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48" Series 9 Professional 8 Burner Dual Fuel Self-Cleaning Range, LPG

Series 9 | Professional



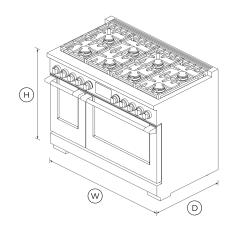
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- 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

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 19,000 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

DIMENSIONS

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Accessories (sold separately)		recipe And Food Based Functions	•	Number of functions	15
Square handle option	AH-R48	Sabbath mode	•	Pastry bake	•
		Smart appliance	•	Pizza bake	•
		Tilting touch screen interface	•	Rapid proof	•
Burner ratings				Roast	•
Maximum burner power	19000 BTU			Slow cook	•
Power back centre	13000BTU	Gas Requirements		True convection	•
Power back centre (2)	13000BTU	Fitting and pipe	½ NPT, min. %" ☒ flex line	Warm	•
Power back left	13000BTU	Supply Draggura (LDC)	11" to 14" W.C		_
Power back right	13000BTU	Supply Pressure (LPG)	11" to 14" W.C		
Power front centre	15000BTU			Oven performance	
Power front centre (2)	15000BTU	Oven features		Broil	3600 W
Power front left	19000BTU	Auto vo ignition system		Main oven - True convection power	2500 W
Power front right	19000BTU	Auto re-ignition system Concealed element	•		
Total cooktop power	120000 BTU	Electronic oven control	•		
		Food probe	•	Power Requirements	
		·	•	Service	50 A
Cleaning		Full extension telescopic sliding shelves		Supply frequency	60 Hz
Dishwasher proof trivets	•	Large broil pan Self-clean proof side racks		Supply voltage	208 - 240 V
Easy clean porcelain basepan	•	True convection	•		
Pyrolytic self-clean		True convection	•		
				Product Dimensions	
		Oven functions		Depth	29 1/8 "
Controls		A in Fig.		Depth (excluding handles)	29 1/8 "
Dial with illuminated halo	•	Air fry	•	Height	35 3/4 - 36 3/4 "
Dual control oven dials	•	Bake	•	Width	47 7/8 "
Electric circuit	4 wire wire	Classic bake	•		
High resolution display	•	Clean	•		
Metal illuminated dials	•	Convection Breil	•	Rangetop features	
Multi-language interface	•	Convection Broil	•	Sealed range top	•
Precise cooking with food probe	•	Dehydrate Mari Brail	•	Vent trim included	•
		Maxi Broil	•		

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Combustible situation	BGRV3-3048H
Non combustible situation	BGRV2-3048 / BGRV2-1248
Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
Safety	
ADA compliant	•
Secondary oven features	
3/4 Extension racks	2
Concealed element	•
Electronic oven control	•
Food probe	•
Internal light	•
Secondary oven functions	
Air fry	•
Bake	•
Classic bake	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of secondary oven functions	11
Pastry bake	•
Pizza bake	•

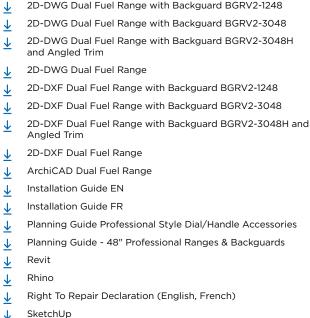
Rapid proof

Roast		•
Warm		•

KU 82970

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User Guide EN



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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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