RGV2-305-L

30″ Gas Range: 5 burners

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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 72,000 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

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 23,500 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

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

Burner ratings

Max burner power	19000 BTU
Power back left	11500 BTU
Power back right	11500 BTU
Power center	19000 BTU
Power front left	15000 BTU
Power front right	15000 BTU
Simmer on all burners	140 °F

Burners

Dual Flow Burners™	5
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	•
Main oven- Infrared Broiler	•

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	72000

Safety

Main oven- Full extention telescopic racks	3

Warranty

Warranty	Limited 2 Years Parts & Labor

SKU	71219

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