



RDV2-486GL-N_N

Dual Fuel Range 48", 6 Burners with Griddle

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 seperately)	BGRV2-3048 / BGRV2-1248
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	•



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Cooktop features

Gas Cooktop- Sealed range top	•
Vent trim included	Flat vent trim

Cooktop performance

Max burner power	23500 BTU
Power back centre	18500 BTU
Power back left	18500 BTU
Power back right	18500 BTU
Power front centre	18500 BTU
Power front left	23500 BTU
Power front right	18500 BTU
Power grill	12000 BTU
Sealed Dual Flow Burners™	6
Simmer on all burners	140 °F
Total cooktop power	128000 BTU

Gas requirements

Fitting and pipe	½ NPT, min. 5/8" # flex line
Supply Pressure	NG Pressure 6" to 9" 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)	27 1/8 "
Height (excluding vent trim)	35 3/4 - 36 3/4 "
Width	47 7/8 "

Safety

Full extension telescopic racks	3
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Style And Series

Product Style	Professional
SKU	71364

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