



RDV2-486GL-N_N

Dual Fuel Range 48", 6 Burners with Griddle

Professional

This 48" Fisher & Paykel dual fuel freestanding range gives you cooking flexibility with six high powered burners, a griddle and two oven cavities.

Stainless Steel



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Dimensions

Depth	29 1/8"
Height	35 3/4 - 36 3/4"
Width	47 7/8"

Features & Benefits

Cooktop power
Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

Total control
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.

Consistent broiling
The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

Easy to clean
The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

Instant visibility
Control dials have halo-illumination glowing white – heating up; orange – temperature reached; red – self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

Cooking flexibility
The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.

Handle option

Customise your Professional Fisher & Paykel kitchen appliance to suit your kitchen style by purchasing our square handle option.

Specifications

Accessories	
Combustible situation (Sold seperately)	BGRV2-3048H
Minimum CFM	1,200
Non combustible situation (Sold seperately)	BGRV2-3048 / BGRV2-1248
Recommended hood (Sold seperately)	VS48-48" Pro Hood
Square handle option (Sold seperately)	AH-R48

Cleaning	
Dishwasher proof trivets	•
Main Oven- Grease Management System™ grease channeling technology	•
Main oven- Concealed Element	•
Main oven- Self cleaning	•
Secondary Oven- Concealed Element	•

Controls	
Main oven- Electronic Oven Control	•
Main oven- Internal light	•
Metal illuminated dials	•
Secondary Oven- Electronic Oven Control	•
Secondary Oven- Internal light	•

Cooktop features		Oven functions		Power requirements	
Gas Cooktop- Sealed range top	•	Main oven functions	6	Electric circuit	4 wire
Vent trim included	Flat vent trim	Main oven- Bake	•	Rated current	50
Cooktop performance		Main oven- Broil	•	Supply frequency	60
Max burner power	23500 BTU	Main oven- Clean	•	Supply voltage	120 - 240
Power back centre	18500 BTU	Main oven- Convection Bake	•	Product dimensions	
Power back left	18500 BTU	Main oven- Convection Broil	•	Depth (excluding handle and dials)	27 1/8 "
Power back right	18500 BTU	Main oven- True Convection	•	Height (excluding vent trim)	35 3/4 - 36 3/4 "
Power front centre	18500 BTU	Secondary Oven- Bake	•	Width	47 7/8 "
Power front left	23500 BTU	Secondary Oven- Broil	•	Safety	
Power front right	18500 BTU	Secondary Oven- Proof	•	Full extension telescopic racks	3
Power grill	12000 BTU	Secondary oven functions	3	Style And Series	
Sealed Dual Flow Burners™	6	Oven performance		Product Style	Professional
Simmer on all burners	140 °F	Main oven- Bake	4600 W	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 2018	
Total cooktop power	128000 BTU	Main oven- Broil	4000 W	SKU	71364
Gas requirements		Main oven- Shelf positions	5	Other product downloads available at fisherpaykel.com	
Fitting and pipe	½ NPT, min. ⅝" # flex line	Main oven- Total Capacity (AHAM)	4.8 cu ft	fisherpaykel.com	
Supply Pressure	NG Pressure 6" to 9" W.C	Main oven- True Convection	2500 W		
Oven features		Main oven- Usable Capacity (AHAM)	3.8 cu ft		
Main oven- Large broil pan	•	Secondary Oven- Bake	2450 W		
Secondary Oven- 3/4 extention racks	2	Secondary Oven- Broil	3600 W		
		Secondary Oven- Capacity total (AHAM)	2.1 cu ft		
		Secondary Oven- Capacity usable (AHAM)	1.8 cu ft		
		Secondary Oven- Shelf positions	5		
		Total oven capacity	6.9 cu ft		