

Gas Ranges

9x

Models available



Perfect Heat

Sealed Dual Flow Burners™ unique to DCS appliances, put you in control. The 17,500BTU burner boils fast, yet you can also gently simmer on any burner at 140°F.



Easy to Clean

Sealed burners and an encapsulated cooking surface, coupled with a stainless steel finish, make the cooking surface easy to clean. Removable side racks make the oven space easy to clean too.



Information at a Glance

Two powerful incandescent lights brightly illuminate the inside of the oven. All control knobs have an illuminated halo system so you can see what's happening at a glance.



Space

The large convection oven holds full size baking sheets. A full extension telescopic racking system gives smooth, easy access to the oven.



Infrared Broiler

DCS gas ranges have a powerful infrared broiler that delivers up to 19,000BTU and provides intense heat directly to the food. This is perfect for broiling as you can get a crisp skin on food while retaining the moisture inside.



Handle Option

DCS Ranges come with a choice of two handle profiles — round or square.

Gas Ranges



	RGV-484GG	RGV-485GD	RGV-486GD	RGV-486GL	RGV-364GD	RGV-364GL	RGV-366	RGV-305	RGVC-305
COOKTOP									
Power Source	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Sealed, Dual Flow Burners™	4	5	6	6	4	4	6	5	5
Sealed Range Top	•	•	•	•	•	•	•	•	•
Grease Management System®	•			•		•			•
Grill Performance (BTU)	12,000			12,000		12,000			
Griddle Performance (BTU)	17,000	24,000	17,000		17,000				
MAIN OVEN									
Power Source	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Convection Oven	•	•	•	•	•	•	•	•	•
Self Cleaning								•	•
Telescopic Racking System	•	•	•	•	•	•	•	•	•
Capacity (cuft)	5.1	5.1	5.1	5.1	5.1	5.1	5.1	4.4	4.0
Bake Performance (BTU)	30,000	30,000	30,000	30,000	30,000	30,000	30,000	30,000	28,000
Infrared Broil Performance (BTU)	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	16,000
3 Oven Racks, 5 Shelf Positions	•	•	•	•	•	•	•	•	•
SECONDARY OVEN									
Power Source	Gas	Gas	Gas	Gas					
Capacity (cuft)	2.2	2.2	2.2	2.2					
Bake Performance (BTU)	19,000	19,000	19,000	19,000					
Proofing Function (°F)	100	100	100	100					
2 Oven Racks, 5 Shelf Positions	•	•	•	•					
OVEN FUNCTIONS									
Bake, Convection Bake	•	•	•	•	•	•	•	•	•
Roasting	•	•	•	•	•	•	•	•	•
Broil	•	•	•	•	•	•	•	•	•
Broil Convection									•
Proof	•	•	•	•					
Defrost	•	•	•	•	•	•	•	•	•
Reheat	•	•	•	•	•	•	•	•	•
RECOMMENDED VENTILATION									
Wall Mount Model	VS48	VS48	VS48	VS48	VS36, VS1236, ES36 600	VS1236	VS36, VS1236, ES36 600	VS30, ES30	VS30, ES30
CFM (min.)	1200	1200	1200	1200		1200		600	600
RECOMMENDED ACCESSORIES (OPTIONAL)									
Backguard BGRU3048	•	•	•	•					
Backguard BGRU3036					•		•		
Backguard BGRU3030								•	•
RGP-Range Griddle Plate				•		•	•	•	•
POWER REQUIREMENTS									
120V 60Hz - 15A circuit	•	•	•	•	•	•	•	•	•
GAS REQUIREMENTS									
½NPT, min. 5/8" diameter flex line	•	•	•	•	•	•	•	•	•
NG Supply Pressure 6" to 9" W.C	•	•	•	•	•	•	•	•	•
LPG Supply Pressure 11" to 14" W.C	•	•	•	•	•	•	•	•	•
PRODUCT DIMENSIONS									
Height (in.)	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾	35¼ - 36¾
Width (in.)	47⅞	47⅞	47⅞	47⅞	35⅞	35⅞	35⅞	29⅞	29⅞
Depth excluding handle (in.)	27½	27½	27½	27½	27½	27½	27½	27½	27½
Depth including handle (in.)	30¼	30¼	30¼	30¼	30¼	30¼	30¼	30¼	30¼
Stainless Steel Finish	•	•	•	•	•	•	•	•	•
WARRANTY									
Limited 2 Years Parts & Labor Warranty	•	•	•	•	•	•	•	•	•