

48" Professional Dual Fuel Ranges



RDT-486GD 48" 6-Burner Dual Fuel Range with Integral Griddle (as shown)

Equipped with standard features that meet the demanding expectations of the world's finest chefs. The large self-cleaning convection oven features a commanding 9,000 watts—plenty of heat for that complicated soufflé. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures, as low as 140°. And have high output of up to 17,500 Btu's. And comes with your choice of an 18,000-Btu griddle or grill...or both. Our advanced Grease Management System® (on grill models) reduces unexpected flare-ups while grilling. And all models feature patent pending Roller Rack System™.

ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 5-Burner configuration with 17" 26,000-Btu griddle available
- Fits full size commercial pans (18" x 26")
- 4.7 cubic feet of oven space in primary oven
- 2.1 cubic feet of oven space in secondary oven
- W-shaped grill grates for healthy grilling and more even distribution of heat on grill models
- Island trim included
- 12" oven has a proofing bread function
- See page 3 for available configurations

48" Professional Gas Ranges



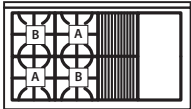
RGT-485GD 48" 5-Burner Gas Range with 17" Griddle (as shown)

The power, performance and precise control of heat is simply astonishing. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures, as low as 140°. And have high output of up to 17,500 Btu's. Complete with an 18,000-Btu (26,000 Btu's on 17" grill) grill or griddle and a large convection oven equipped with an infrared broiler. An advanced Grease Management System® (on grill models) channels grease away from the flame to reduce flare-ups while grilling. All ovens are equipped with patent pending Roller Rack System™.

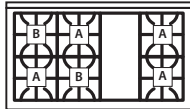
ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- Fits full size commercial pans (18" x 26")
- 5.3 cubic feet of oven space in primary oven
- 2.2 cubic feet of oven space in secondary oven
- W-shaped grill grates for healthy grilling and more even distribution of heat on grill models
- Island trim included
- 12" oven has a proofing bread function
- See page 3 for available configurations

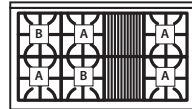
Range Top Configuration:



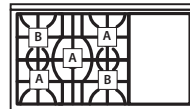
RDT & RGT-484GG



RDT & RGT-486GD



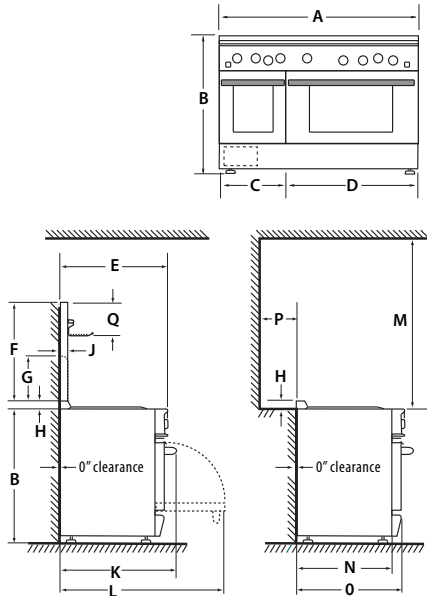
RDT & RGT-486GL



RDT & RGT-485GD

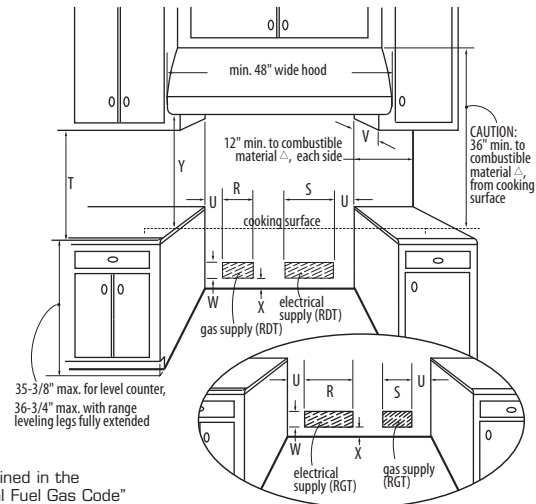
| Burner Location | Max. Btu/hr | Simmer Btu/°F |
|-----------------|-------------|---------------|
| A | 17,500 | 1,200/140° |
| B | 12,500 | 1,200/140° |

48" Range Dimensions:



- A) 47- 7/8"
- B) 35- 3/4" - 37"
- C) 15-7/8" small oven door
- D) 32" large oven door
- E) RDT=29-1/4", RGT=28-1/4"
- F) 28-1/8" full backguard
- G) 10-1/8" low backguard
- H) 2" island trim
- J) 1-5/16"
- K) RDT=31-1/2", RGT=30-1/4"
- L) RDT=45-5/8", RGT=44-1/2"
- M) 36" min. to combustibles Δ
- N) RDT=26", RGT=25"
- O) RDT=28-1/4", RGT=27-3/8"
- P) 12" min. to combustibles Δ
- Q) 18"
- R) RDT=12", RGT=16"
- S) RDT=16", RGT=12"
- T) 18" min.
- U) 8"
- V) 13" max.
- W) 3-1/4"
- X) 3-1/2"
- Y) 30" - 36"

48" Range Cabinet Preparation:



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.

| 48" RANGES | 48" DUAL FUEL | | | | 48" GAS RANGES | | | |
|--|-----------------|-----------------|-----------------|-----------------|--------------------|--------------------|--------------------|--------------------|
| MODEL NUMBER | RDT-484GG | RDT-486GD | RDT-486GL | RDT-485GD | RGT-484GG | RGT-486GD | RGT-486GL | RGT-485GD |
| # OF SEALED, DUAL FLOW BURNERS* | 4 | 6 | 6 | 5 | 4 | 6 | 6 | 5 |
| GRILL (BTUS/HR*) | 18,000 | | 18,000 | | 18,000 | | 18,000 | |
| GRIDDLE (BTUS/HR*) | 18,000 | 18,000 | | 26,000 | 18,000 | 18,000 | | 26,000 |
| SEALED RANGE TOP | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| GREASE MANAGEMENT SYSTEM* | ✓ | | ✓ | | ✓ | | ✓ | |
| PRIMARY/SECONDARY OVEN SPACE | 4.7/2.1 CU FT | 4.7/2.1 CU FT | 4.7/2.1 CU FT | 4.7/2.1 CU FT | 5.3/2.2 CU FT | 5.3/2.2 CU FT | 5.3/2.2 CU FT | 5.3/2.2 CU FT |
| INFRARED BROILER | | | | | ✓ | | ✓ | ✓ |
| SELF-CLEANING | ✓ | ✓ | ✓ | ✓ | | | | |
| CONVECTION OVEN | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| MAIN OVEN # RACKS/POSITIONS | 3/4 | 3/4 | 3/4 | 3/4 | 3/4 | 3/4 | 3/4 | 3/4 |
| SECONDARY OVEN # RACKS/POSITIONS | 2/3 | 2/3 | 2/3 | 2/3 | 2/4 | 2/4 | 2/4 | 2/4 |
| MAIN OVEN ROLLER RACK SYSTEM* | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| POWER: COOKTOP/OVEN | GAS/ELECTRIC | GAS/ELECTRIC | GAS/ELECTRIC | GAS/ELECTRIC | GAS | GAS | GAS | GAS |
| BAKE: PRIMARY/SECONDARY | 5,000W/2,800 W | 5,000W/2,800 W | 5,000W/2,800 W | 5,000W/2,800 W | 30,000/18,000 BTUS | 30,000/18,000 BTUS | 30,000/18,000 BTUS | 30,000/18,000 BTUS |
| BROIL: PRIMARY/SECONDARY | 4,000W/3,600 W | 4,000W/3,600 W | 4,000W/3,600 W | 4,000W/3,600 W | 19,000 BTU'S | 19,000 BTU'S | 19,000 BTU'S | 19,000 BTU'S |
| SHIPPING WEIGHT (LBS.) | 625 | 625 | 625 | 625 | 600 | 600 | 600 | 600 |
| SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH) | 45" X 51" X 35" | 45" X 51" X 35" | 45" X 51" X 35" | 45" X 51" X 35" | 45" X 51" X 35" | 45" X 51" X 35" | 45" X 51" X 35" | 45" X 51" X 35" |

*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:

- 48" pro wall mount vent hood (VS48)
- 52" pro island vent hood (IVS52)

WALL MOUNT BACKGUARD SYSTEMS:

- Low backguard (BGS-1248)
- Full backguard (BGS-3048)
- Range ships standard with 2" integral island trim

Power Requirements:

RDT

- > 120/240V 60Hz
- > 4 wire
- > 50 amp circuit

RGT

- > 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)