



RGV2-485GD-N

# 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 an extraordinary 23,500 BTU with total surface output reaching up to 121,500 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**  
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## Dimensions

Depth	29 1/8"
Height	<sup>A</sup> 35 3/4 - 36 3/4"
Width	<sup>B</sup> 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	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- 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	
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	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	29000 BTU
Main oven- Broil	19000 BTU
Total cooktop power BTU	121500

Power requirements	
Circuit Supply Voltage	15 A
Supply Frequency	60 Hz
Supply Voltage	120 V
Wire	3

Safety	
Main oven- Full extention telescopic racks	3

Warranty	
Warranty	Limited 2 Years Parts & Labor
SKU	71204

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