

Range DECO 48"

6 gas, griddle, 2 ovens

Range with traditional design and an unparalleled level of cooking flexibility. The main oven can be electric multi-mode self-clean, or gas convection with broiler. On the worktop the range always features a 6 brass burners and electric griddle layout.

GENERAL

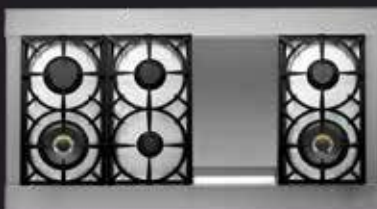
MODEL	Classic door	RD482SCC_G_	RD482SCC_B_	RD482GCC_G_	RD482GCC_B_
COLOR, ACCENT	matte	Cream, Gold	Cream, Bronze	Cream, Gold	Cream, Bronze
WIDTH	in	48	48	48	48
DEPTH	in	24	24	24	24

WORKTOP

GAS BRASS BURNERS	n	6	6	6	6
POWER BURNER WITH SIMMER	n - Btu/h	1 - 750 / 18,000	1 - 750 / 18,000	1 - 750 / 18,000	1 - 750 / 18,000
POWER BURNER	n - Btu/h	1 - 4,750 / 18,000	1 - 4,750 / 18,000	1 - 4,750 / 18,000	1 - 4,750 / 18,000
LARGE BURNER	n - Btu/h	1 - 2,700 / 11,000	1 - 2,700 / 11,000	1 - 2,700 / 11,000	1 - 2,700 / 11,000
MEDIUM BURNERS	n - Btu/h	2 - 2,050 / 6,500	2 - 2,050 / 6,500	2 - 2,050 / 6,500	2 - 2,050 / 6,500
SMALL BURNER	n - Btu/h	1 - 1,100 / 3,600	1 - 1,100 / 3,600	1 - 1,100 / 3,600	1 - 1,100 / 3,600
ELECTRIC GRIDDLE	n - W	1 - 1,150	1 - 1,150	1 - 1,150	1 - 1,150

OVEN

TYPE		1 large, main 1 auxiliary	1 large, main 1 auxiliary	1 large, main 1 auxiliary	1 large, main 1 auxiliary
COOKING TECHNOLOGY		Electric self clean, main Electric conventional, auxiliary	Electric self clean, main Electric conventional, auxiliary	Gas convection, main Gas, auxiliary	Gas convection, main Gas, auxiliary
CONVECTION FANS	n	2, main	2, main	2, main	2, main
INFRARED BROILER	n	1, main	1, main	1, main	1, main
OVERALL CAVITY VOLUME	cu.ft.	5.7 main 3.0 auxiliary	5.7 main 3.0 auxiliary	5.7 main 3.0 auxiliary	5.7 main 3.0 auxiliary



Worktop layout

RD482SCC_G_*



RD482SCC_B_*



RD482GCC_B_*



RD482GCC_G_*

