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# 48" Series 9 Professional Dual Fuel 5 Burner with Griddle Self-Cleaning Range, Natural Gas

Series 9 | Professional

Stainless Steel | 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 3/4 - 36 3/4 "

Width 47 7/8 "

Depth 29 1/8 "

#### **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.

#### **Generous Capacity**

Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

#### Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary have been extensively researched and carefully designed to cater to a broad range of dishes and cooking styles. The handy food probe helps you monitor your progress.

#### **Cooktop Power**

Sealed dual flow burners deliver cooktop power up to 23,500 BTU for seriously fast boiling, and precise 140°F full surface, low temperature cooking with the gentlest of flames.

#### **Design Quality**

This range has craftsmanship in every detail, with real stainless steel, cast-iron grates, and beautifully weighted, halo illuminated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, this Range is built to last.

### Easy To Clean

The oven features a self-cleaning function and self-clean proof side racks, which don't need to be removed when using this function.

#### **SPECIFICATIONS**

#### Accessories (included)

Adjustable feet covers

Branded coin end cap

#### Burner ratings

Maximum burner power	23500 BTU
Power back centre	23500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	18500BTU
Power front right	18500BTU
Power griddle	24000BTU
Total cooktop power	121500 BTU

Capacity		Main oven features		Titanium coated, illuminated metal dials	•
Shelf positions (main oven)	5	Concealed Element	•		
Shelf positions (second oven)	5	Electronic oven control	•	Out of the stines	
Total capacity (main oven)	4.8 cu ft	Full extension telescopic racks	•	Oven functions	
Total capacity second oven	2.1 cu ft	Internal light	•	Air fry	•
Usable capacity (main oven)	3.8 cu ft	Large broil pan	•	Bake	•
		Self-clean proof side racks	•	Classic bake	•
				Clean	•
Cleaning				Convection bake	•
Easy clean porcelain basepan	•	Main oven functions		Convection Broil	•
Pyrolytic self-clean	•	Air fry	•	Dehydrate	•
		Bake	•	Maxi Broil	•
		Classic bake	•	Number of functions	15
Controls		Clean	•	Pastry bake	•
Dial with illuminated halo	•	Convection bake	•	Pizza bake	•
Dual control oven dials	•	Convection broil	•	Rapid proof	•
Electric circuit	4	Maxi broil	•	Roast	•
High resolution display	•	Number of oven functions	15	Slow cook	•
Metal illuminated dials	•	Pizza bake	•	True convection	•
Multi-language interface	•	Rapid proof	•	Warm	•
Precise cooking with food probe	•	Roast	•		
recipe And Food Based Functions	•	Slow cook	•	Oven performance	
Sabbath mode	•	True convection	•	Oven performance	
Smart appliance	•	Warm	•	Bake power	4600
Tilting touch screen interface	•			Broil	3600 W
				Main oven - True convection power	2500 W
		Oven features			
Gas Requirements		Auto re-ignition system	•	Dower Dogwinements	
Fitting and pipe	½ NPT, min. 5%" 🛚	Concealed element	•	Power Requirements	
	flex line	Electronic oven control	•	Connection	4-prong grounding type
Supply Pressure (natural gas)	6" to 9" W.C	Full extension telescopic sliding shelves	•		[NEMA 14-50 plug]

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Service	50 A
Supply	120 / 240 V, 60 Hz
Product Details	
Self Cleaning Sf	Yes
Product Dimensions	
Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	47 7/8 "
Rangetop features	
Sealed range top	
Sealed range top	•
Vent trim included	•
	• • tion
Vent trim included	tion BGRV3-3048H
Vent trim included  Recommended Back Guards Ventilat	
Vent trim included  Recommended Back Guards Ventilat  Combustible situation	BGRV3-3048H BGRV2-3048 / BGRV2-1248 HCB48-12_N
Vent trim included  Recommended Back Guards Ventilat  Combustible situation  Non combustible situation	BGRV3-3048H BGRV2-3048 / BGRV2-1248
Vent trim included  Recommended Back Guards Ventilat  Combustible situation  Non combustible situation	BGRV3-3048H BGRV2-3048 / BGRV2-1248 HCB48-12_N (48"" Professional Range Hood,
Vent trim included  Recommended Back Guards Ventilat  Combustible situation  Non combustible situation	BGRV3-3048H BGRV2-3048 / BGRV2-1248 HCB48-12_N (48""

Se	con	darv	oven	feat	ures
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3/4 Extension racks	2
Concealed element	•
Electronic oven control	•
Food probe	•
Internal light	•

#### Secondary oven functions

SKU

Air fry	•
Bake	•
Classic bake	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of secondary oven functions	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•

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### Other product downloads available at fisherpaykel.com

 ↓ 2D-DWG Dual Fuel Range
 ↓ 2D-DXF Dual Fuel Range
 ↓ ArchiCAD Dual Fuel Range
 ↓ Installation Guide EN
 ↓ Installation Guide FR
 ↓ Planning Guide Professional Style Dial/Handle Accessories

Planning Guide - 48" Professional Ranges & Backguards

↓ Revit↓ Rhino↓ SketchUp

User Guide ENUser Guide FR

# Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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