



RGV2-304-L

30" Gas Range: 4 burners

For the chef who demands premium cooking performance, DCS Gas Ranges heat up rapidly and deliver precise oven temperatures. 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 19,000 BTU with total surface output reaching up to 60,000 BTU. The powerful infrared broiler delivers up to 19,000 BTU and provides intense heat directly to the food – perfect for getting a crisp surface while retaining the moisture inside.

Stainless Steel

A PEACE OF MIND SALE
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Dimensions

Depth	29 1/8"
Height	A 35 3/4 - 36 3/4"
Width	B 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 gentle 140°F full surface simmer. DCS Gas Range ovens heat-up very quickly and deliver precise oven temperatures, with a powerful infrared broiler delivering up to 19,000 BTUs (NG models) of intense heat – perfect for getting a crisp surface while retaining the moisture inside.

Total Control
From the highest to the lowest temperature settings you get precise control with the halo-illuminated cooktop dials. DCS Range ovens have electronic oven control for precise and consistent oven temperatures delivering superior performance.

Easy to Clean
A continuous sealed cooktop surface coupled with a commercial-style stainless steel finish allow easy cleaning.

Information at a Glance
LED Halo control dials for information at a glance. White – heating up; orange temperature is reached.

Cooking Flexibility
DCS Gas Range ovens have generous capacity, large enough for a family feast. The full extension telescopic racking system gives you smooth and easy access to the oven, which 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	VS30 / ES30 -30" Pro / Traditional Hood
Recommended hood	
Square handle option	AH-R30

Burner ratings	
Max burner power	19000 BTU
Power back left	13000 BTU
Power back right	13000 BTU
Power front left	19000 BTU
Power front right	15000 BTU
Simmer on all burners	140 °F

Burners	
Dual Flow Burners™	4
LP Gas	•

Capacity		
Main oven- Total Capacity (AHAM)	4.6 cu ft	
Shelf positions	5	
Cleaning		
Dishwasher proof trivets		•
Gas Cooktop- Sealed range top		•
Controls		
Main oven- Electronic Oven Control		•
Main oven- Internal light		•
Metal illuminated dials		•
Cooking modes		
Main oven functions	3	
Main oven- Bake		•
Main oven- Broil		•
Main oven- Convection Bake		•
Gas Requirements		
Minimum 5/8 inch diameter flex line		•
Pressure	11" to 14" 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	22000 BTU	
Main oven- Broil	19000 BTU	
Total cooktop power BTU	60000	

Safety		
Main oven- Full extention telescopic racks	3	
Warranty		
Warranty	Limited 2 Years Parts & Labor	
SKU		
71217		
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