

# Delicious Living



## INTRODUCING THE STAR OF THE SHOW, YOU



### ALL GAS 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 36" & 48" large convection oven holds full size baking sheets - perfect when feeding a hungry crowd.



#### 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.

# GAS RANGES



available in multiple Griddle & Grill layout options



48" PROFESSIONAL



available in multiple Griddle & Grill layout options



36" PROFESSIONAL



30" PROFESSIONAL

	RGU-484GG	RGU-485GD	RGU-486GD	RGU-486GL	RGU-364GD	RGU-364GL	RGU-366	RGU-305	RGUC-305
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POWER									
Cooktop	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Oven	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas	Gas
LP and Natural Gas Compatible	✓	✓	✓	✓	✓	✓	✓	✓	✓

OVEN FEATURES									
Oven Cavity (cu.ft)	5.1 & 2.2	5.1 & 2.2	5.1 & 2.2	5.1 & 2.2	5.1	5.1	5.1	4.4	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	3/4
Secondary Oven: #racks/positions	2/5	2/5	2/5	2/5	-	-	-	-	-
Bake: Primary/Secondary BTU's Hr	30,000/18,000	30,000/18,000	30,000/18,000	30,000/18,000	30,000	30,000	30,000	30,000	30,000
Broil: Primary/Secondary BTU's Hr	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000

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	5
# of Dual Flow Burners	4	5	6	6	4	4	6	5	5
# of 17,500 BTU Burners	2	3	4	4	2	2	4	3	3
# of 12,500 BTU Burners	2	2	2	2	2	2	2	2	2
# of 140° Simmer Burners	4	5	6	6	4	4	6	5	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	✓	✓	✓	✓	✓	✓	✓	✓	✓
Low Backguard	BGRU1248	BGRU1248	BGRU1248	BGRU1248	BGRU1236	BGRU1236	BGRU1236	BGRU1230	BGRU1230

RECOMMENDED VENTILATION									
Wall Mount Model Recommendations	VS48	VS48	VS48	VS48	VS36, VS1236, ES36	VS36, VS1236, ES36	VS36, VS1236, ES36	VS30, ES30	VS30, ES30
Island Venthood Recommendations	IVS52	IVS52	IVS52	IVS52	IVS40	IVS40	IVS40	-	-
CFM (minimum)	1200	1200	1200	1200	600	600	600	600	600

OPTIONAL BACKGUARD RECOMMENDATION (ALL RANGES SHIP WITH STANDARD 3 1/2" ISLAND TRIM)									
High	BGRU3048	BGRU3048	BGRU3048	BGRU3048	BGRU3036	BGRU3036	BGRU3036	BGRU3030	BGRU3030

FINISH									
Stainless Steel	✓	✓	✓	✓	✓	✓	✓	✓	✓

WARRANTY									
Limited 1 year Parts & Labor Warranty	✓	✓	✓	✓	✓	✓	✓	✓	✓

POWER REQUIREMENTS									
120V/60Hz - 50 amp circuit	✓	✓	✓	✓	✓	✓	✓	✓	-

PRODUCT DIMENSIONS (ALL RANGES SHIP WITH STANDARD 3" 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"	35 3/4" - 36 3/4"
Width	47 7/8"	47 7/8"	47 7/8"	47 7/8"	35 3/8"	35 7/8"	35 7/8"	29 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"	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"	30 1/4"