

Delicious Living



INTRODUCING THE STAR OF THE SHOW, YOU



DUAL FUEL RANGES



TOTAL CONTROL

Sealed Dual Flow Burners - unique to DCS Appliances put you in control. The 17,500 BTU burner boils water faster yet you can also gently simmer on any burner at 140 degrees.



EASY TO CLEAN

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



INFORMATION AT A GLANCE

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



SPACE SPACE AND MORE SPACE

The large convection oven holds full size baking sheets with a concealed element offering 1.2% more usable space.



FULL EXTENSION TELESCOPIC RAKING SYSTEM

Full Extension Telescopic Raking System. Shelves seamlessly slide in and out of the oven. This allows direct access to the food making basting, turning and adding ingredients easier and safer.

DUAL FUEL RANGES



48" PROFESSIONAL

available in multiple Griddle & Grill layout options



36" PROFESSIONAL

available in multiple Griddle & Grill layout options



30" PROFESSIONAL



RDU-484GG

RDU-485GD

RDU-486GD

RDU-486GL

RDU-364GD

RDU-364GL

RDU-366

RDU-305

	RDU-484GG	RDU-485GD	RDU-486GD	RDU-486GL	RDU-364GD	RDU-364GL	RDU-366	RDU-305
POWER								
Cooktop	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Oven	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
LP and Natural Gas Compatible	✓	✓	✓	✓	✓	✓	✓	✓
OVEN FEATURES								
Oven Cavity (cu.ft)	4.7 & 2.0	4.7 & 2.0	4.7 & 2.0	4.7 & 2.0	4.7	4.7	4.7	4.0
Concealed Element	✓	✓	✓	✓	✓	✓	✓	✓
Convection Cooking	✓	✓	✓	✓	✓	✓	✓	✓
Infrared Broiler	-	-	-	-	-	-	-	-
Self Cleaning	✓	✓	✓	✓	✓	✓	✓	✓
Full Extension Telescopic Racking (Primary)	✓	✓	✓	✓	✓	✓	✓	✓
Primary Oven:#racks/positions	3/5	3/5	3/5	3/5	3/5	3/5	3/5	3/5
Secondary Oven:#racks/positions	2/5	2/5	2/5	2/5	-	-	-	-
Bake: Primary/Secondary	4,000W/2,250W	4,000W/2,250W	4,000W/2,250W	4,000W/2,250W	4000W	4000W	4000W	3,500W
Broil: Primary/Secondary	4,000W/3,600W	4,000W/3,600W	4,000W/3,600W	4,000W/3,600W	4000W	4000W	4000W	4,000W
OVEN FUNCTIONS								
Bake	✓	✓	✓	✓	✓	✓	✓	✓
Roasting	✓	✓	✓	✓	✓	✓	✓	✓
Bake Convection	✓	✓	✓	✓	✓	✓	✓	✓
Broil	✓	✓	✓	✓	✓	✓	✓	✓
Broil Convection	✓	✓	✓	✓	✓	✓	✓	✓
Proof	✓	✓	✓	✓	✓	-	-	-
Defrost	✓	✓	✓	✓	✓	✓	✓	✓
Reheat	✓	✓	✓	✓	✓	✓	✓	✓
Clean	✓	✓	✓	✓	✓	✓	✓	✓
COOKTOP OUTPUT								
Sealed Rangetop	✓	✓	✓	✓	✓	✓	✓	✓
# of Sealed Burners	4	5	6	6	4	4	6	5
# of Dual Flow Burners	4	5	6	6	4	4	6	5
# of 17,500 BTU Burners	2	3	4	4	2	2	4	3
# of 12,500 BTU Burners	2	2	2	2	2	2	2	2
# of 140° Simmer Burners	4	5	6	6	4	4	6	5
Grill (BTU's/Hr)	12,000	-	-	12,000	-	12,000	-	-
Griddle (BTU's/HR)	18,000	24,000	18,000	-	18,000	-	-	-
Grease Management System	✓	-	-	✓	-	✓	-	-
ACCESSORIES INCLUDED								
Broiling/Roast Pan	✓	✓	✓	✓	✓	✓	✓	✓
RECOMMENDED VENTILATION								
Wall Mount Model Recommendations	VS48	VS48	VS48	VS48	VS36,VS1236,ES36	VS36,VS1236,ES36	VS36,VS1236,ES36	VS30, ES30
Island Venthhood Recommendations	IVS52	IVS52	IVS52	IVS52	IVS40	IVS40	IVS40	-
CFM (minimum)	1200	1200	1200	1200	600	600	600	600
OPTIONAL BACKGUARD RECOMMENDATION (ALL RANGES SHIP WITH STANDARD 2" ISLAND TRIM)								
Low	BGRU1248	BGRU1248	BGRU1248	BGRU1248	BGRU1236	BGRU1236	BGRU1236	BGRU1230
High	BGRU3048	BGRU3048	BGRU3048	BGRU3048	BGRU3036	BGRU3036	BGRU3036	BGRU3030
FINISH								
Stainless Steel	✓	✓	✓	✓	✓	✓	✓	✓
WARRANTY								
Limited 1 year Parts & Labor Warranty	✓	✓	✓	✓	✓	✓	✓	✓
POWER REQUIREMENTS								
120V/240V 60Hz- 50 amp circuit	✓	✓	✓	✓	✓	✓	✓	✓
RDU-30 and RDU-36 models use 30A circuit	✓	✓	✓	✓	✓	✓	✓	✓
PRODUCT DIMENSIONS (ALL RANGES SHIP WITH STANDARD 2" ISLAND TRIM)								
Height	35 3/4"-36 3/4"	35 3/4"-36 3/4"	35 3/4"-36 3/4"	35 3/4"-36 3/4"	35 3/4"-36 3/4"	35 3/4"-36 3/4"	35 3/4"-36 3/4"	35 3/4"-36 3/4"
Width	47 7/8"	47 7/8"	47 7/8"	47 7/8"	35 7/8"	35 7/8"	35 7/8"	29 7/8"
Depth (to front of oven door excl. handle)	27 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"
Depth with Handle	30 1/4"	30 1/4"	30 1/4"	30 1/4"	30 1/4"	30 1/4"	30 1/4"	30 1/4"