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48" Series 11 Professional 4 Burner + 4 Zone Hybrid SelfCleaning Range, LPG

Series 11 | Professional

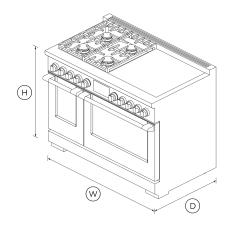


With both induction and gas cooktops and two convection ovens, you're ready to create a feast - guided by an intuitive touchscreen.

- 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
- Four induction cooking zones, which can be paired to form two Smart Zones
- · 6.9 cu ft total oven capacity across two oven cavities

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

On the gas side of the cooktop, Sealed dual flow burners deliver power up to 19,000 BTU, while the induction side delivers up to 3700W. This finely tuned cooktop provides instant and immediate control from the highest heat to the most gentle simmer.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, cast-iron trivets, 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. The induction zones only need a quick wipe after use to keep them clean.

SPECIFICATIONS

Accessories (included)

Adjustable feet covers

Branded coin end cap •

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Burner ratings		Sabbath mode	•	True convection	•
Maximum burner power	19000 BTU	Smart appliance	•	Warm	•
Power back left	13000BTU	Tilting touch screen interface	•		
Power back right	13000BTU				
Power front left	19000BTU			Oven features	
Power front right	13000BTU	Gas Requirements		Auto re-ignition system	•
Total cooktop power	58000 BTU	Fitting and pipe	½ NPT, min. 5%″ ∑ flex line	Concealed element	•
		Supply Pressure (LPG)	11" to 14" W.C	Electronic oven control	•
		Supply Pressure (LPG)	11 to 14 W.C	Full extension telescopic sliding shelves	•
Capacity				True convection	•
Shelf positions (main oven)	5	Main oven features			
Shelf positions (second oven)	5	Concealed Element	•	Oven functions	
Total capacity (main oven)	4.8 cu ft	Electronic oven control	•		
Total capacity second oven	2.1 cu ft	Full extension telescopic racks	•	Air fry	•
Usable capacity (main oven)	3.8 cu ft	Internal light	•	Bake	•
		True convection	•	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 broil	•	Pizza bake	•
Dual control oven dials	•	Maxi broil	•	Rapid proof	•
Electric circuit	4 wire	Number of oven functions	15	Roast	•
High resolution display	•	Pizza bake	•	Slow cook	•
Metal illuminated dials	•	Rapid proof	•	True convection	•
Multi-language interface	•	Roast	•	Warm	•
Precise cooking with food probe	•	Self cleaning	•		
recipe And Food Based Functions	•	Slow cook	•	Oven performance	

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Bake	4600 W	Left front zone rating	2100 (3700) W	Secondary oven functions	
Broil	3600 W	Left rear zone rating	2100 (3700) W	•	
Broil power	4000 W	Number of cooking zones	4	Air fry	•
Main oven - True convection power	2500 W	PowerBoost	•	Bake	•
Hain over True convection power	2000 11	PowerBoost all zones	up to 3700 W	Classic bake	•
		Right front zone rating	2100 (3700) W	Convection bake	•
Power Requirements		Right rear zone rating	2100 (3700) W	Convection broil	•
Connection	4-prong	Night real 20th rating	2100 (3700) **	Maxi broil	•
Connection	grounding type [NEMA 14-50P plug]	Recommended Back Guards Ventilation		Number of secondary oven functions Pastry bake	•
Service	50 A			Pizza bake	•
Supply frequency	60 Hz	Combustible situation	BGRV3-3048H	Rapid proof	•
	208 - 240 V	Non combustible situation	BGRV2-3048 / BGRV2-1248	Roast	•
Supply voltage	206 - 240 V	Recommended hood	HCB48-12_N (48" Professional	Warm	•
Product Dimensions			Range Hood, Dual Blower)		
Depth	29 1/8 "			SKU	82793
Height	35 3/4 - 36 3/4 "	Safety			
Width	47 7/8 "	•		The constitution of the co	
		ADA compliant	•	The product dimensions and specifications in this page apply product and model. Under our policy of continuous improvem	
		Pan detection system	•	dimensions and specifications may change at any time. You sh	
Rangetop features		Safety time out	•	check with Fisher & Paykel's Customer Care Centre to ensure correctly describes the model currently available. © Fisher & F	
Gentle heat	•	Surface hot indicators	•	Appliances Ltd 2020	•
Heat settings	9				
Induction cooking technology	•	Canadam, avan faakuna			
Sealed range top	•	Secondary oven features		Other product downloads available at fisherpaykel.c	om
SmartZone	2	3/4 Extension racks	2		
Vent trim included	•	Electronic oven control	2D-DWG Dual Fuel Cooker with Backguard BGRV2-1248		
Zone bridging	•	Food probe	•	 ↓ 2D-DWG Dual Fuel Cooker with Backguard BGI ↓ 2D-DWG Dual Fuel Cooker with Backguard BGI 	
		Internal light	•	and Angled Trim	K V Z-3U48FI

 $\underline{\downarrow}$ 2D-DXF Dual Fuel Cooker with Backguard BGRV2-1248

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- 2D-DXF Dual Fuel Cooker with Backguard BGRV2-3048
- 2D-DXF Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
- ↓ 2D-DXF Dual Fuel Range
- ↓ ArchiCAD Dual Fuel Range

- → Planning Guide Professional Style Dial/Handle Accessories
- → Planning Guide 48" Professional Ranges & Backguards
- ↓ Revit
- **↓** Rhino
- → Right To Repair Declaration (English, French)
- ↓ SketchUp
- ↓ User Guide

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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