RDV2-304-N

30″ Dual Fuel Range: 4 burners

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 22,500 BTU with total surface output reaching up to 78,000 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	Ⓐ 35 3/4 - 36 3/4″
Width	Ⓑ 29 7/8″

Features & Benefits

Perfect Heat
Sealed Dual Flow Burners™ deliver cooktop power up to 22,500 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.

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	VS30 / ES30 -30″ Pro / Traditional Hood
Square handle option	AH-R30

Burner ratings

Max burner power	22500 BTU
Power back left	18500 BTU
Power back right	18500 BTU
Power front left	22500 BTU
Power front right	18500 BTU
Simmer on all burners	140 °F

Burners

Dual Flow Burners™	4
Natural Gas	•

Capacity

Main oven- Total Capacity (AHAM)	4 cu ft
Shelf positions	5

Cleaning

Dishwasher proof trivets	•
Gas Cooktop- Sealed range top	•
Main oven- Concealed Element	•
Main oven- Self cleaning	•

Controls

Main oven- Electronic Oven Control	•
Main oven- Internal light	•
Metal illuminated dials	•

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	•

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	3500 W
Main oven broil	4000 W
Total cooktop power BTU	78000
True Convection Oven	2500 W

Power requirements

Circuit Supply Voltage	30 A
Supply Frequency	60 Hz
Supply Voltage	120 - 240 V
Wire	4

Safety

Main oven- Full extention telescopic racks	3

Warranty

Warranty	Limited 2 Years Parts & Labor

SKU	71232

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