broil 19,000 BTU

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 600 - 1200 CFM, VS36 - 36" Pro Wall Mount Vent Hood, IVS40 - 40" Pro Island Vent Hood, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: BGRU-3036 - Wall Mount Full Backguard



36" PROFESSIONAL 4 BURNER, GAS RANGE W/GRILL
RGU-364GL

As powerful as your imagination. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 12,000 BTU grill, and new Grease Management System® that fits neatly in the DCS DishDrawer™ dishwasher. The large oven has a high-intensity infrared broiler and Full Extension Telescopic Racking System for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 35 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top, Grease Management System®

Sealed, Dual Flow Burners™: 4

Burner Performance: Grill 12,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Full Extension Telescopic Racking System, Infrared Broiler

Capacity: 5.3 cuft

Oven Performance: Bake 30,000 BTU, Infrared Broil 19,000 BTU

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS1236 - 36" Pro Wall Mount Vent Hood, IVS40 - 40" Pro Island Vent Hood

Recommended Accessories: BGRU-3036 - Wall Mount Full Backguard,
RGP - Range Griddle Plate



36" PROFESSIONAL, 6 BURNER GAS RANGE
RGU-366

As powerful as your imagination. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. The large oven has a high-intensity infrared broiler and Full Extension Telescopic Racking System for easy accessibility.

Product Dimensions: H 35 3/4" - 36 3/4" x W 35 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 6

Burner Performance: Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Full Extension Telescopic Racking System, Infrared Broiler

Capacity: 5.3 cuft

Oven Performance: Bake 30,000 BTU, Infrared Broil 19,000 BTU

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 600- 1200 CFM, VS36 - 36" Pro Wall Mount Vent Hood, IVS40 - 40" Pro Island Vent Hood, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: BGRU-3036 - Wall Mount Full Backguard, RGP-Range Griddle Plate



30" PROFESSIONAL, 5 BURNER GAS RANGE
RGU-305
RGUC-305 (Self Cleaning)

Our revolutionary 30" 5-burner range features three powerful 17,500-BTU burners and two 12,500 BTU burners for amazing cooking flexibility. Patented Dual Flow Burners™ allow simmer temperatures as low as 140°. The large oven has a high-intensity infrared broiler and includes Full Extension Telescopic Racking System. Self Cleaning model available

Product Dimensions: H 35 3/4" - 36 3/4" x W 29 7/8" x D 27 1/2"
- with handle 30 1/4"

Power Cooktop/Oven: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Range Top

Sealed, Dual Flow Burners™: 5

Burner Performance: Burner 3 X 17,500 max, Burner 2 X 12,500 max, Burner 5 X 140° Simmer (LPG models may vary)

Gas Oven: Convection Oven, Full Extension Telescopic Racking System, Infrared Broiler.
Self Cleaning Model: 30" RGUC Available

Capacity: 4.6 cuft

Oven Performance: Bake 30,000 BTU, Infrared Broil 19,000 BTU

Oven Racks/Shelf Positions: 3/5

Island Trim: Ships Standard

Power Requirements: 120V 60 Hz, 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)

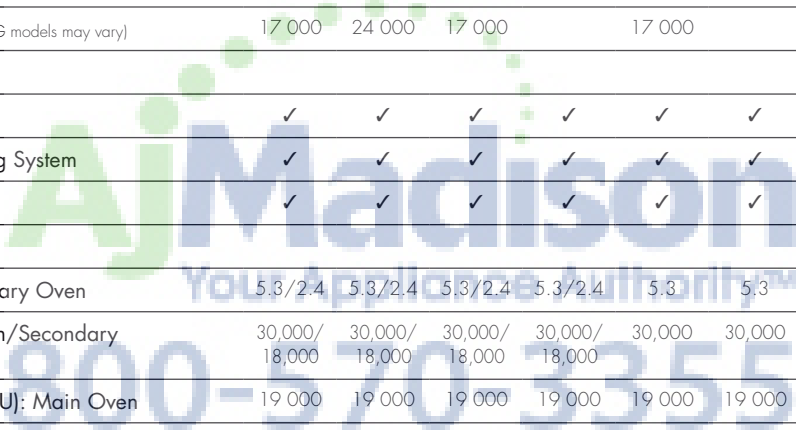
Recommended Ventilation: Minimum 600 CFM, VS30 - 30" Pro Wall Mount Vent Hood, ES30 - 30" E-Pro Vent Hood

Recommended Accessories: BGRU-3030 - Wall Mount Full Backguard, RGP - Range Griddle Plate

26 RANGES COMPARISON TABLE

	RDU484GG	RDU485GD	RDU486GD	RDU486GL	RDU364GD	RDU364GL	RDU366	RDU305
DUAL FUEL RANGES								
Power: Cooktop/Oven All Models available in Natural or LP Gas	Gas/ Electric	Gas/ Electric	Gas/ Electric	Gas/ Electric	Gas/ Electric	Gas/ Electric	Gas/ Electric	Gas/ Electric
COOKTOP								
Sealed, Dual Flow Burners™	4	5	6	6	4	4	6	5
Sealed Range Top	✓	✓	✓	✓	✓	✓	✓	✓
Grease Management System®	✓			✓		✓		
Grill Performance (BTU) (LPG models may vary)	12,000			12,000		12,000		
Griddle Performance (BTU) (LPG models may vary)	18,000	24,000	18,000		18,000			
OVEN								
Convection Oven	✓	✓	✓	✓	✓	✓	✓	✓
Self Cleaning	✓	✓	✓	✓	✓	✓	✓	✓
Main Oven Telescopic Racking System	✓	✓	✓	✓	✓	✓	✓	✓
Concealed Element	✓	✓	✓	✓	✓	✓	✓	✓
Capacity (cuft): Main/Secondary Oven	4.7/2.0	4.7/2.0	4.7/2.0	4.7/2.0	4.7	4.7	4.7	4.0
Bake Performance (W): Main/Secondary Oven	4,000/ 2,250	4,000/ 2,250	4,000/ 2,250	4,000/ 2,250	4,000	4,000	4,000	3,500
Broil Performance (W): Main/Secondary Oven	4,000/ 3,600	4,000/ 3,600	4,000/ 3,600	4,000/ 3,600	4,000	4,000	4,000	4,000
Proofing Function: Secondary Oven	100°	100°	100°	100°				
Oven Racks: Main/Secondary Oven	3/2	3/2	3/2	3/2	3	3	3	3
Shelf Positions: Main/Secondary Oven	5/5	5/5	5/5	5/5	5	5	5	5

GAS RANGES	RGU-484GG	RGU-485GD	RGU-486GD	RGU-486GL	RGU-364GD	RGU-364GL	RGU-366	RGU-305	RGUC-305
Power: Cooktop/Oven All Models available in Natural or LP Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas	Gas/ Gas
COOKTOP									
Sealed, Dual Flow Burners™	4	5	6	6	4	4	6	5	5
Sealed Range Top	✓	✓	✓	✓	✓	✓	✓	✓	✓
Grease Management System®	✓			✓		✓			
Grill Performance (BTU) (LPG models may vary)	12 000			12 000		12 000			
Griddle Performance (BTU) (LPG models may vary)	17 000	24 000	17 000		17 000				
OVEN									
Convection Oven	✓	✓	✓	✓	✓	✓	✓	✓	✓
Main Oven Telescopic Racking System	✓	✓	✓	✓	✓	✓	✓	✓	✓
Infrared Broiler	✓	✓	✓	✓	✓	✓	✓	✓	✓
Self Cleaning									✓
Capacity (cuft): Main/Secondary Oven	5.3/2.4	5.3/2.4	5.3/2.4	5.3/2.4	5.3	5.3	5.3	4.6	3.7
Bake Performance (BTU): Main/Secondary Oven	30,000/ 18,000	30,000/ 18,000	30,000/ 18,000	30,000/ 18,000	30,000	30,000	30,000	30,000	30,000
Infrared Broil Performance (BTU): Main Oven	19 000	19 000	19 000	19 000	19 000	19 000	19 000	19 000	15 000
Oven Racks: Main/Secondary Oven	3/2	3/2	3/2	3/2	3	3	3	3	3
Shelf Positions: Main/Secondary Oven	5/5	5/5	5/5	5/5	5	5	5	5	4





6:58



ROAST



TEMPERATURE
350



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HELLO, CHEF.



When we designed the latest range of brushed stainless steel DCS ovens, we didn't use home ovens as our benchmark; we used restaurant ones. The result? Ovens that are a match for your skill and dedication. Ovens you can count on to deliver the perfect soufflé, croissant, baked Alaska or beef Wellington every time. And, at the same time, ovens that are simple enough to use that anyone in the family can whip up a delicious roast chicken dinner with ease!

Multiple Recipes

6:58

PREHEAT
BAKE
ROAST
BROIL
KEEP WARM
WARM
OFF

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Stack of white plates

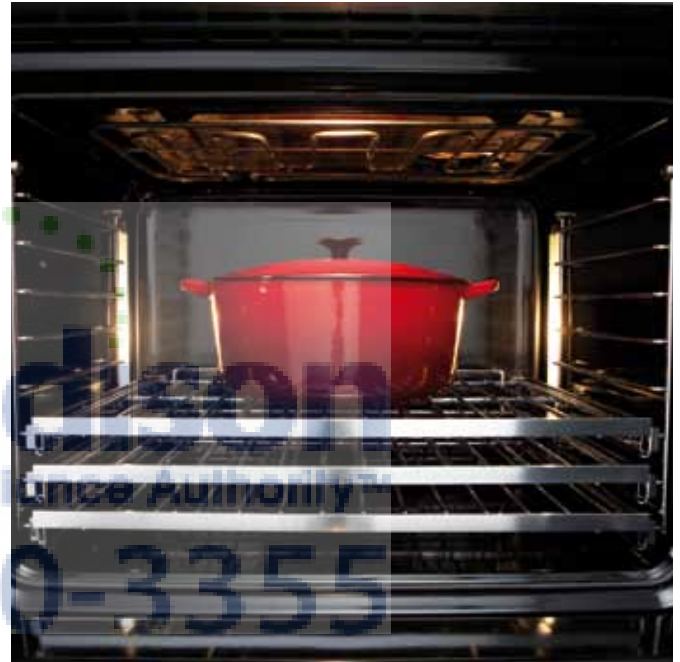


PREP PICK
ROAST

TEMPERATURE
350

Johnson
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800-570-3355

OVEN KEY FEATURES.



A busy cook needs a highly functional kitchen. The DCS "triple stack" kitchen, incorporating microwave, wall oven and warming drawer in a convenient top-to-bottom configuration, gives you the full range of cooking and warming functions right at hand.

When we designed our electric ovens, we said no compromises. No hot spots, for instance – those annoying temperature variations inside normal ovens that take control away from the chef. No dark or light colored areas either.


Both models – the double wall oven and the single – feature 10 cooking modes (plus a Sabbath mode) and a true convection system that ensures a steady, consistent temperature throughout the spacious 4.0 cuft interior.

The telescopic sliding shelf system makes placing and removing food from the oven quick, simple and safe, and the three halogen interior lights give you a front row seat to the action inside the oven! Both models also feature a handy built-in cooking probe, delayed start and self cleaning mode.

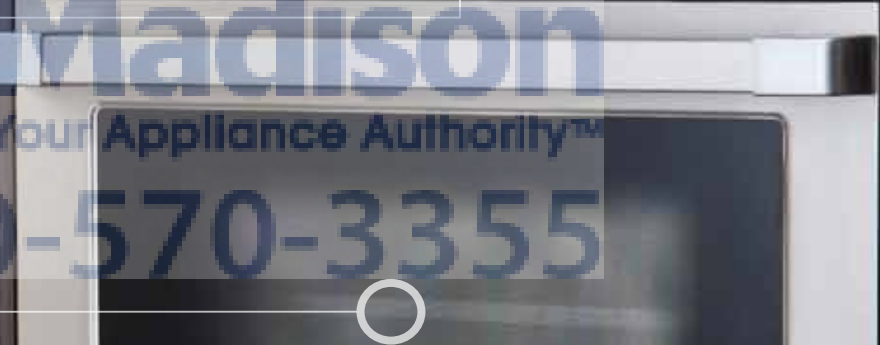
As for our microwaves, spacious interiors and the option of a convection model give you access to professional quality cooking - at speed! Our warming drawers are also generously proportioned, making it a breeze to prepare a banquet for a crowd.




Speed without compromise: Convection Microwave reduces cooking times without sacrificing flavor and texture.




10 Cooking functions: For everything from a quick pizza to a gourmet meal; there is even a unique two-stage roasting function! A wide temperature range lets you safely proof breads and dehydrate meats, fruits and vegetables – or powerfully (4400w) broil or brown other foods.



Functional: Huge 4.0 cuft capacity is complemented by eight shelf positions with removable side racks to allow true multi-level cooking. Three halogen lights brightly illuminate the graphite enamel interior.



Temperature control: A digital microprocessor monitors the temperature to ensure precise heat management. Combined with our four-way convection system, this creates even heat distribution that meets the requirements of the most demanding home chef.



Hold that meal!: The DCS Warming Drawer includes a removable shelf that creates enough space for six standard-size dinner plates.

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30" DOUBLE WALL OVEN
WODU-30

Our 30" oven delivers a huge 4.0 cuft capacity – enough for a generous family roast. Ten cooking modes in each oven, including true convection cooking and a unique roast function, make it the ultimate in cooking technology and convenience.

Dimensions: H 48 7/16" x W 29 3/4" x D 23 15/16"

Electric Oven: Telescopic Sliding Shelf System, True Convection, Self Cleaning

Capacity: 4.0 cuft each oven

Cooking Modes: 10 modes each oven

Lighting: 3 Halogen lights each oven

Performance: Both Ovens Bake 1,500 W, Both Ovens Broil 4,400 W, Both Ovens Convection 2,500 W

Oven Racks/Shelf Positions: Both Ovens 3/8

Bake Tray: Included

Cooking Probe: Included

Power Requirements: 120/240 V 60 Hz, 4 wire, 50 amp circuit



30" SINGLE WALL OVEN
WOSU-30

Our 30" oven delivers a huge 4.0 cuft capacity – enough for a generous family roast. Ten cooking modes, including true convection cooking and a unique roast function, make it the ultimate in cooking technology and convenience.

Dimensions: H 27 1/16" x W 29 3/4" x D 23 15/16"

Electric Oven: Telescopic Sliding Shelf System, True Convection, Self Cleaning

Capacity: 4.0 cuft

Cooking Modes: 10

Lighting: 3 Halogen lights

Performance: Bake 1,500 W, Broil 4,400 W, Convection 2,500 W

Oven Racks/Shelf Positions: 3/8

Bake Tray: Included

Cooking Probe: Included

Power Requirements: 120/240 V 60 Hz, 4 wire, 30 amp circuit



30" WARMING DRAWER
WDU-30

Sometimes you need to keep many dishes warm at the same time. The DCS Warming Drawer includes a removable shelf that creates enough space for six standard-size dinner plates. Job done!

Product Dimensions: H 10 1/2" x W 29 11/16" x D 25 1/16" with handle 27 39/64", D: 24 1/8 Integrated Model (WDUI)

Capacity: 1.6 cuft

Power Output: 500 W

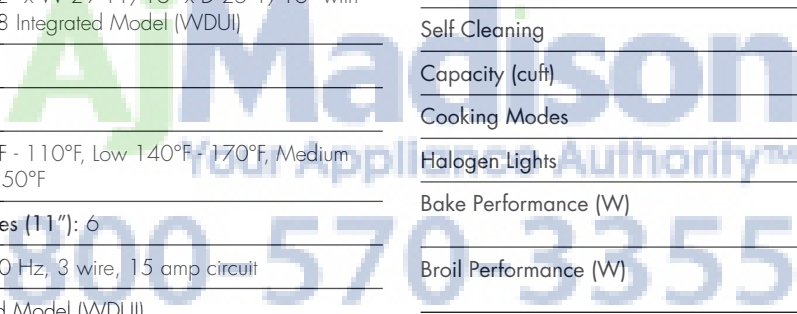
Temperature Range: Proof 90°F - 110°F, Low 140°F - 170°F, Medium 170°F - 200°F, High 200°F - 250°F

Number of Standard Size Plates (11"): 6

Power Requirements: 120 V 60 Hz, 3 wire, 15 amp circuit

Options: Available in Integrated Model (WDUI)

	WODU-30	WOSU-30
WALL OVENS		
Power	Electric	Electric
Slider Rack System	✓	✓
True Convection	✓	✓
Self Cleaning	✓	✓
Capacity (cuft)	4.0/4.0	4.0
Cooking Modes	10	10
Halogen Lights	3	3
Bake Performance (W)	1,500/ 1,500	1 500
Broil Performance (W)	4,400/ 4,400	4 400
Convection Performance (W)	2,500/ 2,500	2 500
Oven Racks	3/3	3
Shelf Positions	8/8	8





24" TRADITIONAL MICROWAVE OVEN
MO-24-SS-2

Who says microwave cooking can't deliver professional results? With 2.0 cuft capacity - enough to reheat entire dishes at once - and 1200 watts of power, our traditional microwave keeps food at its freshest, most delicious best.

Product Dimensions: H 13 3/8" x W 24" x D 19 1/8"

Cavity Dimensions: H 10 1/4" x W 17 3/8" x D 18 5/8"

Capacity: 2.0 cuft

Microwave: Sealed Easy Clean Interior Surface, 16" Carousel Turntable System

Display: Easy to Use, 16 digit, 2 color display

Cooking Programs: 13 Sensor Cook Settings plus Reheat, Popcorn + 8 Defrost, Keep Warm Plus.

Performance: Microwave 1,200 W

Installation: Built-in and Freestanding

Power Requirements: 120 V 60 Hz, 3 wire, 15 amp circuit

Matching Trim Kit: MOTTK-30-SS (refer to page 33)



24" CONVECTION MICROWAVE OVEN
CMO-24-SS-2

Yes, you can enjoy the speed and convenience of a professional convection oven. The DCS Convection Microwave allows you to reduce cooking times without sacrificing flavor and texture. No one will know that your chocolate layer cake was baked in half the time in your DCS microwave oven!

Product Dimensions: H 14 7/8" x W 24 5/8" x D 19"

Cavity Dimensions: H 9 5/8" x W 16 1/8" x D 16 1/8"

Capacity: 1.5 cuft

Microwave: Sealed Easy Clean Interior Surface, 15 3/8" Carousel Turntable System, 2 baking racks included

Display: Easy to read, 7 digit, 2 color display

Cooking Programs: Convection programs: 12 Compu Cook, Compu Defrost plus 8 Sensor Cook Settings plus Reheat, Popcorn

Performance: Microwave 900 W, Convection Element 1,450 W

Installation: Built-in and Freestanding

Power Requirements: 120 V 60 Hz, 3 wire, 15 amp circuit

Matching Trim Kit: CMOTTK-30-SS (refer to page 33)



30" OVER THE RANGE CONVECTION MICROWAVE OVEN
CMOH-30-SS

More than just a hood light and powerful fan, the DCS Over the Range Microwave delivers temperatures from 100 to 450° F. Whether you're baking or roasting, you can count on results normally achievable only by professional chefs in commercial kitchens.

Product Dimensions: H 16 11/32" x W 29 15/16" x D 15 9/32"

Cavity Dimensions: H 8 1/16" x W 17 1/8" x D 13 13/16"

Capacity: 1.1 cuft

Microwave: Sealed Easy Clean Interior Surface, On/Off 13" Carousel Turntable System, 2 baking racks included

Display: Easy to read, 7 digit, 2 color display

Cooking Programs: Convection programs: 12 Compu Cook, Compu Defrost plus 8 Sensor Cook Settings plus Reheat, Popcorn

Performance: Microwave 850 W, Convection Element 1,400 W

Installation: Built-in

Power Requirements: 120 V 60 Hz, 3 wire, 15 amp circuit

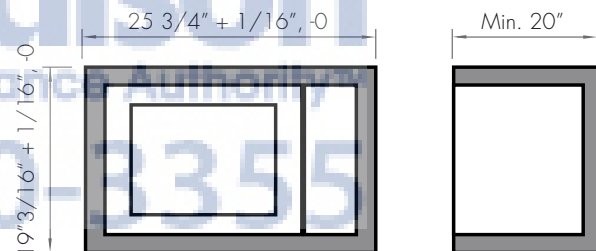


TRIM KITS
CMOTTK-30-SS (Convection)
MOTTK-30-SS (Traditional)

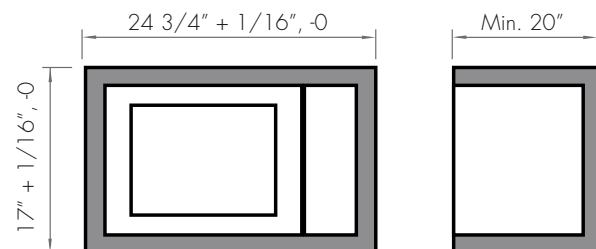
CMOTTK-30-SS Trim Kit to suit Convection Microwave, model number CMO24SS-2.

MOTTK-30-SS Trim Kit to suit Traditional Microwave, model number MO-24-SS-2.

CMOTTK-30-SS Product Dimensions:



MOTTK-30-SS Product Dimensions:





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WHO'S THE BOSS? YOU ARE.



DCS cooktops, with patented Dual Flow Burners™, put you in charge. Fire up a fierce, restaurant kitchen heat in an instant – and just as quickly turn it down to a gentle flame. What's more, the Advanced Grease Management System® featured on the griddle/grill models channel grease away from the flame to reduce flare ups, it also makes cleaning up less of a chore.



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DROP-IN COOKTOP KEY FEATURES.



There's a time and place to be a control freak – and preparing restaurant quality meals in the kitchen is it! Whether you're bringing that pot of linguini quickly back up to a rolling boil, or caressing a delicate sauce over a gentle heat, nothing dictates success more than the ability to maintain exactly the right temperature for precisely the right amount of time.

DCS cooktops make you the boss. Thanks to patented Dual Flow Burners™ you can fire up a fierce heat (up to 17,500 BTUs) in an instant – and just as quickly turn it down to the gentlest of flames, suitable for the finest of sauces or slow-cook casseroles.

The no-fuss professional design complements any kitchen, and when you're done, the durable, sealed cooking surface makes cleaning up a breeze. All DCS cooktops include self-locating grates and are available in Natural or LP Gas.



Designer fit: This elegant 21" deep cooktop will drop right into any kitchen counter for a truly custom designed feel. With two size options, 36" and 30", you have professional cooktop options whether your kitchen is big or small.

Total control: Sealed Dual Flow Burners™, unique to DCS appliances, put you in control. The powerful center burner (17,500 BTU on the 36" cooktop, and 15,500 LF burner on the 30" cooktop) boils faster, yet you can also simmer chocolate on any burner at a gentle 140°.

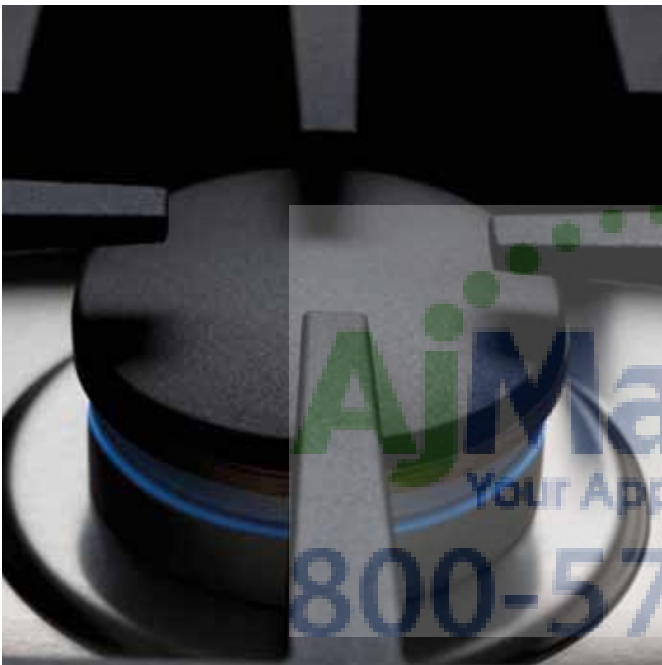
Easy clean, easy use: Sealed burners and an encapsulated cooking surface, coupled with the seamless design of the cooktop, make the cooking surface easy to clean and eliminates spills in hard-to-reach spots. Meanwhile, the full coverage, deep-platform style grates allow for easy sliding of larger pots and pans.

Ergonomic: The unique, ergonomically designed metal knobs offer complete control and at-a-glance confirmation of cooktop temperatures.

Ventilation: One-touch 36" downdraft system offers infinite speed control.

PROFESSIONAL COOKTOP

KEY FEATURES.



DCS Professional Cooktops take cooking to a whole new level – especially for those who love putting on spectacular meals for large families or groups of friends. Not only do these cooktops provide as much cooking area as you'll ever need (up to six burners plus griddle), they also possess the same restaurant quality features as all other DCS cooktops. Result: you're in charge throughout the entire event!

Features include patented Dual Flow Burners™ that deliver everything you need, from a fierce heat to the gentlest of flames – thanks to the use of separate gas lines for large and small flames. Another great feature is narrow fingers on the grates that maximize contact with the bottoms of pots.

Coupled with a professional design that complements any kitchen, a durable, sealed cooking surface that makes cleaning up a breeze, and the option of Natural or LP Gas, these cooktops will transform your cooking experience.

Total control: Sealed Dual Flow Burners™, unique to DCS appliances, put you in control. The powerful combination of burners (17,500/12,500 BTU depending on burner location)...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.



36" DROP-IN GAS COOKTOP
CDU-365

Professional chefs demand performance when they cook. Why shouldn't home chefs expect the same? The DCS Drop-In Cooktop features patented Dual Flow Burners™ that can deliver a fierce 17,500 BTU, yet also allow you to simmer for hours at just 140°.

Product Dimensions: H 5 1/2" x W 36" x D 21"

Power: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface

Sealed, Dual Flow Burners™: 5

Burner Performance: Burner 4 X 11,000 max/1,200 min BTU, Burner 1 X 17,500 max/1,200 min BTU Burner 5 X 140°

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 600 CFM, DD-36 - 36" DownDraft, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: CTGP - Drop-in Griddle Plate



30" DROP-IN GAS COOKTOP
CDU-304

A small kitchen shouldn't mean sacrificing performance. The DCS 30" drop-in cooktop features our patented Dual Flow Burners™ that deliver a restaurant-grade 15,500 BTUs, while also allowing you to simmer gently for hours at just 140°.

Product Dimensions: H 5 1/2" x W 30" x D 21"

Power: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface

Sealed, Dual Flow Burners™: 4

Burner Performance: Burner 1 X 10,000 max/1,200 min BTU, Burner 2 X 11,000 max/1,200 min BTU, Burner 1 X 15,500 max/1,200 min BTU, Burner 4 X 140°

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 600 CFM, DD-30 - 30" DownDraft, ES30 - 30" E-Pro Vent Hood

Recommended Accessories: CTGP - Drop-in Griddle Plate



48" PROFESSIONAL GAS COOKTOP W/GRIDDLE & GRILL
CPU-484GG



48" PROFESSIONAL GAS COOKTOP W/GRIDDLE
CPU-485GD

DCS Professional grade cooktops. The advanced Grease Management System® channels grease away from the flame to reduce flare ups. And while many gas cooktops talk about power, this one also gives you control through patented Dual Flow Burners™ that can simmer delicately at 140° or turn on the heat – up to a fierce 17,500 BTUs.

Product Dimensions: H 8 5/16" x W 47 7/8" x D 28"

Power: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface, Grease Management System®

Sealed, Dual Flow Burners™: 4

Burner Performance: Grill 12,000 BTU, Griddle 18,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGCU-1248 - Wall Mount Low Backguard, BGCU-3048 - Wall Mount Full Backguard

Design the kitchen of your dreams. Includes a powerful 17", 25,000 BTU Griddle and five patented Dual Flow Burners™ that can simmer as low as 140° or up to 17,500 BTUs. Control and performance that no other cooktop can offer.

Product Dimensions: H 8 5/16" x W 47 7/8" x D 28"

Power: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface

Sealed, Dual Flow Burners™: 5

Burner Performance: Griddle 25,000 BTU, Burner 3 X 17,500 max, Burner 2 X 12,500 max, Burner 5 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGCU-1248 - Wall Mount Low Backguard, BGCU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL SEALED BURNER GAS COOKTOP W/GRIDDLE
CPU-486GD

Design the kitchen of your dreams. And while many gas cooktops talk about power, this one also gives you control through patented Dual Flow Burners™ that can simmer delicately at 140° or turn on the heat – up to a fierce 17,500 BTUs.

Product Dimensions: H 8 5/16" x W 47 7/8" x D 28"

Power: Gas. (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface

Sealed, Dual Flow Burners™: 6

Burner Performance: Griddle 18,000 BTU, Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGCU-1248 - Wall Mount Low Backguard, BGCU-3048 - Wall Mount Full Backguard



48" PROFESSIONAL GAS COOKTOP W/GRILL
CPU-486GL

DCS Professional grade cooktops. The advanced Grease Management System® channels grease away from the flame to reduce flare ups. And while many gas cooktops talk about power, this 48" model also gives you control with patented Dual Flow Burners™ that can simmer delicately at 140° or turn on the heat – up to a fierce 17,500 BTUs.

Product Dimensions: H 8 5/16" x W 47 7/8" x D 28"

Power: Gas. (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface, Grease Management System®

Sealed, Dual Flow Burners™: 6

Burner Performance: Grill 12,000 BTU, Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS48 - 48" Pro Wall Mount Vent Hood, IVS52 - 52" Pro Island Vent Hood

Recommended Accessories: BGCU-1248 - Wall Mount Low Backguard, BGCU-3048 - Wall Mount Full Backguard, RGP-Range Griddle Plate



36" PROFESSIONAL GAS COOKTOP
CPU-366

Chefs need a faster time to boil, and complete control when simmering delicate sauces. Our 36" Professional Cooktop features six patented Dual Flow Burners™ that can simmer delicately at 140° or turn on the heat – up to a fierce 17,500 BTUs. Finally you can achieve outstanding results not possible with other cooktops.

Product Dimensions: H 8 5/16" x W 35 7/8" x D 28"

Power: Gas (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface

Sealed, Dual Flow Burners™: 6

Burner Performance: Burner 4 X 17,500 max, Burner 2 X 12,500 max, Burner 6 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 600 - 1200 CFM, VS36 - 36" Pro Wall Mount Vent Hood, IVS40 - 40" Pro Island Vent Hood, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: BGCU-1236 - Wall Mount Low Backguard, BGCU-3036 - Wall Mount Full Backguard, RGP-Range Griddle Plate



36" PROFESSIONAL GAS COOKTOP W/GRIDDLE
CPU-364GD

Power, performance and precise control of heat unlike any other "residential" cooktop. Features a 18,000 BTU griddle that is thermostatically controlled and 4 Patented Dual Flow Burners™ that go from simmer to boil at a range of 140° to 17,500 Btu's.

Product Dimensions: H 8 5/16" x W 35 7/8" x D 28"

Power: Gas. (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface

Sealed, Dual Flow Burners™: 4

Burner Performance: Griddle 18,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 600 - 1200 CFM, VS36 - 36" Pro Wall Mount Vent Hood, IVS40 - 40" Pro Island Vent Hood, ES36 - 36" E-Pro Vent Hood

Recommended Accessories: BGCU-1236 - Wall Mount Low Backguard, BGCU-3036 - Wall Mount Full Backguard



36" PROFESSIONAL GAS COOKTOP W/GRILL
CPU-364GL

Experience the convenience of grilling indoors on our heavy-duty grill, rated at 12,000 BTUs. The advanced Grease Management System® channels grease away from the flame to reduce flare up and put an end to charred steak. Patented Dual Flow Burners™ can simmer delicately at 140° or turn on the heat – up to a fierce 17,500 BTUs.

Product Dimensions: H 8 5/16" x W 35 7/8" x D 28"

Power: Gas. (All Models available in Natural or LP Gas)

Gas Cooktop: Sealed Cooking Surface, Grease Management System®

Sealed, Dual Flow Burners™: 4

Burner Performance: Grill 12,000 BTU, Burner 2 X 17,500 max, Burner 2 X 12,500 max, Burner 4 X 140° Simmer (LPG models may vary)

Power Requirements: 120V 60 Hz, 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 Ventilation: Minimum 1200 CFM, VS1236 - 36" Pro Wall Mount Vent Hood, IVS40 - 40" Pro Island Vent Hood

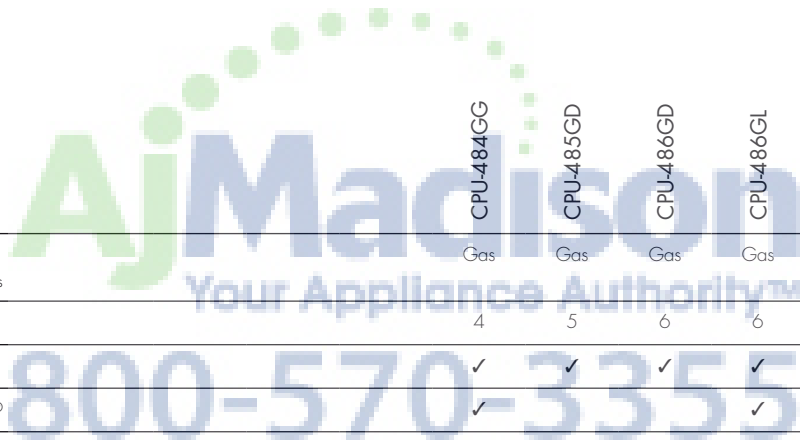
Recommended Accessories: BGCU-1236 - Wall Mount Low Backguard, BGCU-3036 - Wall Mount Full Backguard, RGP - Range Griddle Plate

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	CDU-365	CDU-304
DROP-IN COOKTOPS		
Power: All Models available in Natural or LP Gas	Gas	Gas
Sealed, Dual Flow Burners™	5	4
Sealed Cooking Surface	✓	✓

	CPU-484GG	CPU-485GD	CPU-486GD	CPU-486GL	CPU-366	CPU-364GD	CPU-364GL
PROFESSIONAL COOKTOPS							
Power: All Models available in Natural or LP Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Sealed, Dual Flow Burners™	4	5	6	6	6	4	4
Sealed Cooking Surface	✓	✓	✓	✓	✓	✓	✓
Grease Management System®	✓			✓			✓
Grill Performance (BTU) (LPG models may vary)	12 000			12 000			12 000
Griddle Performance (BTU) (LPG models may vary)	18 000	25 000	18 000			18 000	





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DCS

THE FINISHING TOUCH.



The DCS DishDrawer™ dishwasher add the final, professional touch to your kitchen. The brushed stainless steel finish and professional handle styling are a reflection of the serious features within – features that allow you to load the dishwasher quickly and walk away, knowing your dishes are in safe hands.



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HEAVY NORMAL FAST DELICATE RINSE ECO

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HEAVY NORMAL FAST DELICATE RINSE ECO

DISHDRAWER™ KEY FEATURES.




As you'd expect, the DCS DishDrawer™ dishwasher is all about giving you control. With the Double DishDrawer™, you can use both drawers for up to 14 place settings, or just use one for smaller loads. A flow through detergent dispenser guarantees a great clean every time!

All models offer nine wash cycles and powerful sanitizing (up to 163°F). We haven't forgotten the environment either – all wash cycles except rinse include an eco option, and are Energy Star approved.

A panel ready version allows you to seamlessly blend your DCS DishDrawer™ in with the rest of your kitchen design. Other convenient features include integrated one touch controls, a delay start option and quiet operation. Safety features include a control key lock and a drawer lock. We're not saying that cleaning up will ever be as enjoyable as preparing meals, but with a DCS DishDrawer™, you can count on it being simple, quick and consistently top quality – everything a demanding chef expects!





World's first: With over a decade of manufacturing experience, the world's first drawer dishwasher offers the best ergonomics with the least amount of bending.

Generous capacity: Each tub holds seven place settings, and the top drawer can handle plates up to 13" in diameter. A fully adjustable racking system with independently movable racks and folding tines gives immense flexibility.

Superior wash performance: From heavy duty to delicate; the nine wash cycles offer variable wash (or water) pressure combined with the world's first flow through detergent dispenser, flow through detergent dispenser and 163°F sanitizing temperature ensure world class performance.

Smart drive technology: The unique, brushless DC motor incorporates fewer moving parts meaning greater reliability. Other features include fan-assisted drying, the world's first flow through detergent dispenser, variable water pressure, and 163°F sanitizing temperature.

Seamless integration: Enhanced venting, a fully adjustable door and wireless remote on panel ready models eliminates the need for an external interface creating clean, professional lines.

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HEAVY NORMAL FAST DELICATE RINSE



24" DOUBLE DISHDRAWER™ TALL
DD24DUT7/DD24DTI7 (Panel ready version)

The hard-working DCS DishDrawer™ dishwasher offers two independent wash drawers, giving you full flexibility. Ultra efficient and quiet operation combines with variable water pressure and a flow through dispenser for superior wash performance, while the ergonomic design is perfect for busy chefs.

Dimensions:

Stainless Steel: H 34" - 36 3/8" x W 23 13/16" x D 22 11/16"
Panel Ready: H 34" - 36 3/8" x W 23 9/16" x D 22 7/16"

Capacity: 7 Place Settings each drawer, Top drawer accommodates 13" plates, Bottom drawer accommodates 11 1/2" plates

Performance: Smart Drive™ technology, Load sensing, Flow through detergent dispenser, Quiet operation

Loading: Flexible racking system, Fold down fines, Adjustable racks & cup racks

Wash Cycle: 9, Eco Option on all except Rinse Cycle, Rinse only option

Controls: Concealed wash cycle controls, Key lock, Drawer lock, One button start, Delay start option up to 12 hours

Water Usage: As low as 1.95 gallons per drawer

Power Requirements: 120 V 60 Hz, 3 wire, 15 amp circuit

Energy Star: Yes



24" SINGLE DISHDRAWER™
DD24SUT7/DD24STI7 (Panel ready version)

This DCS DishDrawer™ dishwasher offers a seven-place setting wash drawer in a compact space – just the thing when space is important. Ultra efficient and quiet operation combines with variable water pressure and a flow through dispenser for superior wash performance, while the ergonomic design is perfect for busy chefs.

Dimensions:

Stainless Steel: H 17 13/16" x W 23 13/16" x D 22 11/16"
Panel Ready: H 17 - 18" x W 23 9/16" x D 22 7/8"

Capacity: 7 Place Settings, Accommodates 13" plates

Performance: Smart Drive™ technology, Load sensing, Flow through detergent dispenser, Quiet operation

Loading: Flexible racking system, Fold down fines, Adjustable racks & cup racks

Wash Cycle: 9, Eco Option on all except Rinse Cycle, Rinse only option

Controls: Concealed wash cycle controls, Key lock, Drawer lock, One button start, Delay start option up to 12 hours

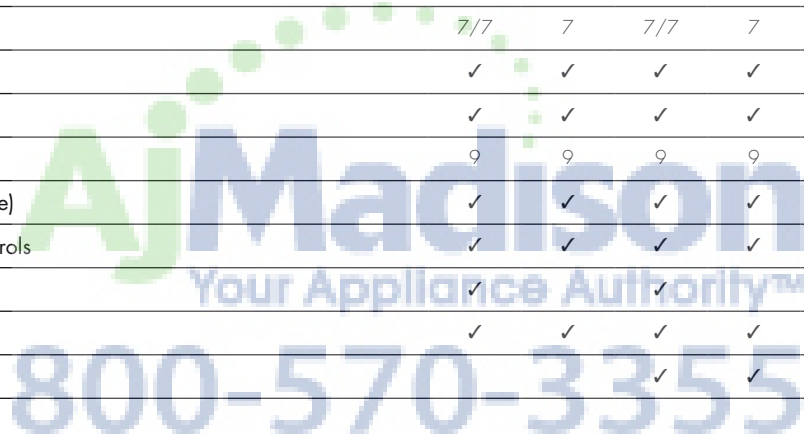
Water Usage: As low as 1.95 gallons

Power Requirements: 120 V 60 Hz, 3 wire, 15 amp circuit

Energy Star: Yes



DISHDRAWER™ DISHWASHERS	DD24DUT7	DD24SUT7	DD24DTI7	DD24STI7
Place Settings	7/7	7	7/7	7
Load Sensing	✓	✓	✓	✓
Adjustable Racking System	✓	✓	✓	✓
Wash Cycle	9	9	9	9
Eco Option (except Fast Cycle)	✓	✓	✓	✓
Concealed Wash Cycle Controls	✓	✓	✓	✓
Key Lock and Drawer Lock	✓		✓	
Delay Start Option	✓	✓	✓	✓
Panel Ready			✓	✓





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COOL IN THE KITCHEN.



Great meals start with great ingredients. The capacious DCS 36" French Door refrigerator ensures your food stays at its best for longer while the ice maker (complete with internal filtration) and beverage chiller are guaranteed to keep you cool throughout the hottest summer. The fact that it looks simply magnificent is just the icing on top of the cake.

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REFRIGERATOR KEY FEATURES.




If function is an ingredient you are looking for look no further! The counter depth DCS French Door Refrigerator was designed with super capacity, food preservation and entertaining in mind. With 19.5 cu ft there is storage for everything from party platters, large entrees to magnificent five tier birthday cakes. Inside the ActiveSmart™ Technology System features superior ability to preserve and store the freshest ingredients. This refrigerator is sure to please the chef in all of us!



All drawers are designed with high quality full extension runners. The deli drawer is perfect for separate storage of cheeses and meats and keeps food you are defrosting separate from other items. The fruit & vegetable drawer features the unique Humidity Control System which enables different food types to be stored at their preferred humidity level. Storage bins are completely clear to assist for food viewing. The freezer drawer features a huge storage space for frozen items as well as roll out shelving with plastic bins for smaller frozen goods. Shelves and bins are removable to create a fully customizable storage solution.

You might think that such a refrigerator would be power hungry, but by employing the latest electronic, mechanical, and insulation technologies, we have achieved a coveted Energy Star status for this model – your guarantee that it is not only a superb refrigerator, but also economical.

So whether it's everyday or soiree living this refrigerator accommodates all lifestyles.



Complementary styling: High quality stainless steel finish, tall handles, hidden hinges and an option of a surround kit make for a seamless, integrated addition to new and existing kitchen designs.

French door access: Maximizes space as well as access; this is a refrigerator for entertaining. Two central opening flat doors provide unobstructed access to the 31" wide shelves. Open spaces provide plenty of storage for platters and large door shelves fit all shapes and sizes of gallon bottles.

Ergonomics: Quality extension runners allow you to fully slide out vegetable and slim bins for easy loading and unloading. The storage bins are removable for easy cleaning and food preparation. The slide-out freezer drawer provides better access to frozen food items.

ActiveSmart™ System: ActiveSmart™ refrigerators do the thinking for you by sensing and responding to daily use. Adapting and anticipating use means that this Energy Star qualified refrigerator uses only the energy required to keep the temperature inside constant. The combination of temperature sensors, smart electronics and variable speed fans create a controlled environment and optimum temperature for better food care.

Humidity Control System: The Humidity Control System creates the perfect environment for fruit and vegetables in each bin. The humidity control lid protects the fruit and vegetables from drier refrigerator air, keeping them fresher for longer. The humidity control slides allow you to customize the environment based on what's inside.

Ice & Water: The fully integrated in-door water dispenser and internal ice maker have no impact on storage space. The slimline touch pad and angled delivery mean any size or shaped vessel can be filled and the ice maker can dispense into various sized bins for customized ice storage.

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36" FRENCH DOOR REFRIGERATOR
RF195AUUX1

The 36" RF195 ActiveSmart™ French Door refrigerator, offers new features that lead the market in innovation without sacrificing functionality or design. Features include Energy Star status, full extension deli produce & freezer drawers with individual bins, gallon door shelves and internal water filtration.

Dimensions: H 70" x W 35 5/8" x D 27 3/8" (excludes handles)

Refrigerator Capacity: 13.8 cuft

Freezer Capacity: 5.7 cuft

Total Capacity: 19.5 cuft

Refrigerator Features: ActiveSmart™ System, Full extension, Humidity Controlled Vegetable Drawers, External filtered water dispenser, Internal filtration system, Cantilever glass shelves, Full extension deli drawer, Gallon door storage, Dairy center, Egg bin, Door alarm

Freezer Features: Built In Ice Maker, Full extension freezer drawer, Frost Free Freezer, Door Alarm

Appearance: Freestanding, Seamless Integration with optional surround kit AR7236, Counter depth, Concealed Hinges, Brushed Stainless Steel

Energy: 445kWh/yr

Energy star: Yes

Accessories: Water Filter Part No. 13040210



36" SIDE BY SIDE REFRIGERATOR
RX215UJX1

The professionally styled 36" DCS Refrigerator completes any kitchen. Features include an ice maker with internal filtration, and a beverage chiller for the perfect summer refreshment. Counter-depth design means your DCS refrigerator will beautifully complement new or existing cabinetry.

Dimensions: H 70" x W 35 5/8" x D 27 3/8" (excludes handles)

Refrigerator Capacity: 13.5 cuft

Freezer Capacity: 8.0 cuft

Total Capacity: 21.5 cuft

Refrigerator Features: Tri Sensor Control System, Humidity Controlled Vegetable Drawers, Internal Ice Dispenser, 4 Glass shelves, 3 Slide-out shelves, Spill safe shelves, Cantilever shelves, Beverage chiller, 3 Adjustable door bins, Gallon door storage, Temperature controlled drawer, Dairy center, Egg bin, Wine bottle holder, Digital temperature control

Freezer Features: Automatic defrost, Icemaker, 5 Door bins, 2 Wire shelves, 3 Baskets, ice scoop

Appearance: Freestanding, Counter depth, Concealed Hinges, Brushed Stainless Steel.

Energy: 509kWh/yr

Energy star: Yes

Accessories: Water Filter Part No. 13040210



REFRIGERATORS	RF195AUUX1	RX215UJX1
ActiveSmart™ technology	✓	
Tri-sensor control system		✓
Frost free	✓	✓
Adaptive automatic defrost	✓	
Automatic defrost		✓
Vacation mode	automatic, adaptive	✓
Sabbath mode	✓	✓
Bottle chill	✓	✓
Fast freeze	✓	✓
Fast ice	✓	✓
REFRIGERATOR COMPARTMENT		
Humidity controlled produce bins	2	1
Temperature controlled drawer		✓
Water dispenser (internal filtration)	✓	
Beverage chiller		✓
Door alarm	✓	✓
Cantilever glass shelves	3	3
Fruit & vegetable bins	2	1
Gallon door storage	✓	✓
Adjustable door shelves	6	3
Covered door shelves	2	1
Covered dairy compartment	2	1
Bottle holder	✓	✓
Deli storage bins	2	✓
FREEZER COMPARTMENT		
Built-in ice maker	✓	✓
Large plastic bin	✓	
Small plastic bins	2	
Wire baskets		3
Adjustable door shelves		4
Ice bin and scoop	✓	✓
Light	✓	✓
Door alarm	✓	✓


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THANK YOU FOR
NOT SMOKING.



Where there's smoke, there's flavor. Yum! Only problem is, there's also grease, steam and odors that can cling to clothes and furnishings. DCS vent hoods and downdraft systems keep your kitchen the way you want it. A place where you can turn up the heat without setting off the smoke alarms!

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VENTILATION KEY FEATURES.




When you get down to it, vents have a simple job to do: remove smoke, steam and odors from your kitchen.

What separates DCS vents and downdraft systems from the rest of the bunch is power, convenience and style. The wall mount hoods, for example, come in up to 48" widths – large enough for the biggest home kitchen. Four exhaust control settings on the wall mount models, and infinitely variable speed controls on the downdraft systems, mean you can extract a little smoke and steam – or a lot.

All wall mount models include generous halogen lighting. Optional extras include a brushed stainless steel utensil rail and infrared warming lamps. The stainless steel baffle filters are dishwasher safe, eliminating a traditionally tough clean up job from your regular routine.

When we designed these hard working units, we didn't forget style. As with the whole DCS range, our vents and downdraft systems have a substantial yet elegant look – set off by a soft, brushed stainless steel finish – which unashamedly captures attention from the moment you enter the kitchen.



Performance: Eliminates unwanted grease, smoke and odors instantly, for a more enjoyable cooking experience.

Versatility: DCS offers a menu of hood options: Island Vent Hoods, Wall Hoods, Downdrafts. With a variety of sizes and optional duct covers DCS can accommodate the ventilation needs of almost any kitchen.

Easy to clean: The heavy duty stainless steel mesh and baffles are dishwasher safe, eliminating a traditionally tough job from your regular routine.

Goodbye, unwanted odors: True chefs are adventurous in their use of exotic spices and ingredients. The DCS Island Vent Hoods and VS series use stainless steel baffle filters, and the ES series hoods and Downdrafts use stainless steel mesh filters to eliminate unwanted smoke and odor.

Powerful lighting: Two-level halogen lighting powerfully illuminates your working space. Wall hoods are pre-wired to accept optional infrared warming lights.



30" E-PRO HOOD
ES30

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

Product Dimensions: H 12" x W 29 7/8" x D 23"

Performance: 4 Fan Speeds, 600 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 8"

Filters: Stainless Steel Mesh Filters and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Vertical Duct Covers: VDC630 (6") or VDC1230 (12")

Recommended Accessories: Infrared Warming Lights: Model IR30 Kit includes: One 175W heat lamp



36" E-PRO HOOD
ES36

True chefs are adventurous in their use of exotic spices and ingredients. Our E-Pro Ventilation Hoods allow you to unleash your inner chef, while efficiently eliminating unwanted smoke and odors.

Product Dimensions: H 12" x W 35 7/8" x D 23"

Performance: 4 Fan Speeds, 600 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 8"

Filters: Stainless Steel Mesh Filters and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Vertical Duct Covers: VDC636 (6") or VDC1236 (12")

Recommended Accessories: Infrared Warming Lights: Model IR36 Kit includes: Two 175W heat lamps



30" WALL MOUNT HOOD
VS30

True chefs are adventurous in their use of exotic spices and ingredients. Our E-Professional Ventilation Hoods allow you to unleash your inner chef, while efficiently eliminating unwanted smoke and odors.

Product Dimensions: H 18" x W 29 7/8" x D 25"

Performance: 4 Fan Speeds, 600 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 8"

Filters: Stainless Steel Baffles and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Vertical Duct Covers: VDC630 (6") or VDC1230 (12")

Recommended Accessories: Infrared Warming Lights: Model IR30 Kit includes: One 175W heat lamp



36" WALL MOUNT HOOD
VS36

Professional chefs demand powerful ventilation when cooking. Our Professional Vent Hood system eliminates unwanted grease, smoke and odors instantly, allowing you to get on with creating culinary magic without driving your guests out of the kitchen.

Product Dimensions: H 18" x W 35 7/8" x D 25"

Performance: 4 Fan Speeds, 600 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 8"

Filters: Stainless Steel Baffles and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Vertical Duct Covers: VDC636 (6") or VDC1236 (12")

Recommended Accessories: Infrared Warming Lights: Model IR36 Kit includes: Two 175W heat lamps



36" WALL MOUNT HOOD
VS1236

Professional chefs demand powerful ventilation when cooking. Our Professional Vent Hood system eliminates unwanted grease, smoke and odors instantly, allowing you to get on with creating culinary magic without driving your guests out of the kitchen.

Product Dimensions: H 18" x W 35 7/8" x D 25"

Performance: 4 Fan Speeds, 1,200 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 10"

Filters: Stainless Steel Baffles and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Vertical Duct Covers: VDC636 (6") or VDC1236 (12")

Recommended Accessories: Infrared Warming Lights: Model IR36 Kit includes: Two 175W heat lamps



48" WALL MOUNT HOOD
VS48

Professional chefs demand powerful ventilation when cooking. Our Professional Vent Hood system eliminates unwanted grease, smoke and odors instantly, allowing you to get on with creating culinary magic without driving your guests out of the kitchen.

Product Dimensions: H 18" x W 47 7/8" x D 25"

Performance: 4 Fan Speeds, 1,200 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 10"

Filters: Stainless Steel Baffles and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Vertical Duct Covers: VDC648 (6") or VDC1248 (12")

Recommended Accessories: Infrared Warming Lights: Model IR48 Kit includes: Two 175W heat lamps



40" ISLAND HOOD
IVS40

Like all DCS appliances, Island Vent Hoods work quietly and unobtrusively so you can perform wonders. Cooking is so much more pleasant when smoke and odors are whipped away – and that's what these hoods do magnificently.

Product Dimensions: H 13" x W 40" x D 34"

Performance: 4 Fan Speeds, 1,200 CFM

Lighting: 2 level halogen lighting

Installation: Maximum Duct Length 40', Required Duct Size 10"

Filters: Stainless Steel Baffles and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Chimney Structure and Duct Cover: IVCK

Recommended Accessories: Hangar Rails: Model IVSUR26



52" ISLAND HOOD
IVS52

Like all DCS appliances, Island Vent Hoods work quietly and unobtrusively so you can perform wonders. Cooking is so much more pleasant when smoke and odors are whipped away – and that's what these hoods do magnificently.

Product Dimensions: H 13" x W 52" x D 34"

Performance: 4 Fan Speeds, 1,200 CFM

Lighting: 2 level halogen lighting

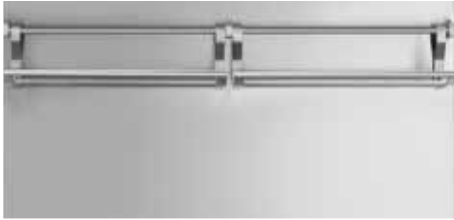
Installation: Maximum Duct Length 40', Required Duct Size 10"

Filters: Stainless Steel Baffles and Grease Filter Trays

Power Requirements: 120 V 60 Hz, 15 amp circuit

Recommended Chimney Structure and Duct Cover: IVCK

Recommended Accessories: Hangar Rails: Model IVSUR26



PROFESSIONAL RANGE BACKGUARDS

BGRU-1230, BGRU-3030, BGRU-1236, BGRU-3036, BGRU-1248, BGRU-3048

Elegant yet highly functional, DCS stainless steel backguards are the finishing touch to your DCS kitchen. Available in various sizes to fit any environment.

Dimensions:

30" BGRU-1230
H 8 1/2" x W 29 7/8" x D 1 - 5/16"

30" BGRU-3030
H 26 1/2" x W 29 7/8" x D 1 - 5/16"

36" BGRU-1236
H 8 1/2" x W 35 7/8" x D 1 - 5/16"

36" BGRU-3036
H 26 1/2" x W 35 7/8" x D 1 - 5/16"

48" BGRU-1248
H 8 1/2" x W 47 7/8" x D 1 - 5/16"

48" BGRU-3048
H 26 1/2" x W 47 7/8" x D 1 - 5/16"



PROFESSIONAL COOKTOP BACKGUARDS

BGCU-1236, BGCU-3036, BGCU-1248, BGCU-3048

Elegant yet highly functional, DCS stainless steel backguards are the finishing touch to your DCS kitchen. Available in various sizes to fit any environment.

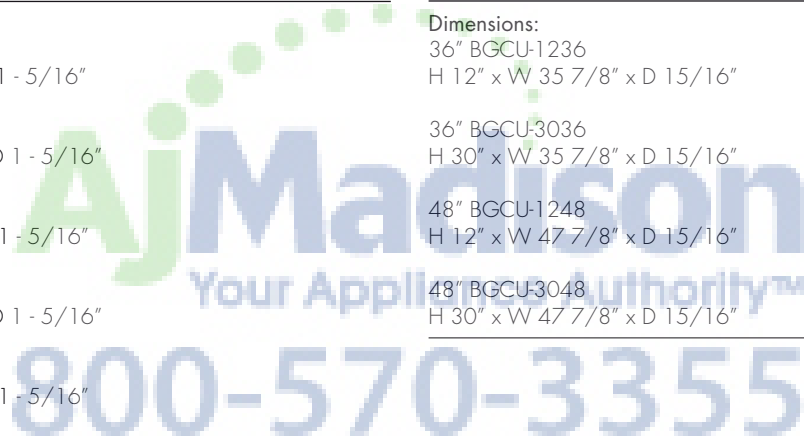
Dimensions:

36" BGCU-1236
H 12" x W 35 7/8" x D 15/16"

36" BGCU-3036
H 30" x W 35 7/8" x D 15/16"

48" BGCU-1248
H 12" x W 47 7/8" x D 15/16"

48" BGCU-3048
H 30" x W 47 7/8" x D 15/16"





DROP-ON GRIDDLE PLATES FOR DROP-IN COOKTOPS
CTGP

Our three-coat non-stick process provides exceptional food release. Eggs, bacon and other “hard-to-budge” favorites are easily prepared – and cleaned off – with these durable two-burner griddle plates. DishDrawer™/Dishwasher safe.



DROP-ON GRIDDLE PLATES FOR PROFESSIONAL COOKTOPS
AND RANGES
RGP

Our three-coat non-stick process provides exceptional food release. Eggs, bacon and other “hard-to-budge” favorites are easily prepared – and cleaned off – with these durable two-burner griddle plates. DishDrawer™/Dishwasher safe.



WOK
CW-20

Preparing stir-fry is easy with the DCS Wok. Engineered with a commercial-style rounded underside, it includes a sturdy aluminum lid and cool-touch hardwood handles. Wok ring is required for use.



WOK RING
WRS

The DCS Wok Ring fits securely on atop your cooktop grates to make wok cooking a snap. Constructed of hard wearing cast iron and black porcelain. Accommodates most commercial size woks, including the DCS Wok.



WOOD CUTTING BOARD
CB-1018

Use the cutting board the pros use. This reversible 19” Maple Cutting Board is perfect for everyday meal preparation, and smart enough to be used with pride on special “carving” occasions.



DCS APRON
BGA-GA

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

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