QUICK REFERENCE GUIDE > RDV3-366-N

36" Series 9 Professional 6 Burner Dual Fuel Self-Cleaning Range, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas



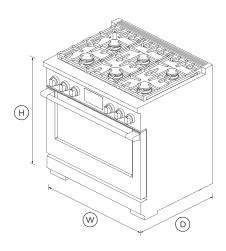
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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	Electric circuit	4 wire	Oven functions	
		High resolution display	•	Air fry	•
		Metal illuminated dials	•	Bake	•
Burner ratings		Multi-language interface	•	Classic bake	•
Maximum burner power	23500 BTU	Precise cooking with food probe	•	Clean	•
Power back centre	18500BTU	Recipe and food based functions	•	Convection bake	•
Power back left	18500BTU	Sabbath mode	•	Convection Broil	•
Power back right	18500BTU	Smart appliance	•	Dehydrate	•
Power front centre	18500BTU	Tilting touch screen interface	•	Dehydrate	•
Power front left	23500BTU			Maxi Broil	•
Power front right	23500BTU			Number of functions	15
Total cooktop power	121000 BTU	Gas Requirements		Pastry bake	•
		Fitting and pipe	½ NPT, min. %" ☒ flex line	Pizza bake	•
		Supply Pressure (natural gas)	6" to 9" W.C	Rapid proof	•
Capacity		Supply Fressure (natural gas)	0 10 5 W.C	Roast	•
Shelf positions	5			Slow cook	•
Total capacity	4.8 cu ft	Main oven functions		True convection	•
Usable capacity	3.8 cu ft	Warm	•	Warm	•
Cleaning		Oven features		Oven performance	
Easy clean porcelain basepan	•	Overrieatures		Bake power	4600W
Pyrolytic self-clean	•	Auto re-ignition system	•	Broil	4000 BTU
		Concealed element	•	Main oven - True convection power	2500 W
		Electronic oven control	•	Ham even mad convection power	2555 11
Consumption		Food probe	•		
Energy usage	490kWh/year	Full extension telescopic sliding shelves	•	Power requirements	
		Internal light	true	Connection	4-prong
		Large broil pan	•	Connection	grounding type
Controls		Self-clean proof side racks	•		[NEMA 14-50 plug]
Dial with illuminated halo	•	Titanium coated, illuminated metal dials	•	Service	30 A

QUICK REFERENCE GUIDE > RDV3-366-N Date: 17.12.2024 > 3

Supply	120 / 240 V, 60 Hz
Product details	
Self Cleaning Sf	Yes
Product dimensions	
Depth	29 1/8 "
Depth (excluding handles)	2918 mm
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

Combastible situation	Bollvo occoli
Non combustible situation	BGRV2-3036 / BGRV2-1236
Recommended hood	HCB36-6_N (36" Professional Range Hood) / HCB36-12_N (36" Professional Range Hood, Dual Blower)

BGRV3-3036H

Safety

ADA compliant	•
Full extension telescopic sliding shelves	•

Secondary oven features

Food probe		•
------------	--	---

SKU	82941

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 Duai Fuel Range with Backguard BGRV2-1236
$\underline{\downarrow}$	2D-DWG Dual Fuel Range with Backguard BGRV2-3036
<u></u>	2D-DWG Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim

- 2D-DWG Dual Fuel Range
- 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
- 2D-DXF Dual Fuel Range
- ArchiCAD Dual Fuel Range
- Energy Label Dual Fuel Cooker
- Service & Warranty
- Installation Guide EN
- Installation Guide FR

Planning Guide Professional Style Dial/Handle Accessories Planning Guide 36" Professional Ranges & Backguards Revit Dual Fuel Range

Rhino Dual Fuel Range Sketchup Dual Fuel Range

User Guide Professional Range EN

Guide d'utilisation FR

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.

