

36" AND 30" RENAISSANCE GAS COOKTOP

THE COMPETITION IS HEATING UP FOR THE ULTIMATE GAS COOKTOP.
BUT ONLY DACOR DELIVERS 18,000 BTUS — JUST BEAUTIFULLY

SimmerSear™ Burners	For ultimate precision, SimmerSear™ Burners are ideal for simmering, searing and sautéing at ultrahigh or ultra-low temperatures – up to 18,000 BTUs.
Illumina Burner Controls™	Stylish and luminous, these die-cast knobs glow Dacor's signature blue when they're turned on.
Bead-Blast Finish	Exclusive to Dacor, this scratch-resistant surface is featured on our stainless steel models.
SimmerSafe™ Indicator Lights	These indicator lights signal when the burners are on to ensure a safe cooking environment.
Perma-Flame™	Automatically reignites the flame in the event it goes out so cooking may continue uninterrupted.
Smart Flame™ Technology	Reduces flame output under each grate finger to provide long-lasting protection of the finish and grates.
Extra-Wide Continuous Platform Grates	Provides plenty of room for oversized pots and pans for an especially spacious cooking surface.
Easy Clean-Up	The sealed gas burners and one-piece spill basin feature an exclusive bead-blast finish, making daily clean-up easier than ever. In addition, the new burner construction features fewer pieces for easy assembly and disassembly for large-scale clean-ups.

Other Features:

- Dual-Stacked Sealed Burner Design for exceptional simmering
- Optional Grill & Griddle
- Single Point Ignition System
- Heavy Duty Components
- Design Flexibility:
 - Can be installed directly above a wall oven
 - Compatible with Raised Ventilation Systems

Product Specifications

Dimensions:

36"/30W x 4"H x 21"D

Continuous Platform Grates:

12" Grates - two on both the RGC365 & RGC304
 10" Grates - one on RGC365

Requirements:

- Electrical: 120V, 15A
- Gas Supply: Natural Gas (NG)
- Also available in Natural Gas High Altitude (NG/H), Liquid Propane (LP) and Liquid Propane High Altitude (LP/H)

Finishes:

Stainless -- RGC365S & RGC304S
 Black -- RGC365B & RGC304B

Care & Cleaning:

Never use abrasive cleaners or scrubbers.

Stainless Steel: Always wipe stainless steel surfaces with the grain. Use a mild soap-and-water solution or the Dacor Stainless Steel Cleaner that's provided with purchase. Additional bottles may be ordered at : www.everythingdacor.com.

Black Surfaces: Use a mild soap-and-water solution or all purpose cleanser, such as Formula 409®.

Bead-Blasted Basin: Use a non-abrasive cleaner, such as Bar Keepers Friend®. Note: never use Stainless Steel cleaner on the Bead-Blasted finish, as the residue reacts to high heat and will yellow the surface.

Accessories:

- Wok Ring AWR4
- Griddle AG13
- Searing Grill AGR1113
- Wok Kit A30
- Signature Gourmet Cookware AHD7S

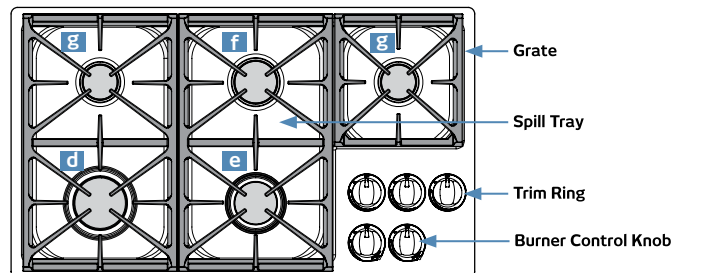


RGC365



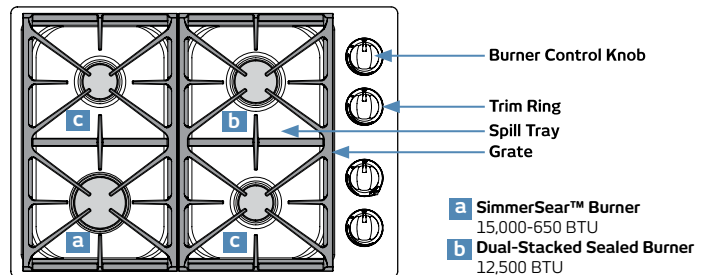
RGC304

Burner Configurations



RGC365 Top View

- d** SimmerSear™ Burner
18,000-750 BTU
- e** SimmerSear™ Burner
12,500-650 BTU
- f** Dual-Stacked Sealed Burner
12,500 BTU
- g** Dual-Stacked Sealed Burner
9,500 BTU



RGC304 Top View

- a** SimmerSear™ Burner
15,000-650 BTU
- b** Dual-Stacked Sealed Burner
12,500 BTU
- c** Dual-Stacked Sealed Burner
9,500 BTU