Dual Fuel Range, 48", 6 Burners with Griddle

Series 9 | Professional

Stainless Steel | LPG



With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe
- Gas cooktop with a griddle and six burners that deliver up to 19,000 BTU for fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Use the food probe to monitor your cooking real time

DIMENSIONS

Height	35 3/4 - 36 3/4"
Width	47 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

Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary 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 trivets, 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	•
Telescopic sliding runners	•

Accessories (sold separately)

Square handle option	AH-R48
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Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	19000BTU
Power front right	15000BTU
Power griddle	15000BTU
Total cooktop power	103000 BTU

Capacity

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Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	4.8cu ft
Total capacity second oven	2.1cu ft
Usable capacity (main oven)	3.8cu ft
Cleaning	
Easy clean porcelain basepan	•
Pyrolytic proof shelf runners	•
Controls	
Dial with illuminated halo	
Dual control oven dials	•
High resolution display	•
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. ¾" 🛛 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

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Product dimensions

Depth

Height Width

Oven functions

Air fry
Bake
Broil
Classic bake
Clean
Convection Broil
Convection bake
Dehydrate
Maxi Broil
Number of functions
Pastry bake
Pizza bake
Rapid proof
Roast
Slow cook
True convection
Warm

Amperage	50A
Rated current	50A
Supply frequency	60Hz
Supply voltage	120/208, 120/240V

Power requirements

Socied range top	
Sealed range top	
Vent trim included	
Rangetop Performance	
Number of burners	
Recommended Back Guard	ds Ventilation
Combustible situation	BGRV3
Non combustible situation	BGRV2-3048 / BGRV
Recommended hood	HCB48-12_N (48″ Profe
Safety	
ADA compliant	
Child lock	
Secondary oven features	
3/4 Extension racks	
Concealed element	
Electronic oven control	
Electronic oven control Food probe	

29 1/8″

47 7/8"

35 3/4 - 36 3/4"

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Parts and labour	Limited 2 years
Warranty	
Warm	
Roast	·
Rapid proof	·
Pizza bake	•
Pastry bake	•
Number of secondary oven	1
Maxi broil	•
Convection broil	•
Convection bake	
Classic bake	
Bake	
Air fry	

Parts and lab	our	

SKU	82386

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		
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