



RGV2-485GD-L

48" Gas Range: 5 burners with griddle

For the chef who demands premium cooking performance, DCS Gas Ranges heat up rapidly and deliver precise oven temperatures. DCS cooktops have unique, patented Dual Flow Burners™ that let you fire up a fierce heat in an instant — and just as quickly turn it down to a precise full surface simmer with the gentlest of flames. Cooktop burner powers reach up to 19,000 BTU with total surface output reaching up to 96,000 BTU. The powerful infrared broiler delivers up to 19,000 BTU and provides intense heat directly to the food — perfect for getting a crisp surface while retaining the moisture inside.

Stainless Steel

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

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Dimensions

| | |
|--------|--------------------|
| Depth | 29 1/8" |
| Height | Ⓐ 35 3/4 - 36 3/4" |
| Width | Ⓑ 47 7/8" |

Features & Benefits

Perfect Heat

Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a gentle 140°F full surface simmer. DCS Gas Range ovens heat-up very quickly and deliver precise oven temperatures, with a powerful infrared broiler delivering up to 19,000 BTUs (NG models) of intense heat — perfect for getting a crisp surface while retaining the moisture inside.

Total Control

From the highest to the lowest temperature settings you get precise control with the halo-illuminated cooktop dials. DCS Range ovens have electronic oven control for precise and consistent oven temperatures delivering superior performance.

Easy to Clean

A continuous sealed cooktop surface coupled with a commercial-style stainless steel finish allow easy cleaning.

Information at a Glance

LED Halo control dials for information at a glance. White — heating up; orange temperature is reached.

Cooking Flexibility

DCS Gas Range ovens have generous capacity, large enough for a family feast. The full extension telescopic racking system gives you smooth and easy access to the oven, which is large enough to hold full size baking sheets or a 20lb turkey. The cooktops unique grate design and high powered burners puts the flame where you need it and lets you boil faster or simmer gently anywhere on the cooktop. The griddle plate allows you to cook several foods at once. Heavyweight stainless steel griddles can be set to desired temperatures and then maintained evenly across the entire griddle surface

Kitchen Family Match

Handle options — round or square — to suit any kitchen and designed to match the DCS professional kitchen family

Specifications

Accessories

Flat vent trim •

Accessories sold separately

| | |
|----------------------|-------------------|
| Recommended hood | VS48-48" Pro Hood |
| Square handle option | AH-R48 |

Burner ratings

| | |
|-----------------------|-----------|
| Max burner power | 19000 BTU |
| Power back left | 11500 BTU |
| Power back right | 11500 BTU |
| Power center | 19000 BTU |
| Power front left | 15000 BTU |
| Power front right | 15000 BTU |
| Power griddle | 24000 BTU |
| Simmer on all burners | 140 °F |

Burners

| | |
|--------------------|---|
| Dual Flow Burners™ | 5 |
| LP Gas | • |

Capacity

| | |
|---------------------------------------|-----------|
| Main oven- Shelf positions | 5 |
| Main oven- Total Capacity (AHAM) | 5.3 cu ft |
| Secondary Oven- Shelf positions | 5 |
| Secondary Oven- Total Capacity (AHAM) | 2.4 cu ft |
| Secondary oven- 3/4 extention racks | 2 |

Cleaning

| | |
|-------------------------------|---|
| Dishwasher proof trivets | • |
| Gas Cooktop- Sealed range top | • |

Controls

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|---|---|
| Main oven- Electronic Oven Control | • |
| Main oven- Internal light | • |
| Metal illuminated dials | • |
| Secondary Oven- Electronic Oven Control | • |
| Secondary Oven-Internal light | • |

Cooking modes

| | |
|----------------------------|---|
| Main oven functions | 3 |
| Main oven- Bake | • |
| Main oven- Broil | • |
| Main oven- Convection Bake | • |
| Secondary oven functions | 2 |
| Secondary oven- Bake | • |
| Secondary oven- Proof | • |

Gas Requirements

| | |
|-------------------------------------|----------------|
| Minimum 5/8 inch diameter flex line | • |
| Pressure | 11" to 14" W.C |

Measurements

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|------------------------------------|-------------------|
| Depth (excluding handle and dials) | 29 1/8 " |
| Height (excluding vent trim) | 35 3/4 - 36 3/4 " |

Performance

| | |
|-------------------------|-----------|
| Main oven- Bake | 22000 BTU |
| Main oven- Broil | 19000 BTU |
| Total cooktop power BTU | 96000 |

Safety

| | |
|--|---|
| Main oven- Full extention telescopic racks | 3 |
|--|---|

Warranty

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| Warranty | Limited 2 Years Parts & Labor |
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| SKU | 71205 |
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