QUICK REFERENCE GUIDE > RDV2-488-L_N

48" Series 9 Professional 8 Burner Dual Fuel Range, LPG

Series 9 | Professional

Stainless Steel | LPG



A striking addition to your kitchen, with eight powerful gas burners and two ovens with a combined capacity of 6.9 cu ft.

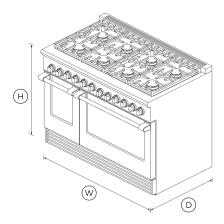
- · Top burner heat of 19,000 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two convection oven cavities
- Non-tip full-extension shelves in main cavity for safe removal of hot dishes

DIMENSIONS

Height 35 3/4 - 36 3/4 "

Width 47 7/8 "

Depth 29 1/8 "



FEATURES & BENEFITS

Cooktop Power

Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

Total Control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.

Consistent broiling

The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

Easy to clean

The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

Instant Visibility

Control dials have halo-illumination glowing white - heating up; orange - temperature reached; red - self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

Cooking flexibility

The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.

SPECIFICATIONS

Accessories (sold separately)

Square handle option AH-R48

Burner ratings

| Maximum burner power | 19000 BTU |
|------------------------|-----------|
| Power back centre | 13000BTU |
| Power back centre (2) | 13000BTU |
| Power back left | 13000BTU |
| Power back right | 13000BTU |
| Power front centre | 15000BTU |
| Power front centre (2) | 15000BTU |

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| Power front left | 19000BTU | Main oven functions | | Width | 47 7/8 " |
|-------------------------------|-------------------------------|-------------------------------------|------------------------------|---|----------|
| Power front right | 19000BTU | Bake | • | | |
| Total cooktop power 1200 | 120000 BTU | Broil | • | | |
| | | Clean | • | Rangetop features | |
| | | Convection bake | • | Sealed range top | • |
| Capacity | | Convection broil | • | Vent trim included | • |
| Shelf positions | 5 | Number of oven functions | 6 | | |
| Shelf positions (main oven) | 5 | Self cleaning | • | | |
| Shelf positions (second oven) | 5 | True convection | • | Safety | |
| | | | | Full extension telescopic sliding shelves | • |
| Cleaning | | Oven features | | | |
| Pyrolytic self-clean | • | Auto re-ignition system | • | Secondary oven features | |
| | | Internal light | true | Broil | • |
| | | | | Concealed element | • |
| Controls | | | | Electronic oven control | • |
| Electric circuit | 4 wire | Oven performance | | Internal light | • |
| Metal illuminated dials | • | Bake power | 4600 | | |
| | | Broil | 3600 W | | |
| | | Main oven - True convection power | 2500 W | Secondary oven functions | |
| Gas Requirements | | | | Bake | • |
| Fitting and pipe | ½ NPT, min. ⅓″ ဩ flex line | | | Number of secondary oven functions | 3 |
| Supply Procesure (LDC) | | Power requirements | | Proof | • |
| Supply Pressure (LPG) | 11" to 14" W.C | Rated current | 50 A | | |
| | | Supply frequency | 60 Hz | | |
| Main oven features | | | | SKU | 71367 |
| Concealed Element | • | Product dimensions | | | |
| Electronic oven control | • | | 20.1/0." | | |
| Internal light | • | Depth | 29 1/8 " | | |
| Large broil pan | • | Depth (excluding handles) Height | 2918 mm 35 3/4 - 36 3/4 " | | |
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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

↓ Archicad Dual Fuel Range

↓ Data Sheet Dual Fuel Range

↓ Service & Warranty

↓ Installation Guide EN / Guide d'installation FR

↓ Planning Guide Dual Fuel Range

↓ Rhino 5

↓ Sketchup Dual Fuel Range

↓ User Guide EN

Guide d'installation 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.