



RDV2-486GD-N

48" Dual Fuel Range: 6 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 134,000 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
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Dimensions

Depth	29 1/8"
Height	A 35 3/4 - 36 3/4"
Width	B 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 to suit any kitchen and designed to match the DCS professional kitchen family

Specifications

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

Burner ratings		Controls		Performance	
Max burner power	23500 BTU	Main oven- Electronic Oven Control	•	Main oven bake	4600 W
Power back centre	18500 BTU	Main oven- Internal light	•	Main oven broil	4000 W
Power back left	18500 BTU	Metal illuminated dials	•	Secondary oven bake	2450 W
Power back right	18500 BTU	Secondary Oven- Electronic Oven Control	•	Secondary oven broil	3600 W
Power front centre	18500 BTU	Secondary Oven-Internal light	•	Total cooktop power BTU	134000
Power front left	23500 BTU			True Convection Oven	2500 W
Power front right	18500 BTU	Cooking modes		Power requirements	
Power griddle	18000 BTU	Main oven functions	6	Circuit Supply Voltage	50 A
Simmer on all burners	140 °F	Main oven- Bake	•	Supply Frequency	60 Hz
Burners		Main oven- Broil	•	Supply Voltage	120 - 240 V
Dual Flow Burners™	6	Main oven- Clean	•	Wire	4
Natural Gas	•	Main oven- Convection Bake	•	Safety	
Capacity		Main oven- Convection Broil	•	Main oven- Full extention telescopic racks	3
Main oven- Total Capacity (AHAM)	4.8 cu ft	Main oven- True Convection	•	Warranty	
Secondary Oven- Shelf positions	5	Secondary oven functions	3	Warranty	Limited 2 Years Parts & Labor
Secondary Oven- Total Capacity (AHAM)	2.1 cu ft	Secondary oven- Bake	•		
Secondary oven- 3/4 extention racks	2	Secondary oven- Broil	•	SKU	
Shelf positions	5	Secondary oven- Proof	•	71222	
Cleaning		Gas Requirements		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	
Dishwasher proof trivets	•	Minimum 5/8 inch diameter flex line	•		
Gas Cooktop- Sealed range top	•	Pressure	6" to 9" W.C	Other product downloads available at dcsappliances.com	
Main oven- Concealed Element	•	Measurements			
Main oven- Self cleaning	•	Depth (excluding handle and dials)	29 1/8 "		
Secondary Oven- Concealed Element	•	Height (excluding vent trim)	35 3/4 - 36 3/4 "		