

30" SELF-CLEANING GAS RANGE

30" Self-Cleaning Gas Range with 5 sealed burners (as shown) | RGSC-305



PROFESSIONAL CHEFS DEMAND PERFORMANCE WHEN THEY COOK. SO SHOULD YOU. BECAUSE DCS IS THE ONLY MAJOR MANUFACTURER TO CRAFT BOTH COMMERCIAL AND RESIDENTIAL COOKING EQUIPMENT, WE HAVE A UNIQUE EXPERIENCE IN CREATING PRODUCTS WITH EXCEPTIONAL PERFORMANCE.

OUR TIRELESS PURSUIT OF PROFESSIONAL PERFORMANCE HAS LEAD TO SEVERAL UNIQUE FEATURES, MANY OF WHICH YOU WILL NOT FIND ON OTHER RESIDENTIAL COOKING EQUIPMENT.

PATENTED 5-BURNER DESIGN: Even if you have a limited amount of space, you don't have to limit your cooking potential. DCS introduces its 30-inch range with patented 5-burner design.

FASTER BOILING TIME: There are some occasions in cooking when you simply need more power; when preparing fried tempura, sautéed noodles or blanched vegetables, for example. Turn on the gas of the DCS sealed Dual Flow Burner™ and you'll get a CENTER burner delivering 17,500 Btu's, the most in the category. Simply stated, nothing boils water faster. This means more impressive dinner in a shorter time.

CONSISTENTLY LOWER SIMMER TEMPERATURE: Turn other residential burners down to simmer and the flame looks much the same as before, only smaller. Not so at DCS. The primary flame on our sealed Dual Flow Burners™ shuts off automatically when you turn it to simmer, leaving a smaller "retention flame" burning. This allows you to maintain a constant simmer temperature as low as 140 degrees, for an efficient and safe simmer. This means no more scalding delicate sauces.

GLASS SEALED INFRARED BROILER: Turn on the broiler in other residential ranges and the burner starts emitting "convected" heat into the rest of the oven. After a few minutes your precious steak begins to bake, not broil. Not so at DCS. We put our broiler behind glass, which has been proven to cook more quickly and at a higher temperature than convected heat.

MORE EXCEPTIONAL FEATURES: This DCS gas range includes a large self-cleaning convection oven and our oven roller rack system that allows racks to slide in and out effortlessly. Sealed range tops have been designed for easy cleanup. Platform style surface grates allow you to move heavy pots and pans from one burner to another without lifting. This means easier and safer cooking.

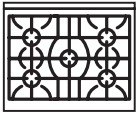
At DCS we couple power with precision to attain your most essential cooking ingredient: PERFECT HEAT™.



PERFECT HEAT™

GAS RANGES

Range Top Configuration:



RGSC-305

MODEL NUMBER	RGSC-305
# OF SEALED, DUAL FLOW BURNERS™	5
OUTER BURNERS Btu/hr*	(4)16,000
CENTER BURNER Btu/hr*	17,500
SEALED RANGE TOP	•
OVEN SPACE	4.1 cu. ft.
INFRARED BROILER	•
SELF-CLEANING	•
CONVECTION OVEN	•
OVEN RACKS / POSITIONS	3/4
OVEN SLIDER RACK SYSTEM	•
POWER: COOKTOP/OVEN	Gas
BAKE: Btu/hr*	28,000
BROIL: Btu/hr*	15,000
SHIPPING WEIGHT, LBS.	380

*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.

Power Requirements:

- ▶ 120V 60Hz
- ▶ 3 wire 15 amp circuit

Gas Requirements:

- ▶ 1/2 NPT, Min. 5/8" dia. flex line
- ▶ Pressure: 6" to 14" W.C. (Nat.)
- ▶ Pressure: 11" to 14" W.C. (LP)

Recommended Accessories:

VENTILATION:

- ▶ Wall Mount Vent Hood (VH-30)
- ▶ Island Vent Hood (IVH-30)
- ▶ Euro Hood (EH-30)

BACKGUARD SYSTEM:

- ▶ Low backguard (model BGS-1230)
- ▶ Full backguard (model BGS-3030)
- ▶ Range ships standard with 2" integral island trim

Available Colors:

RANGE COLORS:

- ▶ Stainless Steel
- ▶ Black
- ▶ White

HANDLE / TRIM OPTION:

- ▶ Brass (Pro style handle models only)

HANDLE OPTIONS:

- ▶ RGSC-305 ships standard with Euro style handle. Pro style handle also available.

Ordering Data:

- ▶ Please specify color and/or brass trim when ordering
- ▶ Please specify gas type (natural or propane) when ordering

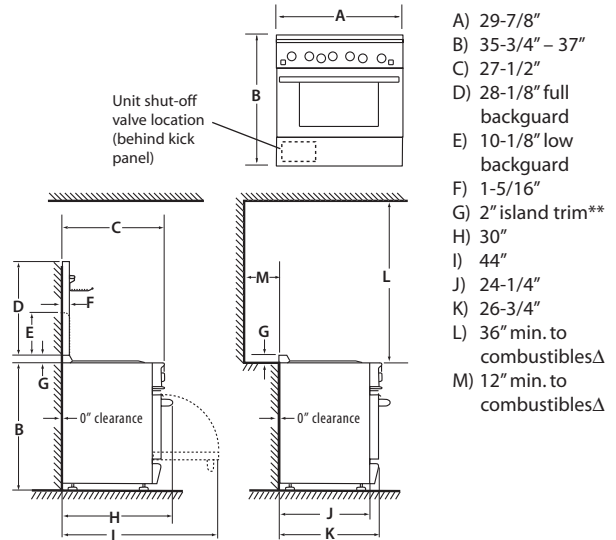
Warranty

All Gas Ranges are covered by a one (1) year comprehensive parts and labor warranty. In addition, a five (5) year limited parts warranty covers specific parts that vary by model. Please see the product Use and Care Manual for the specified parts covered under this warranty. A lifetime warranty covers all stainless steel components against manufacture related defects. This excludes discoloration or surface corrosion resulting from improper use and care. Please refer to product Use and Care Manual for proper care and maintenance.



Because of continuing product improvement these specifications are subject to change without notice.

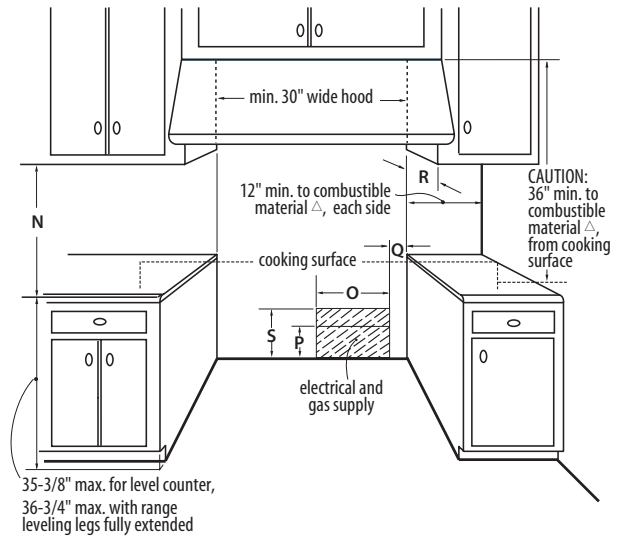
Product Dimensions:



- A) 29-7/8"
- B) 35-3/4" - 37"
- C) 27-1/2"
- D) 28-1/8" full backguard
- E) 10-1/8" low backguard
- F) 1-5/16"
- G) 2" island trim**
- H) 30"
- I) 44"
- J) 24-1/4"
- K) 26-3/4"
- L) 36" min. to combustiblesΔ
- M) 12" min. to combustiblesΔ

**All RGSC-30 ranges are shipped standard with non-removable 2" integral island trim and may be installed with 0" clearance from non-combustible material and 12" clearance from combustible material. If installing with less than a 12" clearance from combustible material, one of the two DCS wall mount backguards is required.

Cabinet Preparation:



- N) 18" min.
 - O) 7-1/2"
 - P) 4-1/2" (gas)
 - Q) 3"
 - R) 13" max.
 - S) 11" (electrical)
- Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).
- The horizontal surfaces of the range top (cooktop) trim must not be below countertop level.



PERFECT HEAT.™

For more information on our complete line of residential kitchen appliances or to find out more about our outdoor product line, please call 1.800.433.8466 or visit www.dcsappliances.com

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P/N 17459 REV. A 01/03