

## 30" Professional 5-burner Self-Clean Gas Range



*RGTC-305 30" 5-Burner Self-Clean Gas Range (as shown)*

Our revolutionary 30" patented 5-burner range design features the world's most versatile residential burner. Three impressive 17,500-Btu burners. These combine with two 12,500-Btu burners for amazing cooking flexibility. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures as low as 140°. Available with or without a self-cleaning oven. Self-cleaning model features our patented True Gas Convection® oven that uses the fan and burner together to actively pull and redistribute heat throughout for more even temperature. Not to mention glass-sealed broiling burner and patent pending Roller Rack System™.

#### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 4.1 cubic feet of oven space
- Glass-sealed broiling burner element for even, radiant heat (self-cleaning model only)
- Roller Rack System™ for safer removal of pans
- Largest cooking area in category
- Island trim included and unique patent pending control knobs

## 30" Professional 5-burner Dual Fuel Range



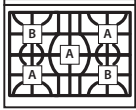
*RDT-305 30" 5-Burner Dual Fuel Range (as shown)*

Even if you have a limited amount of space, you don't have to limit your cooking potential. This range features our patented 5-burner design. Patented Dual Flow Burners™ allow for a consistently lower simmer temperature of 140° and a high output up to 17,500 Btu's. A large self-cleaning convection oven with safe, patent pending Roller Rack System™ design.

#### ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 4.0 cubic feet of oven space
- Roller Rack System™ for safer removal of pans
- Largest cooking area in category
- Island trim included and unique patent pending control knobs

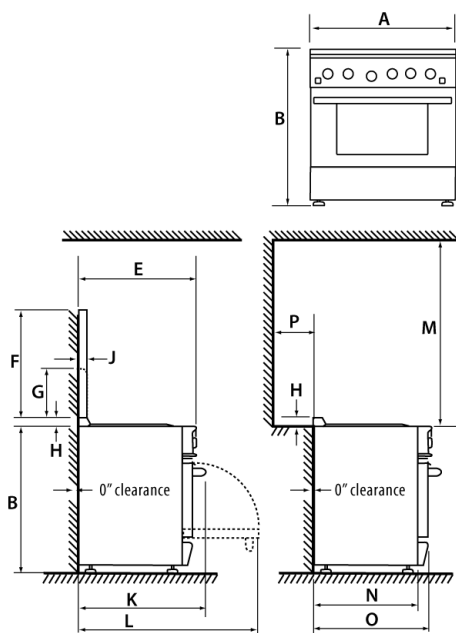
## Range Top Configuration:



RGT, RDT & RGTC-305

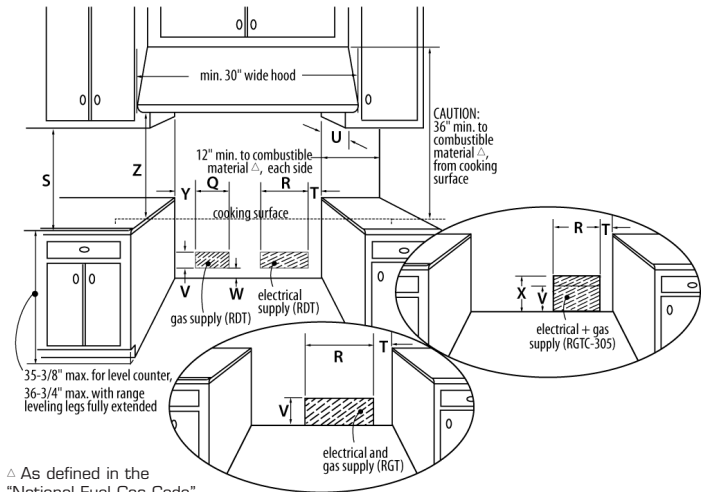
Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

## 30" Range Dimensions:



- A) 29-7/8"
- B) 35-3/4" - 37"
- E) RDT=27-3/8", RGT & RGTC=27-1/2"
- F) 28-1/8" full backguard
- G) 10-1/8" low backguard
- H) 2" island trim
- J) 1-5/16"
- K) RDT=29-7/8", RGT & RGTC=30"
- L) RDT=43-7/8", RGT=44", RGTC=44-5/8"
- M) 36" min. to combustibles  $\Delta$
- N) RDT=24-3/16", RGT & RGTC=24-1/4"
- O) 26-3/4"
- P) 12" min. to combustibles  $\Delta$
- Q) 9"
- R) RDT=10-3/4", RGT=16", RGTC=7-1/2"
- S) 18" min.
- T) 2", RGTC=3"
- U) 13" max.
- V) RDT=4", RGT=4", RGTC=4-1/2" (gas)
- W) 1-1/2"
- X) 11" (electrical)
- Y) 7"
- Z) 30" - 36"

## 30" Range Cabinet Preparation:



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

30" RANGES	30" DUAL FUEL	30" GAS RANGES	
MODEL NUMBER	RDT-305	RGTC-305	RGT-305
# OF SEALED, DUAL FLOW BURNERS**	5	5	5
SEALED RANGE TOP	✓	✓	✓
OVEN SPACE	4.0 CUBIC FEET	4.1 CUBIC FEET	4.2 CUBIC FEET
INFRARED BROILER		✓	✓
SELF-CLEANING	✓	✓	
CONVECTION OVEN	✓	✓	✓
OVEN # RACKS/POSITIONS	3/4	3/4	3/4
OVEN ROLLER RACK SYSTEM**	✓	✓	✓
POWER: COOKTOP/OVEN	GAS/ELECTRIC	GAS	GAS
BAKE	3,700 WATTS	28,000 BTU'S	30,000 BTU'S
BROIL	4,000 WATTS	15,000 BTU'S	19,000 BTU'S
SHIPPING WEIGHT (LBS.)	380	380	380
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	45" X 35" X 35"	45" X 35" X 35"	45" X 35" 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:

- 30" pro wall mount vent hood (VS30)
- E-Pro vent hood (ES30)

### WALL MOUNT BACKGUARD SYSTEMS:

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

## Power Requirements:

RDT	RGT/RGTC
> 120/240V 60Hz	> 120V 60Hz
> 4 wire	> 3 wire
> 40 amp circuit	> 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)