

RGV2-485GD-N N

Gas Range 48", 5 Burners with Griddle

Professional

This 48" Fisher & Paykel freestanding range gives you cooking flexibility with five high powered 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.

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	•
Controls	
Main oven- Electronic Oven Control	•
Main oven- Internal light	•
Metal illuminated dials	•

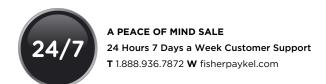
Cooktop features

Secondary Oven- Electronic Oven Control

Secondary Oven-Internal light

Gas Cooktop- Sealed range top

Vent trim included Flat vent trim



Cooktop performance	
Max burner power	23500 BTU
Power back left	18500 BTU
Power back right	18500 BTU
Power centre	23500 BTU
Power front left	18500 BTU
Power front right	18500 BTU
Power griddle	24000 BTU
Sealed Dual Flow Burners™	5
Simmer on all burners	140 °F
Total cooktop power	121500 BTU
Gas requirements	
Fitting and pipe	½ NPT, min. 5%" # flex line
Fitting and pipe Supply Pressure	½ NPT, min. %" # flex line NG Pressure 6" to 9" W.C
Supply Pressure	
Supply Pressure Oven features	
Oven features Main oven- Broil pan	

Oven functions	
Main oven functions	3
Main oven- Bake	•
Main oven- Broil	•
Main oven- Clean	۰
Main oven- Convection Bake	•
Main oven- Convection Broil	0
Main oven- Proof	0
Main oven- True Convection	۰
Secondary Oven- Bake	•
Secondary Oven- Broil	٥
Secondary Oven- Clean	0
Secondary Oven- Convection Bake	0
Secondary Oven- Convection Broil	0
Secondary Oven- Fan Forced	0
Secondary Oven- Proof	•
Secondary oven functions	2
Oven performance	
Main oven- Bake	29000 BTU

Rateu current	
Supply frequenc	У
Supply voltage	
Product dimer	nsions
Depth (excluding	g handle an
Height (excludin	g vent trim
Width	
Safety	
Full extension te	lescopic ra
Style And Seri	es
Product Style	
SKU	
The product dimension of the product dimension	our policy of c change at any Care Centre to
Otner product a	ownloads a

Power requirements	
Electric circuit	3 wire
Rated current	15
Supply frequency	60
Supply voltage	120
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	71344
The product dimensions and ensifications in this was	

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 2018

Other product downloads available at fisherpaykel.com

29000 BTU	Main oven- Bake
19000 BTU	Main oven- Broil
5	Main oven- Shelf positions
5.3 cu ft	Main oven- Total Capacity (AHAM)
3.9 cu ft	Main oven- Usable Capacity (AHAM)
18000 BTU	Secondary Oven- Bake
2.4 cu ft	Secondary Oven- Capacity total (AHAM)
1.7 cu ft	Secondary Oven- Capacity usable (AHAM)
5	Secondary Oven- Shelf positions
7.7 cu ft	Total oven capacity