

RDV2-485GD-L N

Dual Fuel Range 48", 5 Burners with Griddle (LPG)

Professional

This 48" Fisher & Paykel dual fuel freestanding range gives you cooking flexibility with five high power burners, a griddle plate and two oven cavities.

Stainless Steel



Dimensions

Depth	29 1/8'
Height	35 3/4 - 36 3/4'
Width	47 7/8'

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.

Handle option

Customise your Professional Fisher & Paykel kitchen appliance to suit your kitchen style by purchasing our square handle option.

Specifications

Accessories		
Combustible situation (Sold seperately)	BGRV2-3048H	
Minimum CFM	1,200	
Non combustible situation (Sold	BGRV2-3048 / BGRV2-1248	
seperately)		
Recommended hood (Sold seperately)	VS48-48" Pro Hood	
Square handle option (Sold seperately)	AH-R48	
Cleaning		
Dishwasher proof trivets	•	
Main Oven- Grease Management System™	•	
grease channeling technology		
Main oven- Concealed Element	•	
Main oven- Self cleaning	•	
Secondary Oven- Concealed Element	•	
Controls		
Main oven- Electronic Oven Control		
Main oven- Internal light	•	
Metal illuminated dials	•	
Secondary Oven- Electronic Oven Control	•	
Secondary Oven- Internal light	•	

Cooktop features	
Gas Cooktop- Sealed range top	•
Vent trim included	Flat vent trim
Cooktop performance	<u> </u>
Max burner power	19000 BTU
Power back left	11500 BTU
Power back right	11500 BTU
Power centre	19000 BTU
Power front left	15000 BTU
Power front right	15000 BTU
Power griddle	24000 BTU
Sealed Dual Flow Burners™	5
Simmer on all burners	140 °F
Total cooktop power	96000 BTU
Gas requirements	
Fitting and pipe	½ NPT, min. 5/8" # flex line
Supply Pressure	LPG Pressure 11" to 14" W.C
Oven features	
Main oven- Large broil pan	•
Secondary Oven- 3/4 extention racks	2

Oven functions	
Main oven functions	6
Main oven- Bake	•
Main oven- Broil	•
Main oven- Clean	•
Main oven- Convection Bake	•
Main oven- Convection Broil	•
Main oven- True Convection	•
Secondary Oven- Bake	•
Secondary Oven- Broil	•
Secondary Oven- Proof	•
Secondary oven functions	3
Oven performance	
Main oven- Bake	4600 W
Main oven- Broil	4000 W
Main oven- Shelf positions	5
Main oven- Total Capacity (AHAM)	4.8 cu ft
Main oven- True Convection	2500 W
Main oven- Usable Capacity (AHAM)	3.8 cu ft
Secondary Oven- Bake	2450 W
Secondary Oven- Broil	3600 W
Secondary Oven- Capacity total (AHAM)	2.1 cu ft
Secondary Oven- Capacity usable (AHAM)	1.8 cu ft
Secondary Oven- Shelf positions	5
Total oven capacity	6.9 cu ft

Power requirements	
Electric circuit	4 wire
Rated current	50
Supply frequency	60
Supply voltage	120 - 240
Product dimensions	
Depth (excluding handle and dials)	29 1/8 "
Height (excluding vent trim)	35 3/4 - 36 3/4 "
Width	47 7/8 "
Safety	
Full extension telescopic racks	3
Style And Series	
Product Style	Professional
SKU	71361
The product dimensions and specifications in this and model. Under our policy of continuous improv	

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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

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