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48" Series 9 Professional 5 Burner + Griddle Dual Fuel Pyrolytic Range, NG

Series 9 | Professional

Stainless Steel | Natural Gas



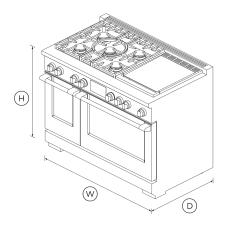
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

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

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Dehydrate	•	Product dimensions	
ydrate	•		20.1/0.1/
roil	•	Depth	29 1/8 "
r of functions	15	Depth (excluding handles)	2918 mm
y bake	•	Height	35 3/4 - 36 3/4 "
za bake	•	Width	47 7/8 "
pid proof	•		
ast	•	Rangetop features	
w cook	•	-	
ue convection	•	Sealed range top	•
arm	•	Vent trim included	•
um			
		Recommended Back Guards Ventilation	
en performance		Combustible situation	BGRV3-3048H
ake power	4600	Non combustible situation	BGRV2-3048 /
oil	3600 W		BGRV2-1248
ain oven - True convection power	2500 W	Recommended hood	HCB48-12_N (48""
wer requirements			Professional Range Hood, Dual Blower)
onnection	4-prong		
	grounding type [NEMA 14-50	Safety	
	plug]	ADA compliant	•
rvice	50 A		
pply	120 / 240 V, 60 Hz		
	п	Secondary oven features	
		3/4 Extension racks	2
roduct details		Concealed element	•
elf Cleaning Sf	Yes	Electronic oven control	•

Food probe

Internal light

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

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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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