



RDV2-486GL-N

48" Dual Fuel Range: 6 burners with grill

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 128,000 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

24/7

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

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Dimensions

| | |
|--------|-------------------|
| Depth | 29 1/8" |
| Height | 35 3/4" - 36 3/4" |
| Width | 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. Models with grills have DCS Grease Management System™ grease channeling technology with double sided cast 304 grade stainless steel grates that drain fat during cooking and help reduce smoke output.

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

| | |
|-----------------------|------------|
| Max burner power | 23500 BTU |
| Power back centre | 18500 BTU |
| Power back left | 18500 BTU |
| Power back right | 18500 BTU |
| Power front centre | 18500 BTU |
| Power front left | 23500 BTU |
| Power front right | 18500 BTU |
| Power grill | 12000 BTU |
| Simmer on all burners | 140 °F |
| Total cooktop power | 128000 BTU |

Burners

| | |
|--------------------|---|
| Dual Flow Burners™ | 6 |
| Natural Gas | • |

Capacity

| | |
|---------------------------------------|-----------|
| Main oven- Total Capacity (AHAM) | 4.8 cu ft |
| Secondary Oven- Shelf positions | 5 |
| Secondary Oven- Total Capacity (AHAM) | 2.1 cu ft |
| Secondary oven- 3/4 extention racks | 2 |
| Shelf positions | 5 |

Cleaning

| | |
|--|---|
| Dishwasher proof trivets | • |
| Gas Cooktop- Sealed range top | • |
| Grease Management System™ grease channelling technology; (Healthier Cooking) | • |
| Main oven- Concealed Element | • |
| Main oven- Self cleaning | • |
| Secondary Oven- Concealed Element | • |

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 | 6 |
| Main oven- Bake | • |
| Main oven- Broil | • |
| Main oven- Clean | • |
| Main oven- Convection Bake | • |
| Main oven- Convection Broil | • |
| Main oven- True Convection | • |
| Secondary oven functions | 3 |
| Secondary oven- Bake | • |
| Secondary oven- Broil | • |
| 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 | 4600 W |
| Main oven broil | 4000 W |
| Secondary oven bake | 2450 W |
| Secondary oven broil | 3600 W |
| True Convection Oven | 2500 W |

Power requirements

| | |
|------------------------|-------------|
| Circuit supply current | 50 A |
| Supply Frequency | 60 Hz |
| Supply Voltage | 120 - 240 V |
| Wire | 4 |

Safety

| | |
|--|---|
| Main oven- Full extention telescopic racks | 3 |
|--|---|

Warranty

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|----------|-------------------------------|
| Warranty | Limited 2 Years Parts & Labor |
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|-----|-------|
| SKU | 71224 |
|-----|-------|



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