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48" Series 9 Professional 8 Burner Dual Fuel Range, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas

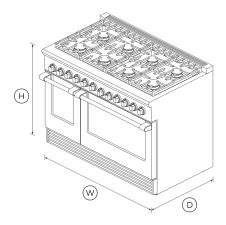


A striking addition to your kitchen, with eight high powered gas burners and two ovens with a combined capacity of 6.9 cu ft.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two 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 23500 BTU

Power back centre 18500BTU

Power back centre (2) 18500BTU

Power back left	18500BTU	Electronic oven control	•	Product Dimensions	
Power back right	18500BTU	Internal light	•	Depth	29 1/8 "
Power front centre	18500BTU	Large broil pan	•	Depth (excluding handles)	2918 mm
Power front centre (2)	18500BTU			Height	35 3/4 - 36 3/4 "
Power front left	23500BTU			Width	47 7/8 "
Power front right	23500BTU	Main oven functions			, c
Total cooktop power	158000 BTU	Bake	•		
	Broil	•	Rangetop features		
	Clean	•	Sealed range top	•	
Capacity	Convection bake	•	Vent trim included	•	
Shelf positions	5	Convection broil	•		
Shelf positions (main oven)	5	Number of oven functions	6		
Shelf positions (second oven)	5	Self cleaning	•	Safety	
		True convection	•	Full extension telescopic sliding shelves	•
Cleaning					
Pyrolytic self-clean	•	Oven features		Secondary oven features	
		Auto re-ignition system	•	Broil	•
		Internal light	true	Concealed element	•
Controls				Electronic oven control	•
Electric circuit	4 wire			Internal light	•
Metal illuminated dials	•	Oven performance			
		Bake power	4600		
		Broil	3600 W	Secondary oven functions	
Gas Requirements		Main oven - True convection power	2500 W	Bake	•
Fitting and pipe	½ NPT, min. 5⁄8″ ∑ flex line			Number of secondary oven functions	3
Supply Pressure (natural gas)	6" to 9" W.C	Power Requirements		Proof	•
		Rated current	50 A	-	
Main oven features		Supply frequency	60 Hz	SKU	71366
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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

L Rhino 5

↓ User Guide 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.