# Dual Fuel Range, 48", 5 Burners with Griddle, Selfcleaning

Series 9 | Professional

Stainless Steel | Natural Gas



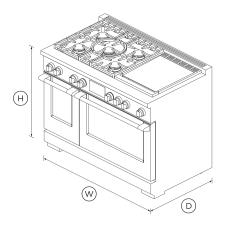
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Gas cooktop with griddle and a top burner heat up to 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities

Ensure perfect results with the food probe, included

# **DIMENSIONS**

Height	35 3/4 - 36 3/4	
Width	47 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

Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

#### Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary 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

Sealed dual flow burners deliver cooktop power up to 23,500 BTU for seriously fast boiling, and precise 140°F full surface, low temperature cooking with the gentlest of flames.

#### **Design Quality**

This range has craftsmanship in every detail, with real stainless steel, cast-iron grates, 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.

# **SPECIFICATIONS**

# Accessories (included)

Adjustable feet covers •

Branded coin end cap •

Accessories (sold separately)		Controls		Air fry	•
Square handle option	AH-R48	Dial with illuminated halo	•	Bake	•
		Dual control oven dials	•	Classic bake	•
		Electric circuit	4 wire	Clean	•
Burner ratings		High resolution display	•	Convection bake	•
Maximum burner power	23500 BTU	Metal illuminated dials	•	Convection broil	•
Power back centre	23500BTU	Multi-language interface	•	Maxi broil	•
Power back left	18500BTU	Precise cooking with food probe	•	Number of oven functions	15
Power back right	18500BTU	Recipe and food based functions	•	Pizza bake	•
Power front left	18500BTU	Sabbath mode	•	Rapid proof	•
Power front right	18500BTU	Smart appliance •		Roast	•
Power griddle	24000BTU	Tilting touch screen interface	•	Slow cook	•
Total cooktop power	121500 BTU	Wi-Fi connectivity	•	True convection	•
				Warm	•
Capacity		Gas Requirements		Oven features	
Shelf positions (main oven)	5	Fitting and pipe	½ NPT, min. %″ ☒ flex line	Auto re-ignition system	ě
Shelf positions (second oven)	5	Supply Pressure (natural gas)	6" to 9" W.C	Concealed element	
Total capacity (main oven)	4.8 cu ft			Electronic oven control	
Total capacity second oven	2.1 cu ft	_		Full extension telescopic sliding shelves	
Usable capacity (main oven)	3.8 cu ft	Main oven features		Internal light	true
		Concealed Element	•	Titanium coated, illuminated metal dials	•
Cleaning		Electronic oven control	•		
-		Full extension telescopic racks	•		
Easy clean porcelain basepan	•	Internal light	•	Oven functions	
Pyrolytic self-clean	•	Large broil pan	•	Air fry	
		Self-clean proof side racks	•	Bake	•
Consumption				Classic bake	•
		Main oven functions		Clean	•
Energy usage	470kWh/year			Convection bake	•

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Convection Broil	•	Product dimensions	
Dehydrate	•	Depth	29 1/8 "
Dehydrate	•	Depth (excluding handles)	2918 mm
Maxi Broil	•	Height	35 3/4 - 36 3/4 "
Number of functions	15	Width	47 7/8 "
Pastry bake	•		
Pizza bake	•		
Rapid proof	•	Rangetop features	
Roast	•	Sealed range top	•
Slow cook	•	Vent trim included	
True convection	•	vent timi meladed	
Warm	•		_
		Recommended Back Guards Ventila	ition
Oven newfewmanes		Combustible situation	BGRV3-3048H
<b>Oven performance</b> Bake power	4600	Non combustible situation	BGRV2-3048 / BGRV2-1248
Broil	3600 W	Recommended hood	HCB48-12_N
Main oven - True convection power	2500 W		(48''' Professional Range Hood, Dual Blower)
Power requirements			
Connection	4-prong	Safety	
	grounding type [NEMA 14-50 plug]	ADA compliant	•
Service	50 A		
upply	120 / 240 V, 60 Hz	Secondary oven features	
		3/4 Extension racks	2
		Concealed element	•
Product details		Electronic oven control	•
	V	Food probe	•
Self Cleaning Sf	Yes	1 000 p1000	

# Secondary oven functions

Air fry	•
Bake	•
Classic bake	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of secondary oven functions	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•

SKU	81894

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

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ArchiCAD Dual Fuel Range

Energy Label

Service & Warranty

Planning Guide Professional Style Dial/Handle Accessories

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Revit Dual Fuel Range



Rhino Dual Fuel Range



SketchUp Dual Fuel Range



User Guide EN



Guide d'utilisation FR

# Where applicable:

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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