



RGV-364GL

# 36" Professional 4 Burner, Gas Range W/Grill

As powerful as your imagination. Patented Dual Flow Burners™ allow simmer temperatures as low as 140° and high output up to 17,500 BTUs. Includes a 12,000 BTU grill, and new Grease Management System™ grease channelling technology that fits neatly in the DCS DishDrawer. The large oven has a high-intensity infrared broiler and Full Extension Telescopic Racking System for easy accessibility. Also available with square handle in 2015.

Brushed Stainless Steel

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## Dimensions

|        |                    |
|--------|--------------------|
| Depth  | 27 1/2"            |
| Height | Ⓐ 35 3/4 - 36 3/4" |
| Width  | Ⓑ 35 7/8"          |

## Specifications

### Accessories

|                             |                                                               |
|-----------------------------|---------------------------------------------------------------|
|                             | BGRU-1236 - Wall Mount Low Backguard                          |
| Accessories sold separately | BGRU-3036 - Wall Mount Full Backguard RGP-Range Griddle Plate |
| Island trim ships standard  | •                                                             |

### Burner ratings

|                                         |                                      |
|-----------------------------------------|--------------------------------------|
| All burners can simmer as low as 140° F | •                                    |
| Front left burner                       | 17500 Max. BTU/hr / 3000 Low. BTU/hr |
| Front right burner                      | 12500 Max. BTU/hr / 3000 Low. BTU/hr |
| Grill                                   | 12000 BTU                            |
| Rear left burner                        | 12500 Max. BTU/hr / 3000 Low. BTU/hr |
| Rear right burner                       | 17500 Max. BTU/hr / 3000 Low. BTU/hr |

### Burners

|                    |   |
|--------------------|---|
| Dual Flow Burners™ | 4 |
| Total Control      | • |

### Capacity

|                |           |
|----------------|-----------|
| Total Capacity | 5.3 cu ft |
|----------------|-----------|

### Cleaning

|               |   |
|---------------|---|
| Easy to clean | • |
|---------------|---|

### Gas Requirements

|                                     |   |
|-------------------------------------|---|
| Minimum 5/8 inch diameter flex line | • |
|-------------------------------------|---|

### Performance

|                    |           |
|--------------------|-----------|
| Bake               | 30000 BTU |
| Infrared broil     | 19 BTU    |
| power-cooktop/oven | •         |

### Power requirements

|                        |       |
|------------------------|-------|
| Circuit Supply Voltage | 15 A  |
| Supply Frequency       | 60 Hz |
| Supply Voltage         | 120 V |
| Wire                   | 3     |

### Ventilation

|             |                                                                        |
|-------------|------------------------------------------------------------------------|
|             | Minimum 1200 CFM VS1236                                                |
| Recommended | - 36 inch Pro Wall Mount Vent Hood VS40 - 40 inch Pro Island Vent Hood |

|     |       |
|-----|-------|
| SKU | 71053 |
|-----|-------|

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © 2016 DCS by Fisher & Paykel Appliances Limited

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