# Dual Fuel Range, 36", 6 Burners, Self-cleaning, LPG

Series 9 | Professional

### Stainless Steel | LPG

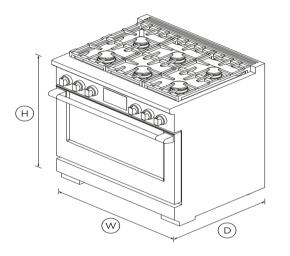


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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

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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	
Adjustable feet covers	
Branded coin end cap	
Accessories (sold separately)	

# QUICK REFERENCE GUIDE > RDV3-366-L

Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	19000BTU
Power front right	19000BTU
Total cooktop power	92000 BTU
Capacity	
Shelf positions	5
Total capacity	4.8cu ft
Usable capacity	3.8cu ft
Cleaning	
Easy clean porcelain basepan	•
Pyrolytic self-clean	
Consumption	
Energy usage	490kWh/year
Controls	
Dial with illuminated halo	•
Electric circuit	4 wire
High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food	•
Recipe and food based	
Sabbath mode	
Tilting touch screen interface	•

Wi-Fi connectivity	
Gas Requirements	
Fitting and pipe	½ NPT, min. 5⁄8″ 🛛 flex line
Supply Pressure (LPG)	11" to 14" W.C
Oven features	
Auto re-ignition system	•
Concealed element	•
Electronic oven control	•
Food probe	•
Full extension telescopic	•
Internal light	•
Large broil pan	•
Self-clean proof side racks	•
True convection	
Oven functions	
Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection Broil	•
Convection bake	•
Dehydrate	•
Maxi Broil	•
Number of functions	15
Pastry bake	•
Pizza bake	•
Rapid proof	•

Roast	
Slow cook	
True convection	
Warm	
Oven performance	
Main oven - True convection	2500\
Power requirements	
Rated current	30
Supply frequency	60H
Product dimensions	
Depth	29 1/8
Depth (excluding handles)	29 1/8
Height	35 3/4 - 36 3/4
Width	35 7/8
Rangetop features	
Vent trim included	
Recommended Back Guards	Ventilation
Combustible situation	BGRV3-3036
Non combustible situation	BGRV2-3036 / BGRV2-123
Recommended hood	HCB36-6_N (36" Profession
Safety	
ADA compliant	
Full extension telescopic	

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Secondary	oven	features	
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Food probe

Limited 2 years
81899

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

### 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.

### Other product downloads available at fisherpaykel.com

- Guide d'utilisation FR
- Energy Label Dual Fuel Cooker
- Service & Warranty
  - Guide d'utilisation FR

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- User Guide Professional Range EN
- Installation Guide EN
- Guide d'installation FR
- Specification Guide Dual Fuel Range
- → Data Sheet Dual Fuel Range with Backguard BGRV2-1236
- Data Sheet Dual Fuel Range with Backguard BGRV2-3036
- Data Sheet Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim
- Data Sheet Dual Fuel Range
- Planning Guide Dual Fuel Range
- Planning Guide Professional Style Dial/Handle Accessories



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