



RDV2-485GD-N

# 48" Dual Fuel Range: 5 burners with griddle

Dual Fuel Ranges are built for the cook who loves the power and immediacy of a gas cooktop but demands the precise performance of true convection cooking and the ease of a self-cleaning electric oven. 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 an extraordinary 23,500 BTU with total surface output reaching up to 121,500 BTU. The oven's true convection system uses both the fan and heat element together to actively distribute accurate temperatures throughout the oven.

Stainless Steel

A PEACE OF MIND SALE  
24 Hours 7 Days a Week Customer Support  
T 1.888.936.7872 W dcsappliances.com

## 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 precise 140°F full surface simmer with the gentlest of flames. The true convection system uses both the fan and heat element together to heat up quickly and actively distribute even temperatures throughout the oven.

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

**Consistent Broiling**  
The DCS Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

**Easy to Clean**  
A continuous sealed cooktop surface and a pyrolytic self-cleaning oven with removable side racks allow easy cleaning.

**Information at a Glance**  
LED halo control dials for information at a glance. White – heating up; orange – temperature is reached; red – self-cleaning mode

**Cooking Flexibility**  
Delivering 12% more usable space than models with exposed bake elements, and a full extension telescopic racking system, this oven 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 one time without the need for pots and pans. Heavyweight stainless steel griddles can be set to desired temperatures and then maintained evenly across the entire griddle surface with temperatures ranging from low to a high of 450°F.

**Kitchen Family Match**  
Handle options — round or square – to suit any kitchen and designed to match the DCS professional kitchen family

## Specifications

<b>Accessories</b>	
Flat vent trim	•
Main oven- Large broil pan	•
<b>Accessories sold separately</b>	
Recommended hood	VS48-48" Pro Hood
Square handle option	AH-R48

Burner ratings	
Max burner power	23500 BTU
Power back left	18500 BTU
Power back right	18500 BTU
Power center	23500 BTU
Power front left	18500 BTU
Power front right	18500 BTU
Power griddle	24000 BTU
Simmer on all burners	140 °F

Burners	
Dual Flow Burners™	5
Natural Gas	•

Capacity	
Main oven- Total Capacity (AHAM)	4.8 cu ft
Main oven- Usable Capacity (AHAM)	4 cu ft
Secondary oven- 3/4 extention racks	2
Secondary oven- Usable Capacity (AHAM)	2.1 cu ft
Shelf positions	5

Cleaning	
Dishwasher proof trivets	•
Gas Cooktop- Sealed range top	•
Main oven- Concealed Element	•
Main oven- Self cleaning	•

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

Cooking modes	
Main oven functions	6
Main oven- Bake	•
Main oven- Broil	•
Main oven- Clean	•
Main oven- Convection Bake	•
Main oven- Convection Broil	•
Main oven- True Convection	•
Secondary oven functions	3
Secondary oven- Bake	•
Secondary oven- Broil	•
Secondary oven- Proof	•

Gas Requirements	
Minimum 5/8 inch diameter flex line	•
Pressure	6” to 9” W.C

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

Performance	
Main oven bake	4600 W
Main oven broil	4000 W
Secondary oven bake	2450 W
Total cooktop power BTU	121500
True Convection Oven	2500 W

Power requirements	
Circuit Supply Voltage	50 A
Supply Frequency	60 Hz
Supply Voltage	120 - 240 V
Wire	4

Safety	
Main oven- Full extention telescopic racks	3

Warranty	
Warranty	Limited 2 Years Parts & Labor
SKU	71220

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © 2016 DCS by Fisher & Paykel Appliances Limited

Other product downloads available at [dcsappliances.com](https://dcsappliances.com)