QUICK REFERENCE GUIDE > RDV2-364GD-L_N

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Dual Fuel Range, 36", 4 Burners with Griddle

Series 9 | Professional

Stainless Steel | LPG

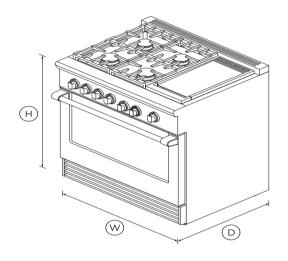


Get the best of gas and convection technology, with a powerful four burner gas cooktop and large capacity oven.

- Top burner heat of 19,000 BTU, for seriously fast boiling
- Convection oven with 4.8 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 36 3/4"
Width	35 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-R36

Burner ratings

Maximum burner power	19000 BTU
Power back left	13000BTU
Power back right	13000BTU
Power front left	19000BTU
Power front right	15000BTU
Power griddle	15000BTU
Total cooktop power	75000 BTU

Capacity

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Shelf positions (main oven)	5	True convection
Cleaning		Oven performance
Pyrolytic self-clean	•	Bake power
		Main oven - True conv
Controls		
Electric circuit	4 wire	Power requirements
Metal illuminated dials	•	Rated current
		Supply frequency
Gas Requirements		
Fitting and pipe	½ NPT, min. ¾" 🛚 flex line	Product dimensions
Supply Pressure (LPG)	11" to 14" W.C	Depth
		Height
Oven features		Width
Auto re-ignition system	•	
Concealed element	•	Rangetop features
Electronic oven control	•	Sealed range top
Full extension telescopic	•	Vent trim included
Internal light	•	
Large broil pan	•	Safety
True convection	•	Full extension telesco
Oven functions		
Bake	•	SKU
Broil	•	
Clean	•	
Convection Broil	•	The product dimensions and and model. Under our policy
Convection bake	•	specifications may change at
Number of functions	6	Paykel's Customer Care Cent currently available. ? Fisher 8
Self-clean function	•	

•
4600
2500W
30A
60Hz
29 1/8"
35 3/4 - 36 3/4"
35 7/8"
•
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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

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Service & Warranty



User Guide EN



Guide d'installation FR



Installation Guide EN / Guide d'installation FR



Data Sheet Dual Fuel Range



Planning Guide Dual Fuel Range



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