QUICK REFERENCE GUIDE > RDV3-485GD-N

# Dual Fuel Range, 48", 5 Burners with Griddle, Selfcleaning

Series 9 | Professional

Stainless Steel with Black Glass | Natural gas



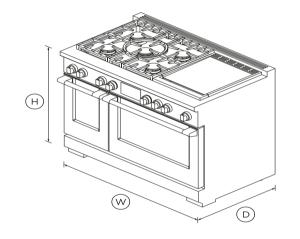
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Gas cooktop with griddle and a top burner heat up to 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities

• Ensure perfect results with the food probe, included

### **DIMENSIONS**

Height	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	47 7/8 "
Depth	29 <sup>1</sup> / <sub>8</sub> "



## **FEATURES & BENEFITS**

### Cook with confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. The screen tilts for improved ergonomics and optimal visibility while cooking.

### **SPECIFICATIONS**

Main oven- Self cleaning

Accessories	
Square handle option	AH-R48
Capacity	
Total capacity	6.9cu ft
Cleaning	
Dishwasher proof trivets	•
Pyrolytic self-clean	•
Controls	
High resolution display	•
Metal illuminated dials	
Sabbath mode	•
Wifi connectivity	•
Gas requirements	
Fitting and pipe	½ NPT, min. ⅝" Ø flex
Supply Pressure (natural gas)	6" to 9" W.C
Main oven features	
Bake	
Clean	
Convection Bake	
Convection Broil	
Large broil pan	•

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Oven features  Electronic oven control Full extension telescopic Internal light Pyrolytic self-clean  Oven functions Pyrolytic self-clean  Oven performance Main Oven Shelf Positions Main Oven Usable Capacity Main oven- Bake Main oven- Broil Main oven- Broil Main oven- True convection Secondary Oven- Bake Secondary Oven- Broil Secondary Oven- Capacity Secondary Oven- Capacity Secondary Oven- Shelf  Power requirements  Electric circuit  A with Rated current Supply frequency  601	Main oven- True convection	•
Electronic oven control Full extension telescopic Internal light Pyrolytic self-clean  Oven functions Pyrolytic self-clean  Oven performance Main Oven Shelf Positions Main Oven Total Capacity Main oven- Bake Main oven- Broil Main oven- Broil Main oven- True convection Secondary Oven- Bake Secondary Oven- Broil Secondary Oven- Capacity Secondary Oven- Capacity Secondary Oven- Shelf  Power requirements Electric circuit Rated current Supply frequency  601	Number of main oven functions	15
Full extension telescopic Internal light Pyrolytic self-clean  Oven functions Pyrolytic self-clean  Oven performance Main Oven Shelf Positions Main Oven Total Capacity Main Oven Usable Capacity Main oven- Bake Main oven- Broil Main oven- Broil Main oven- True convection Secondary Oven- Bake Secondary Oven- Broil Secondary Oven- Capacity Secondary Oven- Capacity Secondary Oven- Shelf  Power requirements  Electric circuit Rated current Supply frequency  601	Oven features	
Internal light Pyrolytic self-clean  Oven functions Pyrolytic self-clean  Oven performance  Main Oven Shelf Positions  Main Oven Usable Capacity  Main oven- Bake  Main oven- Broil  Main oven- True convection  Secondary Oven- Bake  Secondary Oven- Broil  Secondary Oven- Capacity  Secondary Oven- Capacity  Secondary Oven- Shelf  Power requirements  Electric circuit  Rated current  Supply frequency  601	Electronic oven control	•
Oven functions Pyrolytic self-clean  Oven performance Main Oven Shelf Positions Main Oven Total Capacity Main Oven Usable Capacity Main oven- Bake Main oven- Broil Main oven- True convection Secondary Oven- Bake Secondary Oven- Broil Secondary Oven- Capacity Secondary Oven- Capacity Secondary Oven- Shelf  Power requirements Electric circuit Rated current Supply frequency  601	Full extension telescopic	2
Oven functions Pyrolytic self-clean  Oven performance Main Oven Shelf Positions Main Oven Total Capacity Main oven- Bake Main oven- Bake Main oven- Broil Main oven- Broil Main oven- True convection Secondary Oven- Bake Secondary Oven- Broil Secondary Oven- Capacity Secondary Oven- Capacity Secondary Oven- Shelf  Power requirements  Electric circuit A with Rated current Supply frequency  Oven- Governments  Electric sircuit A with Rated current Supply frequency  Oven- Governments  A securate of the securate	Internal light	•
Pyrolytic self-clean  Oven performance  Main Oven Shelf Positions  Main Oven Total Capacity  Main Oven Usable Capacity  Main oven- Bake  Main oven- Broil  Main oven- True convection  Secondary Oven- Bake  Secondary Oven- Broil  Secondary Oven- Capacity  Secondary Oven- Capacity  Secondary Oven- Shelf  Power requirements  Electric circuit  Rated current  Supply frequency  606	Pyrolytic self-clean	•
Oven performance  Main Oven Shelf Positions  Main Oven Total Capacity  Main Oven Usable Capacity  Main oven- Bake  Main oven- Broil  Main oven- True convection  Secondary Oven- Bake  Secondary Oven- Broil  Secondary Oven- Capacity  Secondary Oven- Capacity  Secondary Oven- Shelf  Power requirements  Electric circuit  A with Rated current  Supply frequency  606	Oven functions	
Main Oven Shelf Positions  Main Oven Total Capacity  4.8cu Main Oven Usable Capacity  3.8cu Main oven- Bake  4600 Main oven- Broil  4000 Main oven- True convection  5econdary Oven- Bake  5econdary Oven- Broil  5econdary Oven- Capacity  5econdary Oven- Capacity  5econdary Oven- Capacity  1.8cu Secondary Oven- Shelf  Power requirements  Electric circuit  4 wi Rated current  500  Supply frequency  601	Pyrolytic self-clean	•
Main Oven Total Capacity  Main Oven Usable Capacity  3.8cu Main oven- Bake  4600  Main oven- Broil  4000  Main oven- True convection  Secondary Oven- Bake  2450  Secondary Oven- Broil  3600  Secondary Oven- Capacity  2.1cu Secondary Oven- Capacity  1.8cu Secondary Oven- Shelf  Power requirements  Electric circuit  4 with Rated current  Supply frequency  601	Oven performance	
Main Oven Usable Capacity  Main oven- Bake  4600  Main oven- Broil  4000  Main oven- True convection  Secondary Oven- Bake  Secondary Oven- Broil  Secondary Oven- Capacity  Secondary Oven- Capacity  Secondary Oven- Shelf  Power requirements  Electric circuit  Rated current  Supply frequency  3.8cu 4000  2500  2500  2600  2600  3600  3600  3600  3600  4 wi	Main Oven Shelf Positions	5
Main oven- Bake 4600 Main oven- Broil 4000 Main oven- True convection 2500 Secondary Oven- Bake 2450 Secondary Oven- Broil 3600 Secondary Oven- Capacity 2.1cu Secondary Oven- Capacity 1.8cu Secondary Oven- Shelf  Power requirements Electric circuit 4 with Rated current 500 Supply frequency 601	Main Oven Total Capacity	4.8cu ft
Main oven- Broil 4000  Main oven- True convection 2500  Secondary Oven- Bake 2450  Secondary Oven- Broil 3600  Secondary Oven- Capacity 2.1cu  Secondary Oven- Capacity 1.8cu  Secondary Oven- Shelf  Power requirements  Electric circuit 4 wi  Rated current 500  Supply frequency 601	Main Oven Usable Capacity	3.8cu ft
Main oven- True convection  Secondary Oven- Bake  Secondary Oven- Broil  Secondary Oven- Capacity  Secondary Oven- Capacity  Secondary Oven- Capacity  1.8cu  Secondary Oven- Shelf  Power requirements  Electric circuit  Rated current  Supply frequency  601	Main oven- Bake	4600W
Secondary Oven- Bake 2450 Secondary Oven- Broil 3600 Secondary Oven- Capacity 2.1cu Secondary Oven- Capacity 1.8cu Secondary Oven- Shelf  Power requirements Electric circuit 4 wi Rated current 50 Supply frequency 601	Main oven- Broil	4000W
Secondary Oven- Broil 3600 Secondary Oven- Capacity 2.1cu Secondary Oven- Capacity 1.8cu Secondary Oven- Shelf  Power requirements Electric circuit 4 with Rated current 500 Supply frequency 600	Main oven- True convection	2500W
Secondary Oven- Capacity  Secondary Oven- Capacity  Secondary Oven- Shelf  Power requirements  Electric circuit  Rated current  Supply frequency  2.1cu 4 wi	Secondary Oven- Bake	2450W
Secondary Oven- Capacity  Secondary Oven- Shelf  Power requirements  Electric circuit 4 wi Rated current 50  Supply frequency 601	Secondary Oven- Broil	3600W
Power requirements  Electric circuit 4 wi Rated current 50  Supply frequency 600	Secondary Oven- Capacity	2.1cu ft
Power requirements  Electric circuit 4 wi Rated current 50  Supply frequency 601	Secondary Oven- Capacity	1.8cu ft
Electric circuit 4 wi Rated current 50 Supply frequency 600	Secondary Oven- Shelf	5
Rated current 50 Supply frequency 601	Power requirements	
Supply frequency 60I	Electric circuit	4 wire
	Rated current	50A
Supply voltage 120 - 240	Supply frequency	60Hz
	Supply voltage	120 - 240V

Product dimensions	
Depth	29 <sup>1</sup> / <sub>8</sub> "
Depth (Excluding handles)	29 <sup>1</sup> / <sub>8</sub> "
Height	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Height (excluding vent trim)	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	47 <sup>7</sup> / <sub>8</sub> "
Rangetop features	
Sealed Dual Flow Burners™	5
Sealed range top	•
Simmer on all burners	140°F
Vent trim included	Flat vent trim
Rangetop Performance	
Max burner power	23500BTU
Power back left	18500BTU
Power back right	18500BTU
Power centre	23500BTU
Power front left	18500BTU
Power front right	18500BTU
Power griddle	24000BTU
Total cooktop power	121500BTU
Secondary Oven features	
Bake	
Convection Bake	•
Convection Broil	•

## Warranty

Parts and labor	Limited 2 Years Parts & Labor	
SKU	81894	

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 2019.

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