



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

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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 " | | |