QUICK REFERENCE GUIDE > RDV3-366-N

Dual Fuel Range, 36", 6 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural Gas

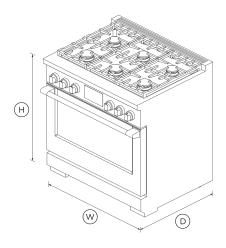


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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
- 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

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)

Square handle option AH-R36
Wok grate included No

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Burner ratings		Smart appliance	•	Convection bake	•
Maximum burner power	23500 BTU	Tilting touch screen interface	•	Convection Broil	•
Power back centre	18500BTU	Wi-Fi connectivity	•	Dehydrate	•
Power back left	18500BTU			Dehydrate	•
Power back right	18500BTU			Maxi Broil	•
Power front centre	18500BTU	Gas Requirements		Number of functions	15
Power front left	23500BTU	Fitting and pipe	½ NPT, min. %″ 🛭	Pastry bake	•
Power front right	23500BTU		flex line	Pizza bake	•
Total cooktop power	121000 BTU	Supply Pressure (natural gas)	6" to 9" W.C	Rapid proof	•
				Roast	•
		Main oven functions		Slow cook	•
Capacity				True convection	•
Shelf positions	5	Warm	•	Warm	•
Total capacity	4.8 cu ft				
Usable capacity	3.8 cu ft	Oven features		Oven performance	
		Auto re-ignition system	•	Bake power	4600W
Cleaning		Concealed element	•	Broil	4000 BTU
_		Electronic oven control	•	Main oven - True convection power	2500 W
Easy clean porcelain basepan	•	Food probe	•		
Pyrolytic self-clean	•	Full extension telescopic sliding shelves	•		
		Internal light	true	Power Requirements	
Controls		Large broil pan	•	Amperage	
001161015					30 A
		Self-clean proof side racks	•		30 A 60 Hz
Dial with illuminated halo	•	Self-clean proof side racks Titanium coated, illuminated metal dials	•	Supply frequency	30 A 60 Hz
Dial with illuminated halo Electric circuit	• 4 wire	·	•		
Electric circuit High resolution display	• 4 wire •	·	•		
Electric circuit	• 4 wire • •	·	•	Supply frequency Product Details	60 Hz
Electric circuit High resolution display	• 4 wire • • • • • •	Titanium coated, illuminated metal dials	· · · · · · · · · · · · · · · · · · ·	Supply frequency	
Electric circuit High resolution display Metal illuminated dials Multi-language interface Precise cooking with food probe	• 4 wire • • • • • •	Titanium coated, illuminated metal dials Oven functions	•	Supply frequency Product Details	60 Hz
Electric circuit High resolution display Metal illuminated dials Multi-language interface	• 4 wire • • • • • • • • • • • • • • • • • • •	Titanium coated, illuminated metal dials Oven functions Air fry	· · · · · · · · · · · · · · · · · · ·	Supply frequency Product Details	60 Hz

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Depth	29 1/8
Depth (excluding handles)	2918 mn
Height	35 3/4 - 36 3/4
Width	35 7/8
Rangetop features	
Sealed range top	
Vent trim included	

Recommended Back Guards Ventilation

Combustible situation

Non combustible situation

BGRV2-3036 / BGRV2-1236

Recommended hood

HCB36-6_N (36"
Professional
Range Hood,
Professional
Range Hood,

BGRV3-3036H

Dual Blower)

Safety

ADA compliant
Full extension telescopic sliding shelves

Secondary oven features

Food probe •

SKU 81898

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 Range with Backguard BGRV2-1236

2D-DWG Dual Fuel Range with Backguard BGRV2-3036

2D-DWG Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim

2D-DXF Dual Fuel Range with Backguard BGRV2-1236

2D-DXF Dual Fuel Range with Backguard-BGRV2-3036

2D-DXF Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim

ArchiCAD Dual Fuel Range

Data Sheet Dual Fuel Range with Backguard BGRV2-1236

Data Sheet Dual Fuel Range with Backguard BGRV2-3036

Data Sheet Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim

↓ Data Sheet Dual Fuel Range

↓ Service & Warranty

Installation Guide EN

Guide d'installation FR

Revit Dual Fuel Range

↓ Rhino Dual Fuel Range

↓ Sketchup Dual Fuel Range

Specification Guide Dual Fuel Range

User Guide Professional Range 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.



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