# Dual Fuel Range, 48", 5 Burners with Griddle, Selfcleaning, LPG

Series 9 | Professional

Stainless Steel | LPG



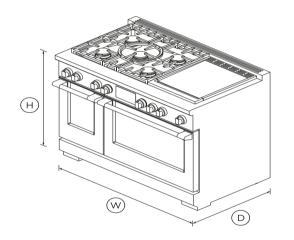
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

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

Beautiful LED halo-illuminated dials provide information at a glance

# **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 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

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Accessories (sold separately)		Multi-language interface	•	Pizza bake	•
Square handle option	AH-R48	Precise cooking with food	•	Rapid proof	•
		Recipe and food based	•	Roast	•
Burner ratings		Sabbath mode	•	Slow cook	•
Maximum burner power	19000 BTU	Tilting touch screen interface	•	True convection	•
Power back left	11500BTU	Wi-Fi connectivity	•	Warm	•
Power back right	11500BTU				
Power centre	19000BTU	Gas Requirements		Oven performance	
Power front left	15000BTU	Fitting and pipe	½ NPT, min. %" 🛭 flex line	Bake power	4600
Power front right	15000BTU	Supply Pressure (LPG)	11" to 14" W.C	Broil	3600W
Power griddle	24000BTU			Main oven - True convection	2500W
Total cooktop power	96000 BTU	Oven features			
		Auto re-ignition system	•	Power requirements	
Capacity		Concealed element	•	Amperage	50A
Shelf positions (main oven)	5	Electronic oven control	•	Rated current	50A
Shelf positions (second oven)	5	Full extension telescopic	•	Supply frequency	60Hz
Total capacity (main oven)	4.8cu ft	Internal light	•		
Total capacity second oven	2.1cu ft	Titanium coated, illuminated	•	Product dimensions	
Usable capacity (main oven)	3.8cu ft			Depth	29 1/8"
		Oven functions		Height	35 3/4 - 36 3/4"
Cleaning		Air fry	•	Width	47 7/8"
Easy clean porcelain basepan	•	Bake	•		
Pyrolytic self-clean	•	Classic bake	•	Rangetop features	
		Clean	•	Sealed range top	•
Controls		Convection Broil	•	Vent trim included	•
Dial with illuminated halo	•	Convection bake	•		
Dual control oven dials	•	Dehydrate	•	Recommended Back Guards Ventilation	
Electric circuit	4 wire	Maxi Broil	•	Combustible situation	BGRV3-3048H
High resolution display	•	Number of functions	15	Non combustible situation	BGRV2-3048 / BGRV2-1248
Metal illuminated dials	•	Pastry bake	•	Recommended hood	HCB48-12_N (48""

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Safety	
ADA compliant	•
Secondary oven features	
3/4 Extension racks	2
Concealed element	•
Electronic oven control	•
Food probe	•
Internal light	•
Secondary oven functions	
Air fry	•
Bake	•
Classic bake	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of secondary oven	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•
SKU	81895

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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User Guide EN



Service & Warranty



Installation Guide EN



Guide d'installation FR



Specification Guide Dual Fuel Range



Data Sheet Dual Fuel Range



Planning Guide Dual Fuel Range



Planning Guide Professional Style Dial/Handle Accessories



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