

RDV2-486GL-L_N

Dual Fuel Range 48", 6 Burners with Griddle (LPG)

Professional

This 48" Fisher & Paykel dual fuel freestanding range gives you cooking flexibility with six high powered burners, a griddle 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)	BGRV2-3046 / BGRV2-1246
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	
Max burner power	19000 BTU
Power back centre	13000 BTU
Power back left	13000 BTU
Power back right	13000 BTU
Power front centre	15000 BTU
Power front left	19000 BTU
Power front right	15000 BTU
Power grill	10000 BTU
Sealed Dual Flow Burners™	6
Simmer on all burners	140 °F
Total cooktop power	98000 BTU
Gas requirements	
Fitting and pipe	½ NPT, min. 5%" # 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
4 wire	Electric circuit
50	Rated current
60	Supply frequency
120 - 240	Supply voltage
	Product dimensions
29 1/8 "	Depth (excluding handle and dials)
35 3/4 - 36 3/4 "	Height (excluding vent trim)
47 7/8 "	Width
	Safety
3	Full extension telescopic racks
	Style And Series
Professional	Product Style
	SKU

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