QUICK REFERENCE GUIDE > RIV3-365

36" Series 9 Professional 5 Zone Induction Self-Cleaning Range, 2 SmartZones

Series 9 | Professional

Stainless Steel



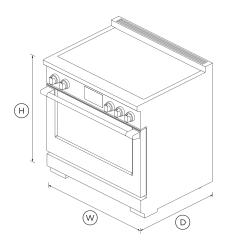
With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Five induction cooking zones, which can be paired to form two large SmartZones
- · 4.8 cu ft total oven capacity

Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	35 7/8 "
Depth	29 1/8 "



FEATURES & BENEFITS

Cook With Confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. The screen tilts for improved ergonomics and optimal visibility while cooking.

Generous Capacity

Featuring a large 4.8 cu ft total capacity convection oven, with enough room to fit a 32 lb turkey and full-size baking sheets.

Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions have been extensively researched and carefully designed to cater to a broad range of dishes and cooking styles. The handy food probe helps you monitor your progress.

Cooktop Power

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, and beautifully weighted, halo illuminated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, this Range is built to last.

Easy To Clean

The oven features a self-cleaning function and self-clean proof side racks, which don't need to be removed when using this function. The durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

Accessories (included)

Adjustable feet covers

Branded coin end cap

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Accessories (sold separately)		Warm	•	Bake power	4600
Wok grate included	No			Main oven - True convection power	2500 W
		Oven features			
Capacity		Concealed element	•	Power requirements	
Shelf positions	5	Electronic oven control	•	Connection	4-prong
Total capacity	4.8 cu ft	Food probe	•		grounding type [NEMA 14-50P
Usable capacity	3.8 cu ft	Internal light	true		plug]
	-10-04-1	Large broil pan	•	Service	50 A
		Self-clean proof side racks	•	Supply	120 / 240 V, 60 Hz
Cleaning		True convection	•		ΠZ
Pyrolytic self-clean	•				
		Oven functions		Product dimensions	
				Depth	29 1/8 "
Consumption		Air fry	•	Depth (excluding handles)	2918 mm
Energy usage	492kWh/year	Bake	•	Height	35 3/4 - 36 3/4 "
		Classic bake	•	Width	35 7/8 "
		Convection Broil	•		
Controls		Dehydrate	•		
Dial with illuminated halo	•	Maxi Broil	•	Rangetop features	
Electric circuit	4 wire	Number of functions	14	Dual zones	•
High resolution display	•	Pastry bake	•	Gentle heat	
Metal illuminated dials	•	Pizza bake	•	Heat settings	9
Multi-language interface	•	Rapid proof	•	Induction cooking technology	•
Precise cooking with food probe	•	Roast	•	SmartZone	1
Sabbath mode	•	Self-clean function	•	Zone bridging	
Smart appliance	•	Slow cook	•	Zone bridging	•
Tilting touch screen interface	•	True convection	•		
many todail screen interface	•	Warm	•	Rangetop Performance	
				Centre	2600 W
Main oven functions		Oven performance		Left front zone rating	2100 (3700) W

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Left rear zone rating	2100 (3700) W
Number of cooking zones	5
PowerBoost	•
Right front zone rating	2100 (3700) W
Right rear zone rating	2100 (3700) W
Recommended Back Guards Ventilation	
Combustible situation	BGRV3-3036H
Non combustible situation	BGRV2-3036 /

BGRV2-1236

Professional Range Hood) /

HCB36-6_N (36"

HCB36-12_N (36" Professional Range Hood, Dual Blower)

Safety

Recommended hood

ADA compliant	
Pan detection system	
Safety time out	
Surface hot indicators	

Secondary oven features

Food probe		•

Warranty

Parts and labor	Limited 2 years

SKU	82795

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. © Fisher & Paykel Appliances Ltd 2020

Other product downloads available at fisherpaykel.com

$\overline{\mathbf{\Lambda}}$	2D-DWG Induction Range and Professional Range Backguard
$\underline{\downarrow}$	2D-DWG Induction Range and Professional Range Backguard
<u></u>	2D-DWG Induction Range and Professional Range Backguard with Angled Vent Trim
$\underline{\downarrow}$	2D-DWG Induction Range
$\underline{\downarrow}$	2D-DXF Induction Range and Professional Range Backguard
$\underline{\downarrow}$	2D-DXF Induction Range and Professional Range Backguard
<u></u>	2D-DXF Induction Range and Professional Range Backguard with Angled Vent Trim
$\underline{\downarrow}$	2D-DXF Induction Range
$\underline{\downarrow}$	ArchiCAD Induction Range
$\underline{\downarrow}$	Service & Warranty
$\underline{\downarrow}$	Installation Guide EN
$\underline{\downarrow}$	Installation Guide FR
$\underline{\downarrow}$	Planning Guide Professional Style Dial/Handle Accessories
$\underline{\downarrow}$	Planning Guide - 36" Professional Ranges & Backguards
$\underline{\downarrow}$	Revit Induction Range
$\underline{\downarrow}$	Rhino Induction Range
$\underline{\downarrow}$	SketchUp Induction Range
$\underline{\downarrow}$	User Guide Professional Range EN

Where applicable:

Guide d'utilisation FR

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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