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# 36" Series 9 Professional 6 Burner Dual Fuel Self-Cleaning Range, LPG

Series 9 | Professional

Stainless Steel | LPG



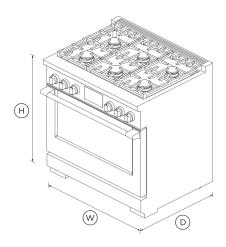
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 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 19,000 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

Auto re-ignition system  Concealed element  Electronic oven control  Food probe  Full extension telescopic sliding shelves Internal light  Large broil pan  Self-clean proof side racks  Auto re-ignition system  Concealed element  Power requirements  Connection  4-p  Groundering  Food probe  Connection  4-p  Groundering  Full extension telescopic sliding shelves  Full extension telescopic sliding shelves  Service	Wok grate included	No	Electric circuit	4 wire	Oven functions	
Multi-language interface   Classic bake			High resolution display	•	Air fry	•
Maximum burner power 19000 BTU Procise cooking with flood probe Clean Power back centre 13000BTU Recipe and food based functions Convection bake Power back fight 13000BTU Shart appliance Dehydrate Power front centre 15000BTU Tilting touch screen interface Dehydrate Power front centre 15000BTU Tilting touch screen interface Dehydrate Power front right 19000BTU Power front right 19000BTU Fitting and pipe Shart make the past pake foot and past pake the			Metal illuminated dials	•	Bake	•
Power back centre   13000BTU   Recipe and food based functions   Convection back   Convection	Burner ratings		Multi-language interface	•	Classic bake	•
Power back left   13000BTU   Sabbath mode   Convection Broil	Maximum burner power	19000 BTU	Precise cooking with food probe	•	Clean	•
Power back right   13000BTU   Smart appliance   Dehydrate   Dehy	Power back centre	13000BTU	Recipe and food based functions	•	Convection bake	•
Power front centre 15000BTU 151ting touch screen interface Dehydrate  Power front left 19000BTU 19000BTU  Power front right 19000BTU  Total cooktop power 92000 BTU 561ting and pipe 75 NPT, min. %" 8 16 Applied proof fluctions Pastry bake 75 Applied proof fluctions 75 Applied proof flu	Power back left	13000BTU	Sabbath mode	•	Convection Broil	•
Power front centre   1500BTU   1500OBTU	Power back right	13000BTU	Smart appliance	•	Dehydrate	•
Power front left 19000BTU Power front right 19000BTU Power front right 19000BTU Total cooktop power 92000 BTU  Capacity Shelf positions Shelf	Power front centre	15000BTU	Tilting touch screen interface	•		
Total cooktop power 92000 BTU Gas Requirements Pastry bake  Fitting and pipe ½ NPT, min. ¾ W flex line  Fitting and pipe ½ NPT, min. ¾ W flex line  Rapid proof Roast  Slow cook  Total capacity 4.8 cu ft  Usable capacity 3.8 cu ft  Warm  Cleaning  Coven features  Auto re-ignition system Pyrolytic self-clean  Consumption  Energy usage 490kWh/year  Controls  Controls  Fitting and pipe ½ NPT, min. ¾ W flex line flex	Power front left	19000BTU				•
Fitting and pipe  Fitting and	Power front right	19000BTU			Number of functions	15
Fitting and pipe 1/2 NPT, min. %" fex line fex l	Total cooktop power	92000 BTU	Gas Requirements		Pastry bake	•
Capacity Supply Pressure (LPG) 11" to 14" W.C Shelf positions Solow cook Total capacity 4.8 cu ft Usable capacity Solow cook True convection Warm  Cleaning Capacity  Consumption Energy usage  490kWh/year Full extension telescopic sliding shelves Footproof side racks Full extension telescopic slider acks Full extension telescopic slider acks Fast Capacity Full extension telescopic slider acks Fast Capacity Find to 14" W.C Rapid proof Roast Roast Slow cook True convection Warm  Vorm  Warm  Warm  Warm  Full extension telescopic sliding shelves Full extension telescopic sliding shelves Full extension telescopic slider acks Full extensio			Fitting and pipe			•
Shelf positions  Shelf positions  Shelf positions  Total capacity  4.8 cu ft Usable capacity  3.8 cu ft  Warm   Oven features  Easy clean porcelain basepan Pyrolytic self-clean  Consumption  Energy usage  490kWh/year  Energy usage  Auto re-ignition system Controls  Full extension telescopic sliding shelves Internal light Large broil pan  Self-clean proof side racks True convection  True convection True convection True convection power  Auto re-ignition system Concaled element  Electronic oven control Food probe Internal light			Control of December (LDC)		Rapid proof	•
Total capacity Usable capacity  4.8 cu ft Usable capacity  3.8 cu ft  Warm   Oven performance  Cleaning  Easy clean porcelain basepan Pyrolytic self-clean  Concealed element Concealed element Electronic oven control Electronic oven control Fod probe Full extension telescopic sliding shelves Fod prob  Energy usage  Autore-ignition system Fod probe Full extension telescopic sliding shelves Full extension telescopic sli	Capacity		Supply Pressure (LPG)	11" to 14" W.C	Roast	•
Usable capacity  3.8 cu ft  Warm  Warm  Oven performance  Easy clean porcelain basepan Pyrolytic self-clean  Concealed element Electronic oven control Energy usage Energy usage  490kWh/year  Full extension telescopic sliding shelves Large broil pan  Self-clean proof side racks True convection  Self-clean proof side racks True convection  Self-clean proof side racks True convection  Warm  Oven performance  Main oven - True convection power  Power requirements  Connection  4-p  Grounding  Grounding  INEMA 1  Internal light Inte	Shelf positions	5			Slow cook	•
Usable capacity  S.8 cu ft  Warm  Warm  Oven performance  Oven performance  Auto re-ignition system  Pyrolytic self-clean  Concealed element  Electronic oven control  Food probe  Food probe  Full extension telescopic sliding shelves  Controls  Food prob  Full extension telescopic sliding shelves  Controls  Service  Supply  Warm  Warm  Warm  Oven performance  Power performance  Auto re-ignition system  Pain oven - True convection power  Auto re-ignition system  Power requirements  Connection  4-p  Grounding  INEMA 1  Internal light  Inte	Total capacity	4.8 cu ft	Main oven functions		True convection	•
Consumption Energy usage  490kWh/year  Full extension telescopic sliding shelves  Controls  Oven features  Auto re-ignition system  Concealed element  Electronic oven control  Food probe Full extension telescopic sliding shelves Internal light Internal light True convection  Food probe  Service Supply  Supply  Auto re-ignition system  Main oven - True convection power  Power requirements  Connection  A-p  Grounding  Food probe  Full extension telescopic sliding shelves Internal light Internal lig	Usable capacity	3.8 cu ft	Warm	•	Warm	•
Easy clean porcelain basepan Pyrolytic self-clean  Auto re-ignition system Concealed element Electronic oven control  Food probe Full extension telescopic sliding shelves Internal light Large broil pan  Service Controls  Auto re-ignition system  Main oven - True convection power  Power requirements  Connection  A-p  Power requirements  Connection  Food probe  Connection  A-p  Grounding  Full extension telescopic sliding shelves Internal light Internal	Cleaning		Our factors		Oven performance	
Pyrolytic self-clean  Concealed element  Electronic oven control  Food probe  Full extension telescopic sliding shelves Internal light  Large broil pan  Service  Self-clean proof side racks  True convection  Auto re-ignition system  Power requirements  Connection  Food probe  Connection  Food probe  Connection  Full extension telescopic sliding shelves  Full extensio	Easy clean porcelain basepan	•	Oven reatures		Main oven - True convection nower	2500 W
Electronic oven control  Consumption Energy usage  490kWh/year  Full extension telescopic sliding shelves Internal light Large broil pan  Service  Self-clean proof side racks True convection  Electronic oven control Power requirements  Connection  Connection  Full extension telescopic sliding shelves Internal light true Service Supply  Supply  120 / 240 vice  True convection	Pyrolytic self-clean	•	Auto re-ignition system	•	Tidil over The convection power	2300 11
Consumption  Energy usage  490kWh/year  Full extension telescopic sliding shelves Internal light Large broil pan  Service  Self-clean proof side racks True convection  Food probe  Connection  Connection  Connection  Food probe  Connection  Connection  Service  Service  Supply  True convection			Concealed element	•		
Energy usage  490kWh/year  Full extension telescopic sliding shelves Internal light Large broil pan  Service  Self-clean proof side racks True convection  Connection  4-p grounding INEMA 1  Service  Supply  True convection			Electronic oven control	•	Power requirements	
Energy usage  490kWh/year  Internal light Large broil pan  Service  Self-clean proof side racks True convection  Full extension telescopic sliding shelves  Service  Supply  Supply  120 / 240 V	Consumption		Food probe	•	Connection	4-prong
Internal light true [NEMA 1]  Large broil pan  Service  Supply  True convection  Internal light  True  Service  Supply  120 / 240 /	Energy usage	490kWh/year	Full extension telescopic sliding shelves	•	Connection	grounding type
Large broil pan  Service  Self-clean proof side racks  True convection  Service  Supply  Supply  120 / 240 Y			Internal light	true		[NEMA 14-50 plug]
Controls  Self-clean proof side racks Supply True convection  Supply  Supply  Supply  True convection			Large broil pan	•	Service	30 A
True convection •	Controls		Self-clean proof side racks	•		120 / 240 V, 60
	Dial with illuminated halo	•	True convection	•	- N. C. S.	Hz
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29 1/8 "	Depth	
29 1/8 "	Depth (excluding handles)	
35 3/4 - 36 3/4 "	Height	
35 7/8 "	Width	
	Rangetop features	
•	Vent trim included	
	Recommended Back Guards Ventilation	
BGRV3-3036H	Combustible situation	
BGRV2-3036 / BGRV2-1236	Non combustible situation	
HCB36-6_N (36' Professiona Range Hood) / HCB36-12_N (36' Professiona Range Hood Dual Blower	Recommended hood	
	Safety	
•	ADA compliant	
•	Full extension telescopic sliding shelves	
	Secondary oven features	

Parts and labor	Limited 2 years	
SKU	82942	

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

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

#### Other product downloads available at fisherpaykel.com

$\underline{ullet}$	2D-DWG Dual Fuel Range with Backguard BGRV2-3036
$\overline{\uparrow}$	2D-DWG Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim
$\underline{ullet}$	2D-DWG Dual Fuel Range
$\underline{ullet}$	2D-DXF Dual Fuel Range with Backguard BGRV2-1236
$\overline{ullet}$	2D-DXF Dual Fuel Range with Backguard-BGRV2-3036
<u></u>	2D-DXF Dual Fuel Range with Backguard-BGRV2-3036H and Angled Trim $$
$\underline{ullet}$	2D-DXF Dual Fuel Range
$\underline{ullet}$	ArchiCAD Dual Fuel Range
$\underline{ullet}$	Energy Label Dual Fuel Cooker
$\underline{ullet}$	Service & Warranty
$\underline{ullet}$	Planning Guide Professional Style Dial/Handle Accessories
$\underline{\downarrow}$	Revit Dual Fuel Range
$\underline{ullet}$	Rhino Dual Fuel Range
$\underline{ullet}$	Sketchup Dual Fuel Range
$\underline{ullet}$	User Guide Professional Range EN
$\underline{\downarrow}$	Guide d'utilisation FR
<b>1</b>	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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