

RGV2-364GD-L N

Gas Range 36", 4 Burners with Griddle (LPG)

Professional

This 36" Fisher & Paykel freestanding range gives you cooking flexibility with four gas burners, a griddle and a large oven.

Stainless Steel

Dimensions

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

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.

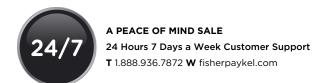
Specifications

Accessories	
Combustible situation (Sold seperately)	BGRV2-3036H
Minimum CFM	600-1,200
Non combustible situation (Sold	BGRV2-3036 / BGRV2-1236
seperately)	BGRV2-3030 / BGRV2-1230
Recommended hood (Sold seperately)	VS36 / VS1236 -36" Pro
Recommended flood (30id Seperately)	Hood
Square handle option (Sold seperately)	AH-R36
Cleaning	
Dishwasher proof trivets	•
Controls	
Main oven- Electronic Oven Control	•
Main oven- Internal light	•

Cooktop features

Gas Cooktop- Sealed range top

Vent trim included Flat vent trim



Cooktop performance	
Max burner power	19000 BTU
Power back left	13000 BTU
Power back right	13000 BTU
Power front left	19000 BTU
Power front right	15000 BTU
Power griddle	18000 BTU
Sealed Dual Flow Burners $^{\text{\tiny TM}}$	4
Simmer on all burners	140 °F
Total cooktop power	78000 BTU
Gas requirements	
Fitting and pipe	½ NPT, min. %" # flex line
Supply Pressure	LPG Pressure 11" to 14" W.C
Oven features	
Main oven- Broil pan	•
Main oven- Infrared Broiler	•
Oven functions	
Main oven functions	3
Main oven- Bake	•
Main oven- Broil	•
Main oven- Convection Bake	•
Oven performance	
Main oven- Bake	22000 BTU
Main oven- Broil	19000 BTU
Main oven- Shelf positions	5
Main oven- Total Capacity (AHAM)	5.3 cu ft
Main oven- Usable Capacity (AHAM)	4 cu ft
Total oven capacity	5.3 cu ft

Power requirements	
	7 t
Electric circuit	3 wire
Rated current	15
Supply frequency	60
Supply voltage	120
Product dimensions	
Depth (excluding handle and dials)	29 1/8
Height (excluding vent trim)	35 3/4 - 36 3/4
Width	35 7/8
Safety	
Full extension telescopic racks	3
Style And Series	
Product Style	Professiona

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

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