# Dual Fuel Range, 48", 8 Burners, Self-cleaning, LPG

Series 9 | Professional

Stainless Steel with Black Glass | LPG

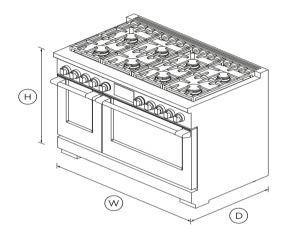


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Beautiful LED halo-illuminated dials provide information at a glance

### DIMENSIONS

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

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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 (LPG)	11" to 14" W.C
Main oven features	
Bake	
Clean	
Convection Bake	
Convection Broil	
Large broil pan	
Main oven- Self cleaning	

Main oven- True convection

Number of main oven functions

15

#### QUICK REFERENCE GUIDE > RDV3-488-L

Oven features	
Concealed element	•
Electronic oven control	• 2 •
Full extension telescopic	
Internal light	
Pyrolytic self-clean	
Oven functions	
Pyrolytic self-clean	
Oven performance	
Main Oven Shelf Positions	5
Main Oven Total Capacity	4.8cu ft
Main Oven Usable Capacity	3.8cu ft
Main oven- Bake	4600W
Main oven- Broil	4000W
Main oven- True convection	2500W
Secondary Oven- Bake	2450W
Secondary Oven- Broil	3600W
Secondary Oven- Capacity	2.1cu ft
Secondary Oven- Capacity	1.8cu ft
Secondary Oven- Shelf	5
Power requirements	
Electric circuit	4 wire
Rated current	50A
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™	8
Sealed range top	•
Simmer on all burners	140°F
Vent trim included	Flat vent trim

Rangetop Performance	
Max burner power	19000BTU
Power back centre	13000BTU
Power back centre (2)	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front centre (2)	15000BTU
Power front left	19000BTU
Power front right	19000BTU
Total cooktop power	120000BTU

### Secondary Oven features Bake Convection Bake Convection Broil

Secondary oven functions



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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