



RDV2-486GD-L

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 19,000 BTU with total surface output reaching up to 103,000 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	
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	19000 BTU	Main oven- Electronic Oven Control	•	Main oven bake	4600 W
Power back centre	13000 BTU	Main oven- Internal light	•	Main oven broil	4000 W
Power back left	13000 BTU	Metal illuminated dials	•	Secondary oven bake	2450 W
Power back right	13000 BTU	Secondary Oven- Electronic Oven Control	•	Secondary oven broil	3600 W
Power front centre	15000 BTU	Secondary Oven-Internal light	•	Total cooktop power BTU	103000
Power front left	19000 BTU			True Convection Oven	2500 W
Power front right	15000 BTU	Cooking modes		Safety	
Power griddle	15000 BTU	Main oven functions	6	Main oven- Full extention telescopic racks	3
Simmer on all burners	140 °F	Main oven- Bake	•	Warranty	
Burners		Main oven- Broil	•	Limited 2 Years Parts & Labor	
Dual Flow Burners™	6	Main oven- Clean	•	Warranty	
LP Gas	•	Main oven- Convection Bake	•	SKU	
Capacity		Main oven- Convection Broil	•	71223	
Main oven- Total Capacity (AHAM)	4.8 cu ft	Main oven- True Convection	•	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	
Secondary Oven- Shelf positions	5	Secondary oven functions	3		
Secondary Oven- Total Capacity (AHAM)	2.1 cu ft	Secondary oven- Bake	•		
Secondary oven- 3/4 extention racks	2	Secondary oven- Broil	•		
Shelf positions	5	Secondary oven- Proof	•	Other product downloads available at dcsappliances.com	
Cleaning		Gas Requirements			
Dishwasher proof trivets	•	Minimum 5/8 inch diameter flex line	•		
Gas Cooktop- Sealed range top	•	Pressure	11" to 14" W.C		
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 "		