

48" Professional Cooktops



CP-485GD 48" 5-Burner Professional Cooktop with 17" Griddle (as shown)

DCS 48" Professional Cooktops offer the ultimate flexibility. Choose a grill or griddle or both and receive unparalleled performance. Our advanced Grease Management System[®] (on grill models) allows you to sizzle a hearty steak while our commercial-style grates channel grease away from the flame to reduce flare-ups. And while many gas cooktops talk about power, at DCS we like to talk about power and control. Because while chefs need a faster time to boil, they also need complete control when simmering delicate sauces. That's why our gas cooktops feature our patented Dual Flow Burners[™]. From simmer to boil at a range of 140° to 17,500 Btu's.

ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 5-burner configuration with 17" griddle available
- Thermostatically controlled griddle plate (on griddle model)
- See page 9 for available configurations

36" Professional Cooktops



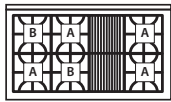
CP-366 36" 6-Burner Professional Cooktop (as shown)

Our 36" Professional Cooktops offer 6 patented Dual Flow Burners[™] or choose a grill or griddle. Experience the convenience of grilling indoors on our heavy-duty grill, rated at 18,000 Btu's. It features our advanced Grease Management System[®] (on grill models) that channels grease away from the flame to reduce flare-ups. That means no more charred steak. Patented Dual Flow Burners[™] go from simmer to boil at a range of 140° to 17,500 Btu's. Combine this with an 18,000-Btu griddle or grill and you have immense power at your fingertips. That means greater flexibility to make more diverse meals.

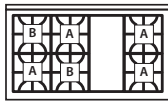
ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- Four or six burners
- Thermostatically controlled griddle plate (on griddle model)
- See page 9 for available configurations

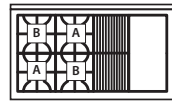
Possible Cooktop Configurations:



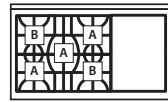
CP-486GL



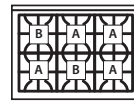
CP-486GD



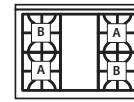
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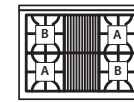
CP-485GD



CP-366



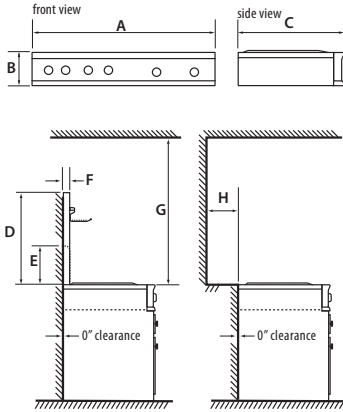
CP-364GD



CP-364GL

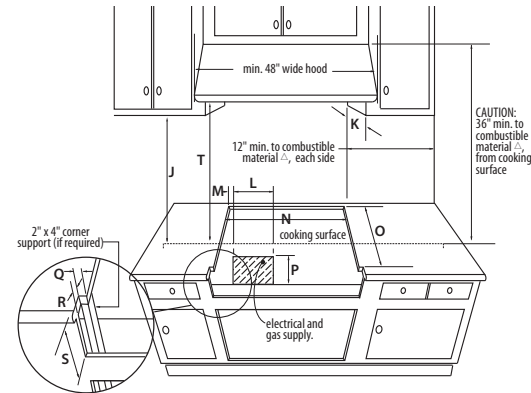
Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

48" Cooktop Dimensions:



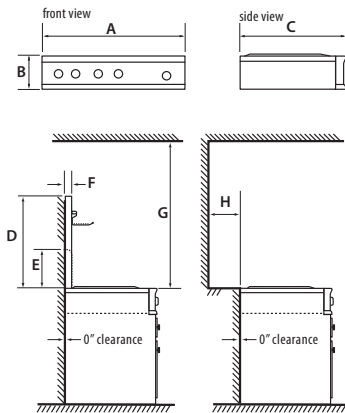
- A) 47-7/8"
- B) 8-7/16"
- C) 26-1/2"
- D) 30" full backguard
- E) 12" low backguard
- F) 15/16"
- G) 36" min. to combustibles Δ
- H) 12" min. to combustibles Δ
- J) 18" min.
- K) 13" max.
- L) 17"
- M) 2"
- N) 46-5/16"
- O) 22-3/4"
- P) 16"
- Q) 7/8"
- R) 0 - 2-1/2"
- S) 8"
- T) 30" - 36"

48" Cooktop Cabinet Preparation:



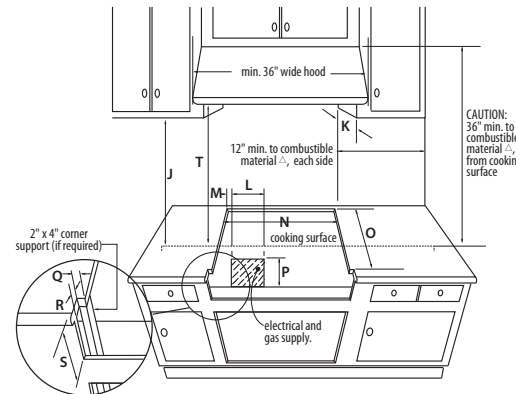
Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

36" Cooktop Dimensions:



- A) 35-7/8"
- B) 8-7/16"
- C) 26-1/2"
- D) 30" full backguard
- E) 12" low backguard
- F) 15/16"
- G) 36" min. to combustibles Δ
- H) 12" min. to combustibles Δ
- J) 18" min.
- K) 13" max.
- L) 7"
- M) 2"
- N) 34-5/16"
- O) 22-3/4"
- P) 16"
- Q) 1/2"
- R) 0 - 2-1/2"
- S) 8"

36" Cooktop Cabinet Preparation:



Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

MODEL NUMBER	48" COOKTOPS				36" COOKTOPS		
	CP-486GL	CP-486GD	CP-484GG	CP-485GD	CP-366	CP-364GD	CP-364GL
# OF SEALED, DUAL FLOW BURNERS™	6	6	4	5	6	4	4
GRILL (BTUS/HR*)	18,000		18,000				18,000
GRIDDLE (BTUS/HR*)		18,000	18,000	26,000		18,000	
SEALED COOKING SURFACE	✓	✓	✓	✓	✓	✓	✓
GREASE MANAGEMENT SYSTEM®	✓		✓				✓
POWER	GAS	GAS	GAS	GAS	GAS	GAS	GAS
SHIPPING WEIGHT (LBS)	325	325	325	325	230	230	230
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3	18.3 x 40.5 x 31.3

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

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

Recommended Accessories

VENTILATION:

- Wall mount vent hood (48"=VS48)(36"=VS36)
- Island vent hood (48"=IVS52)(36"=IVS40)
- E-Pro vent hood (ES36)(for 36" only)
- Grill models require 1,200 CFM vent hood (VS1236/IVS52)(for 36" only)

WALL MOUNT BACKGUARD SYSTEMS:

- Low backguard (48"=BGC-124B)(36"=BGC-123B)
- Full backguard (48"=BGC-304B)(36"=BGC-303B)

Power Requirements:

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

Gas Requirements:

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)