

## Dual Fuel Ranges

8x

Models available



### Perfect Heat

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



### Easy to Clean

Sealed burners and an encapsulated cooking surface, coupled with a stainless steel finish, make the cooking surface easy to clean. Removable side racks make the oven space easy to clean too.



### Information at a Glance

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



### Space

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



### Handle Option

DCS ranges come with a choice of two handle profiles—round or square.

## Dual Fuel Ranges



	RDV-484GG	RDV-485GD	RDV-486GD	RDV-486GL	RDV-364GD	RDV-364GL	RDV-366	RDV-305
<b>COOKTOP</b>								
Power Source	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Sealed, Dual Flow Burners™	4	5	6	6	4	4	6	5
Sealed Range Top	•	•	•	•	•	•	•	•
Grease Management System™	•	•	•	•	•	•	•	•
Grill Performance (BTU)	12,000			12,000		12,000		
Griddle Performance (BTU)	18,000	24,000	18,000		18,000			
<b>MAIN OVEN</b>								
Power Source	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
Convection Oven	•	•	•	•	•	•	•	•
Self Cleaning	•	•	•	•	•	•	•	•
Telescopic Racking System	•	•	•	•	•	•	•	•
Concealed Element	•	•	•	•	•	•	•	•
Capacity (cuft)	4.7	4.7	4.7	4.7	4.7	4.7	4.7	4.0
Bake Performance (W)	3,000	3,000	3,000	3,000	3,000	3,000	2,500	3,500
Broil Performance (W)	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000
3 Oven Racks, 5 Shelf Positions	•	•	•	•	•	•	•	•
<b>SECONDARY OVEN</b>								
Power Source	Electric	Electric	Electric	Electric				
Capacity (cuft)	2.0	2.0	2.0	2.0				
2,250W Bake, 3,600W Broil Performance	•	•	•	•				
Proofing Function (°F)	100	100	100	100				
2 Oven Racks, 5 Shelf Positions	•	•	•	•				
<b>OVEN FUNCTIONS</b>								
Bake, Convection Bake	•	•	•	•	•	•	•	•
Roasting	•	•	•	•	•	•	•	•
Broil, Convection Broil	•	•	•	•	•	•	•	•
Proof	•	•	•	•	•	•	•	•
Defrost	•	•	•	•	•	•	•	•
Reheat	•	•	•	•	•	•	•	•
<b>RECOMMENDED VENTILATION</b>								
Wall Mount Model	VS48	VS48	VS48	VS48	VS36, VS1236, ES36 600	VS1236	VS36, VS1236, ES36 600	VS30, ES30
CFM (min.)	1200	1200	1200	1200		1200		600
<b>RECOMMENDED ACCESSORIES (OPTIONAL)</b>								
Backguards BGRU2148, BGRU3048	•	•	•	•				
Backguards BGRU1236, BGRU3036					•	•	•	
Backguards BGRU1230, BGRU3030								•
RGP-Range Griddle Plate				•		•		•
<b>POWER REQUIREMENTS</b>								
120V/240V 60Hz - 50A circuit	•	•	•	•	•	•	•	•
120V/240V 60Hz - 30A circuit								
<b>GAS REQUIREMENTS</b>								
½NPT, min. 5/8" diameter flex line	•	•	•	•	•	•	•	•
NG Supply Pressure 6" to 9" W.C	•	•	•	•	•	•	•	•
LPG Supply Pressure 11" to 14" W.C	•	•	•	•	•	•	•	•
<b>PRODUCT DIMENSIONS</b>								
Height (in.)	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾
Width (in.)	47⅞	47⅞	47⅞	47⅞	35⅞	35⅞	35⅞	29⅞
Depth excl. handle / incl. handle (in.)	27½ / 30¼	27½ / 30¼	27½ / 30¼	27½ / 30¼	27½ / 30¼	27½ / 30¼	27½ / 30¼	27½ / 30¼
Stainless Steel Finish	•	•	•	•	•	•	•	•
<b>WARRANTY</b>								
Limited 2 Years Parts & Labor Warranty	•	•	•	•	•	•	•	•