QUICK REFERENCE GUIDE > RDV3-488-N

# Dual Fuel Range, 48", 8 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural Gas

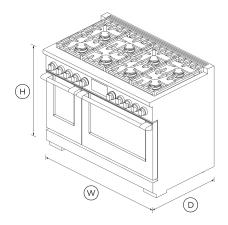


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Beautiful LED halo-illuminated dials provide information at a glance

#### **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)		Energy usage	470kWh/year	Main oven functions	
Square handle option	AH-R48			Air fry	•
		Controls		Bake	•
Burner ratings		Dial with illuminated halo		Classic bake	•
burner ratings			•	Clean	•
Maximum burner power	23500 BTU	Dual control oven dials	• 4do	Convection bake	•
Power back centre	18500BTU	Electric circuit	4 wire	Convection broil	•
Power back centre (2)	18500BTU	High resolution display	•	Maxi broil	•
Power back left	18500BTU	Metal illuminated dials	•	Number of oven functions	15
Power back right	18500BTU	Multi-language interface	•	Pizza bake	•
Power front centre	18500BTU	Precise cooking with food probe	•	Rapid proof	•
Power front centre (2)	18500BTU	Recipe and food based functions	•	Roast	•
Power front left	23500BTU	Sabbath mode	•	Slow cook	•
Power front right	23500BTU	Smart appliance	•	True convection	•
Total cooktop power	158000 BTU	Tilting touch screen interface	•	Warm	•
		Wi-Fi connectivity	•		
Capacity				Oven features	
Shelf positions (main oven)	5	Gas Requirements		Auto re-ignition system	•
Shelf positions (second oven)	5	Fitting and pipe	½ NPT, min. 5%″ ∑ flex line	Concealed element	•
Total capacity (main oven)	4.8 cu ft	Supply Pressure (natural gas)	6" to 9" W.C	Electronic oven control	•
Total capacity second oven	2.1 cu ft	Supply Pressure (natural gas)	0 10 9 W.C	Full extension telescopic sliding shelves	•
Usable capacity (main oven)	3.8 cu ft		-	Internal light	true
		Main oven features		Self-clean proof side racks	•
		Concealed Element	•	Titanium coated, illuminated metal dials	•
Cleaning		Electronic oven control	•		
Easy clean porcelain basepan	•	Full extension telescopic racks	•		
Pyrolytic self-clean	•	Internal light	•	Oven functions	
		Self-clean proof side racks	•	Air fry	•
		Self-clean proof side racks	•	Bake	•
Consumption				Classic bake	_

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Convection bake Convection Broil Dehydrate Dehyth (excluding handles) Depth (excluding handles) De	Clean	•	Product dimensions
Convection Broil  Dehydrate  Pehydrate  Pehydrate  Pohydrate  Pohy	Convection bake	•	Depth
Dehydrate Dehydr	Convection Broil	•	
Dehydrate  Maxi Broil  Number of functions  Pastry bake  Pizza bake  Rapid proof  Roast  Sealed range top  Vent trim included  Roast  Slow cook  True convection  Warm  Recommended Back Guards Ventilation  Non combustible situation  Non c	Dehydrate	•	· · · ·
Maxi Broil Number of functions Pastry bake Pizza bake Pizza bake Rapid proof Roast Slow cook True convection Warm Power performance Bake power Bake power Ampin oven - True convection power Amperage Amperage Amperage Amperage Amperage Supply frequency Self Cleaning Sf  Yes Pooler true functions Pastry bake Posseled range top Vent trim included Pomented Non combustible situation Amperage Afono Safety ADA compliant ADA compliant  Secondary oven features Side Electronic oven control Electronic oven control Food probe	Dehydrate	•	
Pastry bake Pizza bake Pizza bake Rapid proof Roast Slow cook True convection Warm Pastry Power requirements Amperage Amperage Supply frequency Product details Self Cleaning Sf Pont Sealed range top Vent trim included Combustion Vent trim included Combustible situation Combustible situation Non combustible situation Secondary of the combusti	Maxi Broil	•	
Pizza bake Rapid proof Roast Slow cook True convection Warm  Combustible situation Non combustible situation Secommended hood  Recommended hood  Recommended hood  Recommended hood  Recommended hood  Safety ADA compliant  Amperage So A Rated current So A Supply frequency Secondary oven features  3/4 Extension racks Concealed element Electronic oven control Self Cleaning Sf Yes Food probe	Number of functions	15	
Rapid proof  Roast  Slow cook  True convection  Warm  Combustible situation  Non combustible situation  Non combustible situation  Non combustible situation  Non combustible situation  Recommended hood  Recommended hood  Froil  Food profereduirements  Amperage  Amperage  Supply frequency  Fooduct details  Self Cleaning Sf  Yes  Vent trim included  **Vent trim included	Pastry bake	•	Rangetop features
Rapid proof Roast  Slow cook True convection Warm  Recommended Back Guards Ventilation Combustible situation Non combustible situation Non combustible situation Non combustible situation Recommended hood  Recommended hood  Froil	Pizza bake	•	Sealed range top
Roast Slow cook True convection Warm  Recommended Back Guards Ventilation Combustible situation Non combustible situation Non combustible situation Recommended hood  Recommended hood  Recommended hood  Safety  Power requirements Amperage Amperage So A Rated current Supply frequency  Fooduct details Self Cleaning Sf  Yes  Recommended hood  Recommended hood  Recommended hood  Safety  Safety  ADA compliant  Concealed element Electronic oven control Food probe	Rapid proof	•	
True convection  Warm  Combustible situation Non combustible situation Non combustible situation Non combustible situation Non combustible situation Recommended hood  Recommended hood  Froil 3600 W Main oven - True convection power 2500 W  Safety  Power requirements Amperage 50 A Rated current 50 A Supply frequency 60 Hz Secondary oven features  3/4 Extension racks Concealed element Electronic oven control Food probe	Roast	•	
Warm  Combustible situation  Non combustible situation  Recommended hood  Bake power	Slow cook	•	
Combustible situation  Non combustible situation  Non combustible situation  Recommended hood  Bake power 4600  Broil 3600 W  Main oven - True convection power 2500 W  Safety  Power requirements  Amperage 50 A  Rated current 50 A  Supply frequency 60 Hz Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Food probe	True convection	•	Recommended Back Guards Ventilation
Oven performance  Bake power  Broil  3600 W  Main oven - True convection power  2500 W  Safety  Power requirements  Amperage  Supply frequency  Froduct details  Self Cleaning Sf  Recommended hood  Safety  ADA compliant  ADA compliant  ADA compliant  ADA compliant  Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Food probe	Warm	•	Combustible situation
Oven performance  Bake power  Broil  3600 W  Main oven - True convection power  2500 W  Safety  Power requirements  Amperage  Supply frequency  Froduct details  Self Cleaning Sf  Recommended hood  Safety  ADA compliant  ADA compliant  ADA compliant  ADA compliant  Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Food probe			Non combustible situation
Bake power 4600 Broil 3600 W Main oven - True convection power 2500 W  Power requirements Amperage 50 A Rated current 50 A Supply frequency 60 Hz Secondary oven features  Product details Self Cleaning Sf Yes Food probe			
Broil 3600 W  Main oven - True convection power 2500 W  Safety  Power requirements  Amperage 50 A  Rated current 50 A  Supply frequency 60 Hz Secondary oven features  Product details  Self Cleaning Sf Yes Food probe	Oven performance		Recommended hood
Main oven - True convection power  Power requirements  Amperage  Rated current  Supply frequency  Froduct details  Safety  ADA compliant  ADA compliant  Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Food probe	Bake power	4600	
Power requirements  Amperage  Rated current  Supply frequency  Froduct details  Self Cleaning Sf  Safety  ADA compliant  ADA compliant  Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Food probe	Broil	3600 W	
Power requirements  Amperage 50 A  Rated current 50 A  Supply frequency 60 Hz Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Self Cleaning Sf Yes Food probe	Main oven - True convection power	2500 W	
Power requirements  Amperage 50 A  Rated current 50 A  Supply frequency 60 Hz Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Self Cleaning Sf Yes Food probe			
Amperage 50 A  Rated current 50 A  Supply frequency 60 Hz Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Self Cleaning Sf Yes Food probe			Safety
Rated current  Supply frequency  60 Hz  Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Self Cleaning Sf  Yes  Food probe	Power requirements		ADA compliant
Supply frequency  60 Hz  Secondary oven features  3/4 Extension racks  Concealed element  Electronic oven control  Food probe	Amperage	50 A	
Product details  Self Cleaning Sf	Rated current	50 A	
Product details  Self Cleaning Sf  Concealed element  Electronic oven control  Food probe	Supply frequency	60 Hz	Secondary oven features
Product details  Self Cleaning Sf  Yes  Electronic oven control Food probe			3/4 Extension racks
Self Cleaning Sf  Yes  Electronic oven control Food probe	Product details		Concealed element
Food probe	Froduct details		Electronic oven control
Internal light	Self Cleaning Sf	Yes	Food probe
			Internal light

29 1/8 "

2918 mm

47 7/8 "

35 3/4 - 36 3/4 "

BGRV3-3048 / BGRV2-3048 / BGRV2-1248

> HCB48-12\_N (48"" Professional Range Hood, Dual Blower)

> > 2

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 81896

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

2D-DWG Dual Fuel Range

↓ 2D-DXF Dual Fuel Range

2D-DWG Dual Fuel Cooker with Backguard BGRV2-1248

2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048

2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim

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- 2D-DXF Dual Fuel Cooker with Backguard BGRV2-1248
- 2D-DXF Dual Fuel Cooker with Backguard-BGRV2-3048
- 2D-DXF Dual Fuel Cooker with Backguard-BGRV2-3048H and Angled Trim
- ↓ ArchiCAD Dual Fuel Range
- Data Sheet Dual Fuel Cooker with Backguard BGRV2-1248
- Data Sheet Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
- ↓ Data Sheet Dual Fuel Range
- ↓ Energy Label
- ↓ Service & Warranty
- Guide d'installation FR
- ↓ Planning Guide Professional Style Dial/Handle Accessories
- ↓ Revit Dual Fuel Cooker
- J. Rhino Dual Fuel Cooker
- ↓ Sketchup Dual Fuel Cooker
- ↓ Specification Guide
- ↓ User Guide EN

## 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.

