QUICK REFERENCE GUIDE > RDV3-366-N

# Dual Fuel Range, 36", 6 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural gas

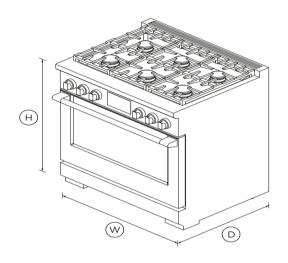


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 23,500 BTU, for seriously fast boiling
- 4.8 cu ft total oven capacity
- Beautiful LED halo-illuminated dials provide information at a glance

## **DIMENSIONS**

Height	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub>
Width	35 <sup>7</sup> / <sub>8</sub> ′
Depth	29 <sup>1</sup> / <sub>8</sub> '



#### **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

Featuring a large 4.8 cu ft total capacity convection oven, with

enough room to fit a 32 lb turkey and full-size baking sheets.

#### Cooking flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions 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 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.

#### **SPECIFICATIONS**

Accessories	
Square handle option	AH-R36
Capacity	
Shelf positions	5
Total capacity	4.8 cu ft
Usable capacity	3.8 cu ft

## Cleaning

QUICK REFERENCE GUIDE > RDV3-366-N

Pyrolytic self-clean	•	Bake	•		
		Classic bake	•	Rangetop features	
Controls		Clean	•	Sealed Dual Flow Burners™	6
Dial with illuminated halo	•	Convection Broil	•	Simmer on all burners	140°F
High resolution touch display	•	Convection bake	•	Vent trim included	Flat vent trim
Multi-language interface	•	Dehydrate	•		
Precise cooking with food	•	Maxi Broil	•	Rangetop Performance	
Recipe and food based	•	Number of functions	15	Max burner power	23,500 BTU
Sabbath mode	•	Pastry Bake	•	Power back centre	18,500 BTU
Tilting touch screen interface	•	Pizza bake	•	Power back left	18,500 BTU
Titanium coated, illuminated	•	Rapid proof	•	Power back right	18,500 BTU
Wifi connectivity	•	Roast	•	Power front centre	18,500 BTU
		Slow cook	•	Power front left	23,500 BTU
Gas requirements		True convection	•	Power front right	23,500 BTU
Fitting and pipe	½ NPT, min. 5/8" Ø flex line	Warm	•	Total cooktop power	121,000 BTU
Supply Pressure (natural gas)	6" to 9" W.C				
		Oven performance		Recommended back guards and ventilation	
Oven features		Bake power	4600W	Combustible situation	BGRV3-3036H
Concealed element	•	Broil power	4000W	Non combustible situation	BGRV2-3036 / BGRV2-1236
Electronic oven control	•	Main oven - True convection	2500W	Recommended hood	HCB36-6_N (36" Professional
Food probe	•				
Full extension telescopic	2	Power requirements		Safety	
Internal light	•	Amperage	30A	ADA compliant	•
Large broil pan	•	Supply frequency	60Hz	Full extension telescopic	•
Self-clean proof side racks	•	Supply voltage	120 - 240V		
Self-cleaning	•			Warranty	
True convection	•	Product dimensions		Parts and labor	Limited 2 years
		Depth	29 <sup>1</sup> / <sub>8</sub> "		
Oven functions		Height	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "		
Air fry	•	Width	35 <sup>7</sup> / <sub>8</sub> "	SKU	81898

QUICK REFERENCE GUIDE > RDV3-366-N Date: 28.01.2021 > 3

TEST 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 2020

## Other product downloads available at fisherpaykel.com



User Guide



Service & Warranty Booklet



Installation Guide



Resources (zip)



## A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

**T** 1.888.936.7872 **W**www.fisherpaykel.com