

**FISHER & PAYKEL**



**RDV3-488-L**

48" Dual Fuel Range | 8 burners

**Exterior Appearance**

Color Appearance	Stainless Steel
Design Style	Professional
Grates	Robust Cast-iron
Island Trim vent	Flat

**Features**

Configuration	8 Burners
Cooktop Burners	Sealed
Fuel Type	Propane Gas (LP)
Control Location	Upfront
Control Type	Titanium plated Rotating-Knob Controls with Illuminated halo High resolution touch display

Interior light

<b>Capacity</b>	
Oven Capacity	4.8 cu ft
Secondary oven capacity	2.1 cu ft

**Cooktop Features**

Ignition System	Electronic with automatic reignition
Cooktop Surface	Black enamelled basepan

**Oven Features**

Convection Technology	Traditional Convection
Broil element (companion oven)	3600W
Convection Power	2500W
Main Oven Element	4600W
Oven Cleaning Type	Self-Cleaning
Oven Modes	15 6 4000W
Broil Element	2 full extension telescopic racks
Oven Rack	5
Shelves Positions	Heat dissipating grids
Beneath Oven Cavity	2450W
Companion oven bake element	11
Cooking mode secondary oven	3

**Installation**

Installation Type	Built-in (Flush with the Cabinets) or Free Standing
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**Burner ratings**

Burner Feature	Simmer performance (140°F) on all 4 burners (Performance may vary on LP models)
2 in 1 HP burners	2x 15000 BTU
	2x 19000 BTU
	4x 13000 BTU
Total BTU capacity	120000 BTU

**Exterior Dimensions**

Overall Height (in.)	35 3/4"- 36 3/4"
Overall Width (in.)	47 7/8"
Overall Depth (in.)	29 1/8"

**Oven Cavity Dimensions**

Height (in.)	13 7/8"
Width (in.)	28"
Depth (in.)	20 1/2"

**Companion oven cavity dimensions**

Height (in.)	13 7/8"
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**Companion oven rack dimensions**

Depth (in.)	17 3/8"
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**Electrical Requirements**

Volts; Hertz; Amps	120V; 60Hz; 50Amp
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**Accessories (optional)**

Optional backsplash	BGRV2-1248 (48", 12" x 48") BGRV2-3048 (48", 30" x 48") BGRV2-3048H (48", combustible situation,
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**FISHER & PAYKEL**

**RDV3-488-L**

**48" Dual Fuel Range | 8 burners**

Square SS handle

30" x 48")

Wok

AH-R48 (Pro, SS (1))

Wok ring

CW-20

**Warranty**

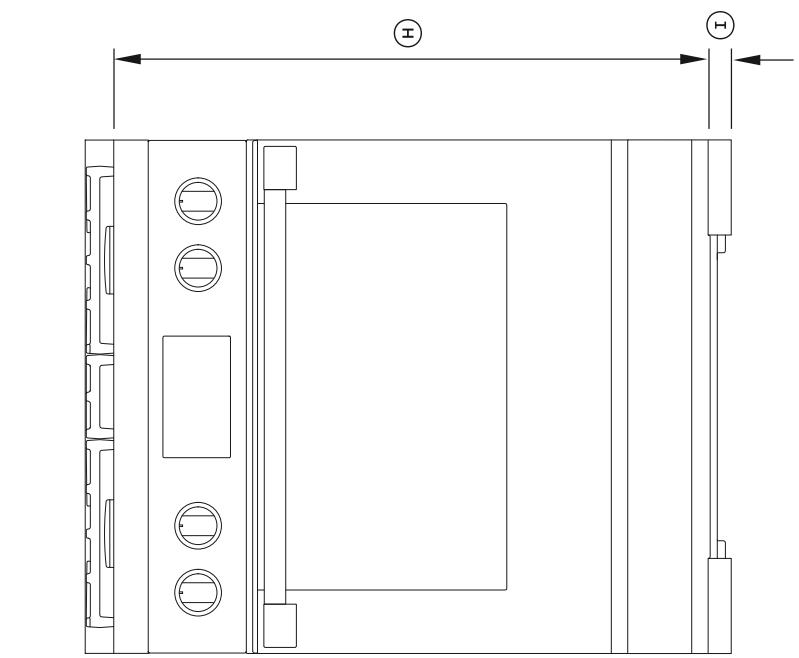
WRS

2 Years full waranty

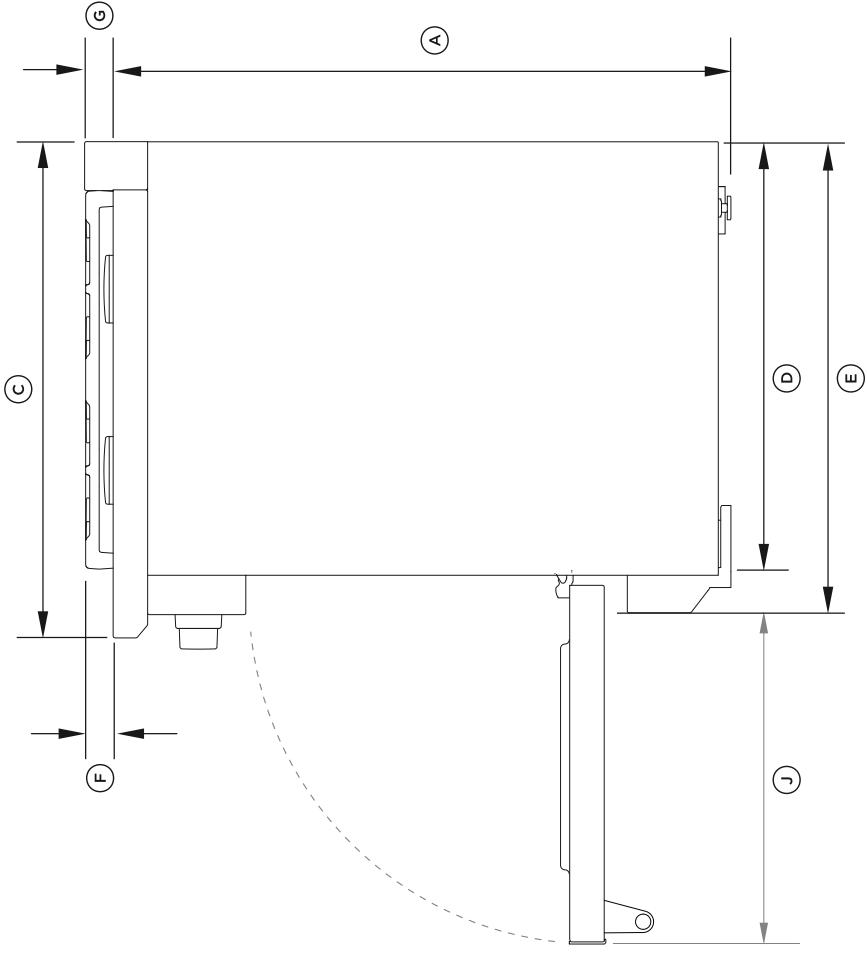
Entire Appliance, In-Home Parts & Labour

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## PRODUCT DIMENSIONS - 30" MODELS



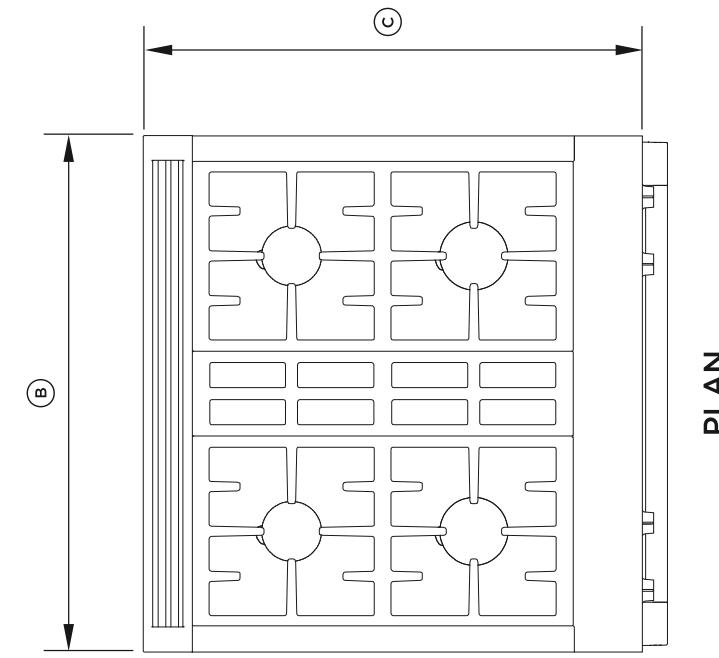
FRONT



PROFILE

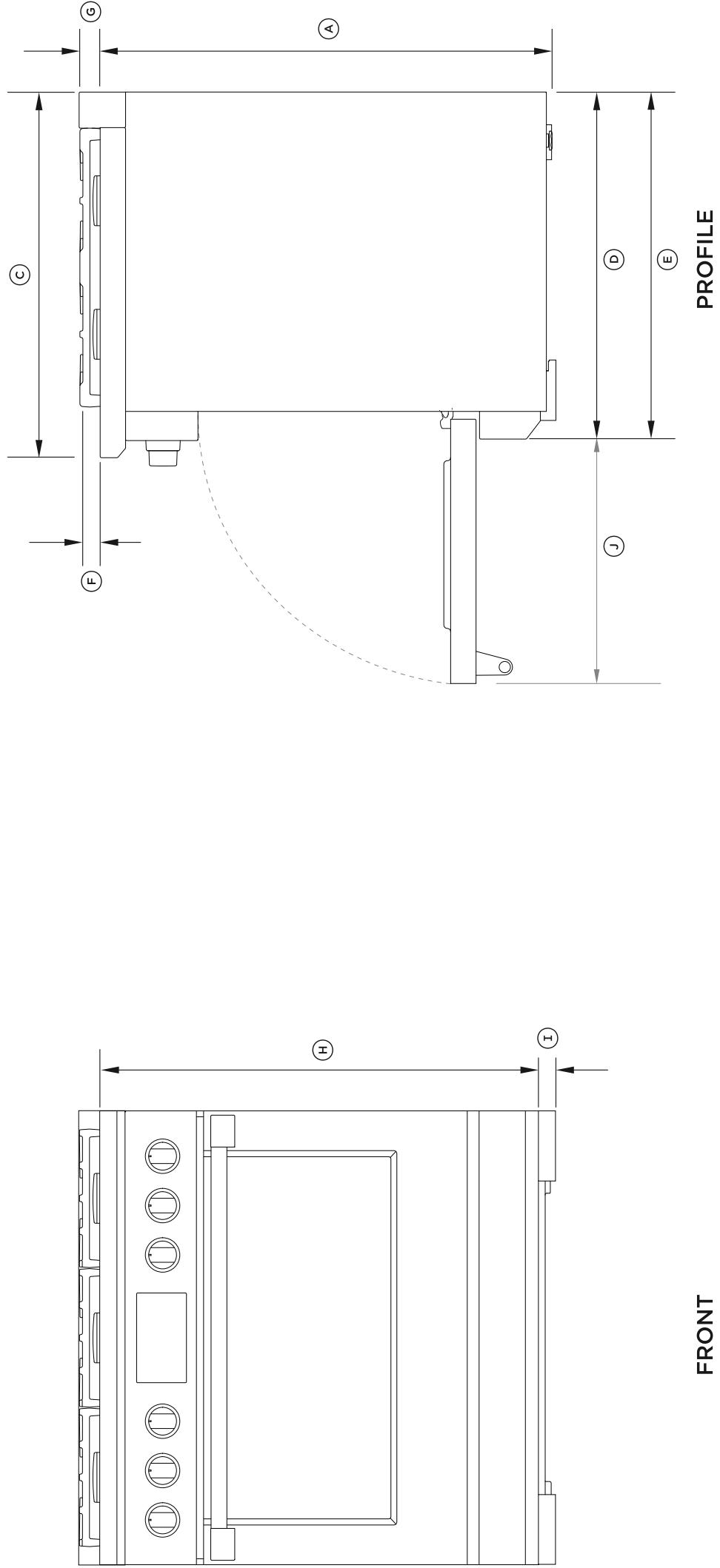
## PRODUCT DIMENSIONS

	30" MODELS	
	IN	MM
(A) Overall height of range (from floor to cook surface, excl. pan supports and vent trim)	min 35 3/4 max 36 3/4	min 908 max 933
(B) Overall width of range	29 7/8	759
(C) Overall depth of range (excl. handle and dials)	29 1/8	740
(D) Depth of chassis	25 3/8	644
(E) Depth from rear of chassis to front of control panel	27 11/16	703
(F) Height from top of cook surface to top of pan supports	1 9/16	40
(G) Height from top of cook surface to top of • vent trim (as illustrated) • angled vent trim (if fitted)	1 3/4 3 1/2	45 90
(H) Height from top of cook surface to bottom of chassis	35 1/4	895
(I) Adjustable feet height	min 1/2 max 1/2	min 13 max 38
(J) Depth of open door to front control panel	19 1/8	486



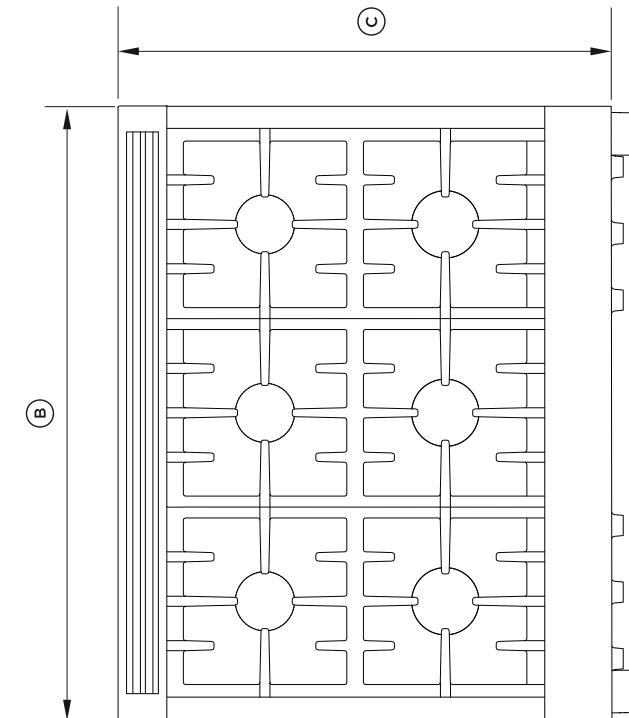
PLAN

## PRODUCT DIMENSIONS - 36" MODELS

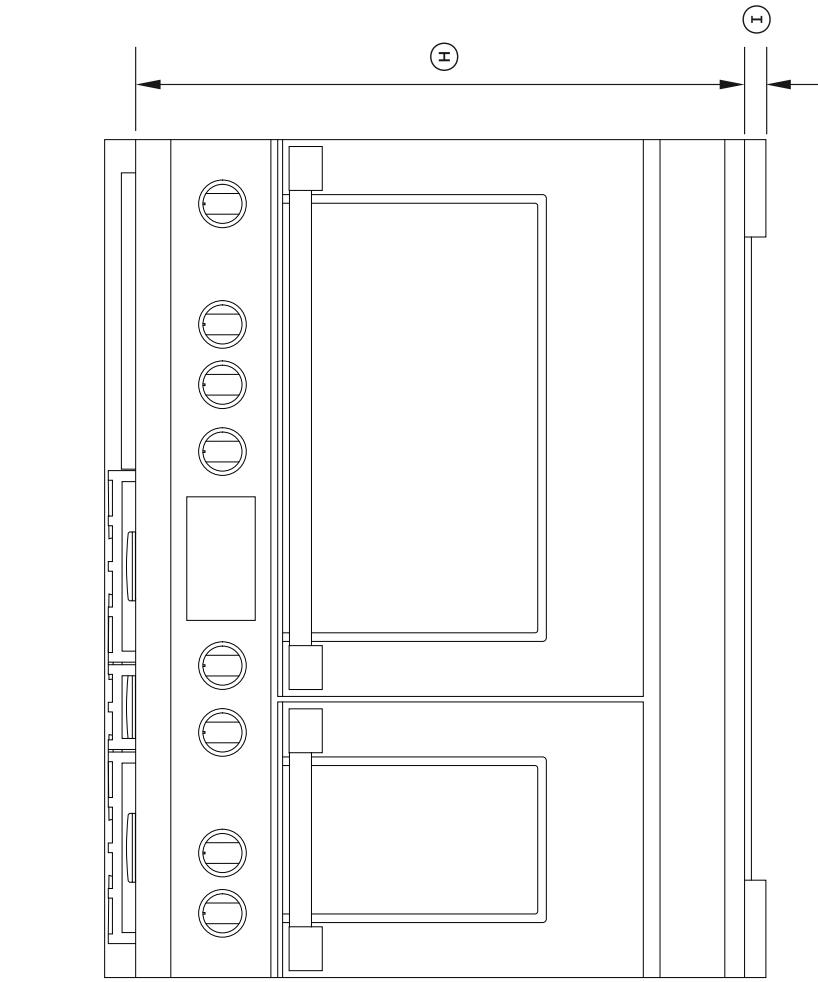


### PRODUCT DIMENSIONS

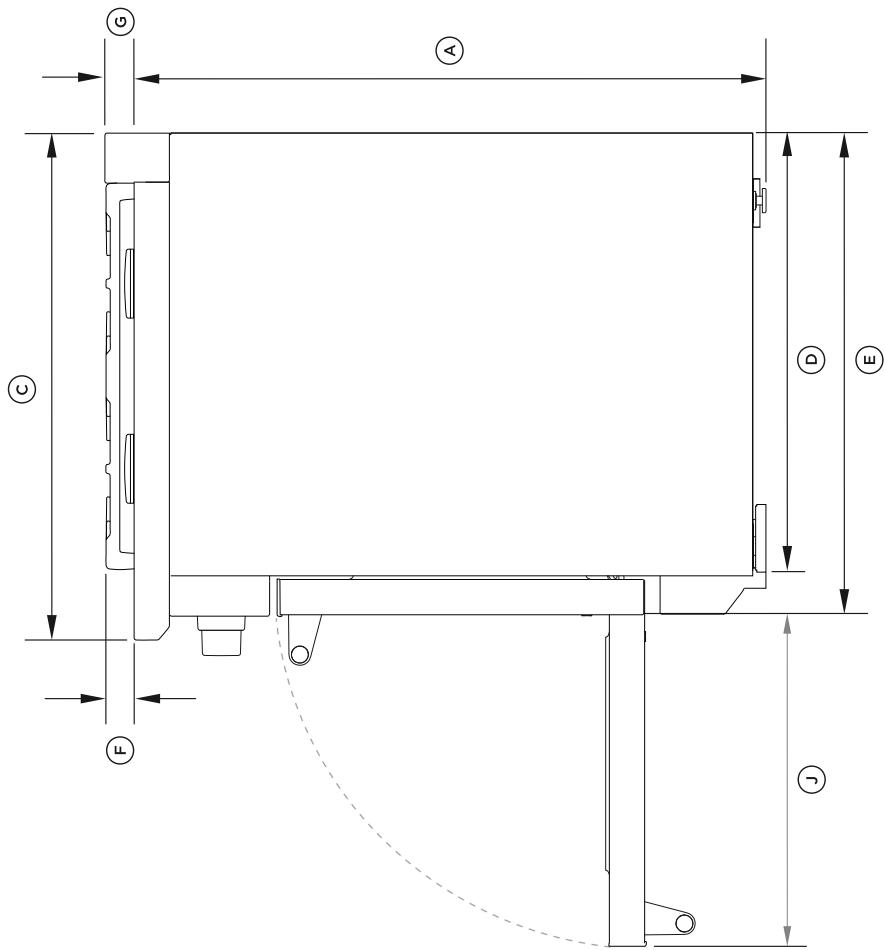
	36" MODELS	
	IN	MM
(A) Overall height of range (from floor to cook surface, excl. pan supports and vent trim)	min 35 3/4 max 36 3/4	min 908 max 933
(B) Overall width of range	35 7/8	911
(C) Overall depth of range (excl. handle and dials)	29 1/8	740
(D) Depth of chassis	25 3/8	644
(E) Depth from rear of chassis to front of control panel	27 11/16	703
(F) Height from top of cook surface to top of pan supports	1 9/16	40
(G) Height from top of cook surface to top of • vent trim (as illustrated) • angled vent trim (if fitted)	1 3/4 3 1/2	45 90
(H) Height from top of cook surface to bottom of chassis	35 1/4	895
(I) Adjustable feet height	min 1/2 max 1 1/2	min 13 max 38
(J) Depth of open door to front control panel	19 1/8	486



## PRODUCT DIMENSIONS - 48" MODELS



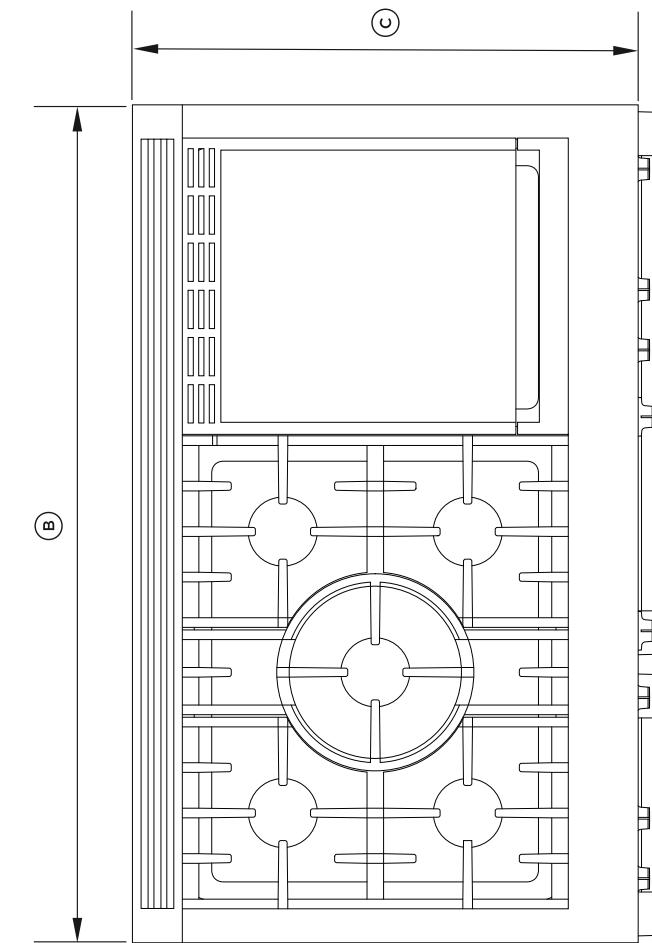
FRONT



PROFILE

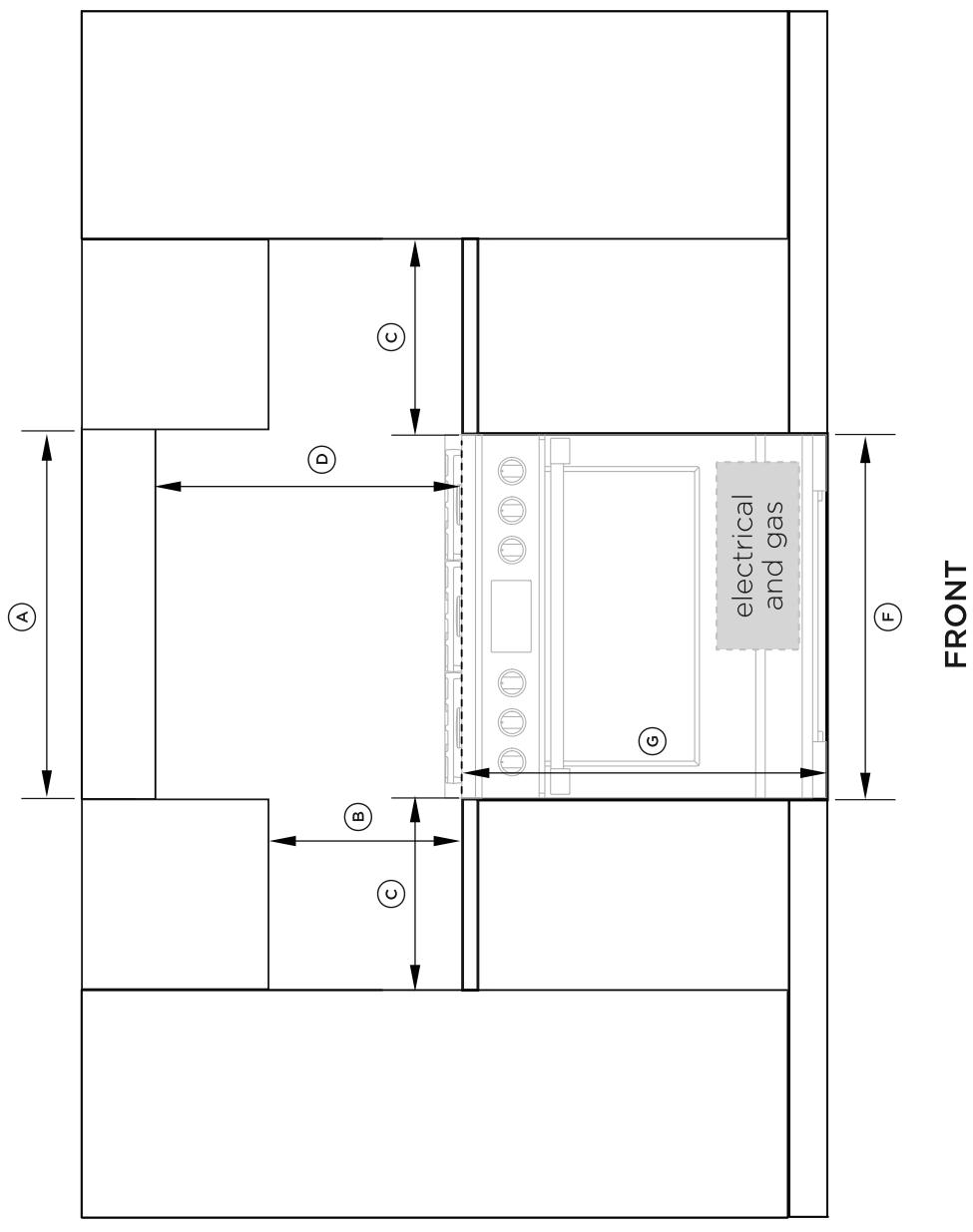
### PRODUCT DIMENSIONS

	48" MODELS	
	IN	MM
(A) Overall height of range (from floor to cook surface, excl. pan supports and vent trim)	min 35 3/4 max 36 3/4	min 908 max 933
(B) Overall width of range	47 7/8	1216
(C) Overall depth of range (excl. handle and dials)	29 1/8	740
(D) Depth of chassis	25 3/8	644
(E) Depth from rear of chassis to front of control panel	27 11/16	703
(F) Height from top of cook surface to top of pan supports	1 9/16	40
(G) Height from top of cook surface to top of • vent trim (as illustrated) • angled vent trim (if fitted)	1 3/4 3 1/2	45 90
(H) Height from top of cook surface to bottom of chassis	35 1/4	895
(I) Adjustable feet height	min 1/2 max 1 1/2	min 13 max 38
(J) Depth of open door to front control panel	19 1/8	486



PLAN

## CLEARANCE DIMENSIONS - ALL MODELS



### CLEARANCE DIMENSIONS

	30" MODELS		36" MODELS		48" MODELS	
	IN	MM	IN	MM	IN	MM
(A) Minimum width of ventilation hood installed above range	30	762	36	914	48	1219
(B) Minimum vertical distance between countertop and cabinet extending above counter	18	457	18	457	18	457
(C) Minimum clearance from left and right edge of range to nearest vertical combustible surface	12	305	12	305	12	305
(D) Minimum clearance from cook surface to:						
• combustible surface centered above the cook surface	54	1372	54	1372	54	1372
• combustible covering for ventilation hood centered above the cook surface	36	914	36	914	36	914
• non-combustible surface* centered above the cook surface	30	762	30	762	30	762
(E) Maximum overall depth of overhead cabinetry	13	330	13	330	13	330
(F) Width of cabinetry opening	30	762	36	914	48	1219
(G) Maximum height from floor to countertop:						
- for level counter	35 3/4	908	35 3/4	908	35 3/4	908
- with range levelling legs fully extended	36 3/4	933	36 3/4	933	36 3/4	933
(H) Maximum depth from wall to cabinetry face:						
• projecting control panel	25 1/8	638	25 1/8	638	25 1/8	638
• flush control panel	27 11/16	703	27 11/16	703	27 11/16	703

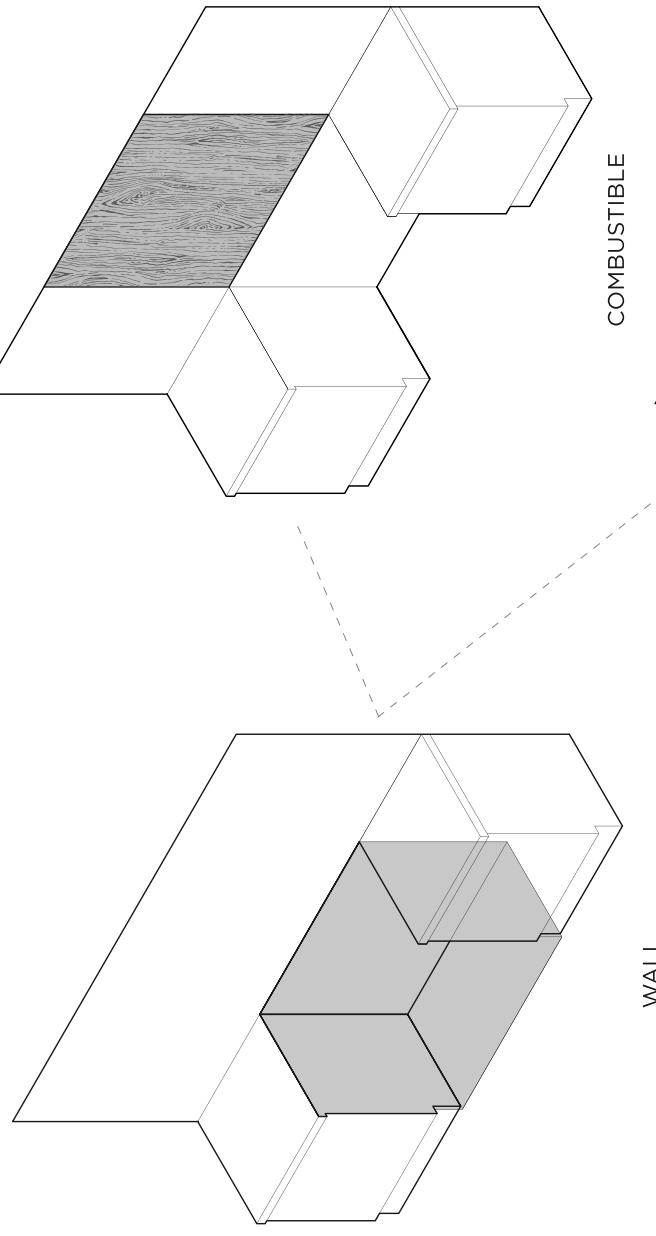
### Note:

- The cooking surface must sit flush or above the adjacent countertop level.
- If the range is to be placed adjacent to cabinets, the clearances shown are required. The same clearances apply to island installations.
- The range can be placed in various positions with respect to the cabinet front, with the control panel either flush or projecting, depending on the cabinetry depth.
- The electrical and gas supply should be within the zones shown in the following diagrams
- Any openings in the wall behind the range and in the floor under the range must be sealed.
- Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air to the unit.

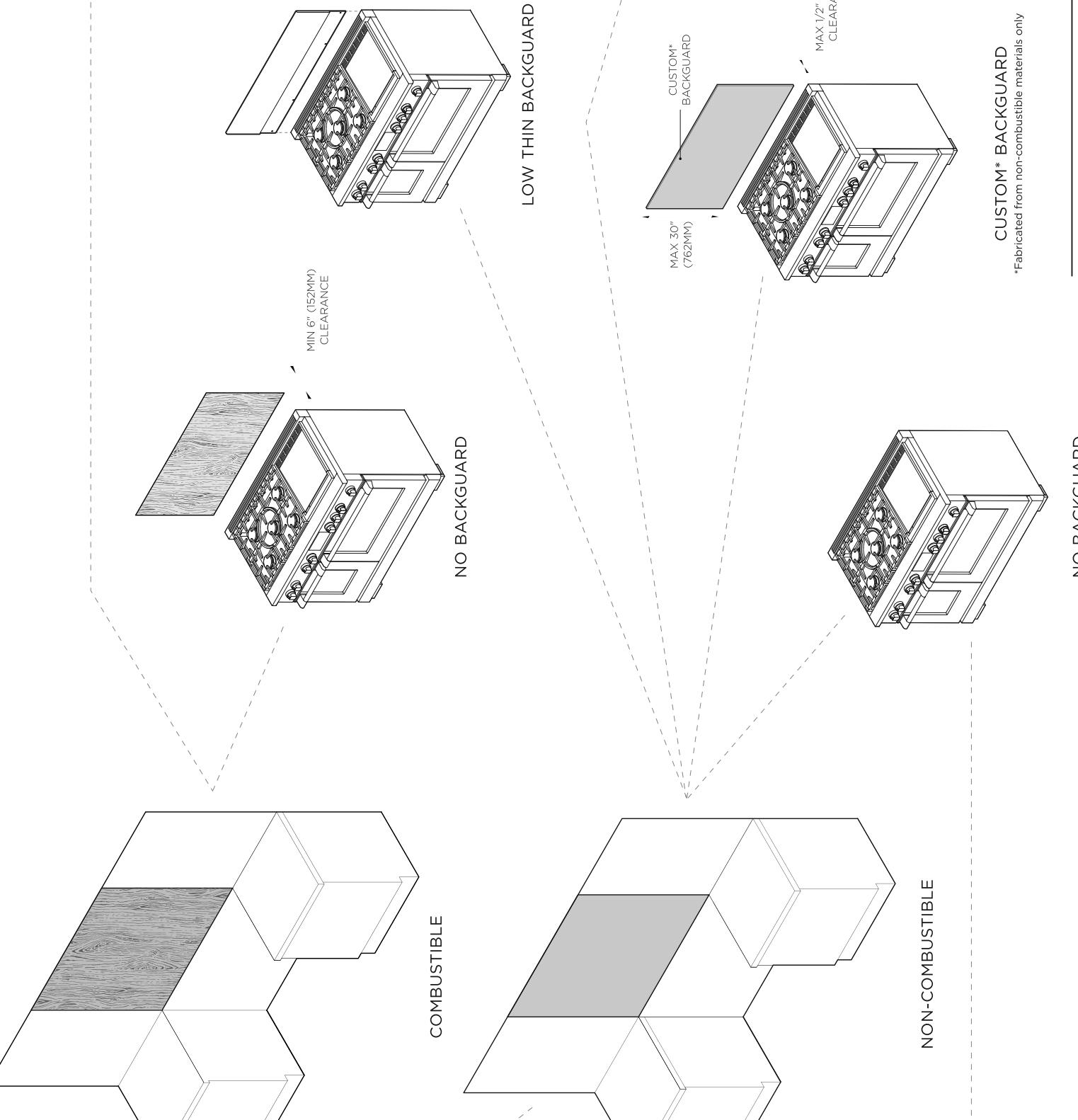
\*Non-combustible surfaces: as defined in 'National Fuel Gas Code' (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z22.1 scope and are not certified by UL. Clearances of less than 6" (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.

## INSTALLATION SCENARIOS AND USE OF BACKGUARDS

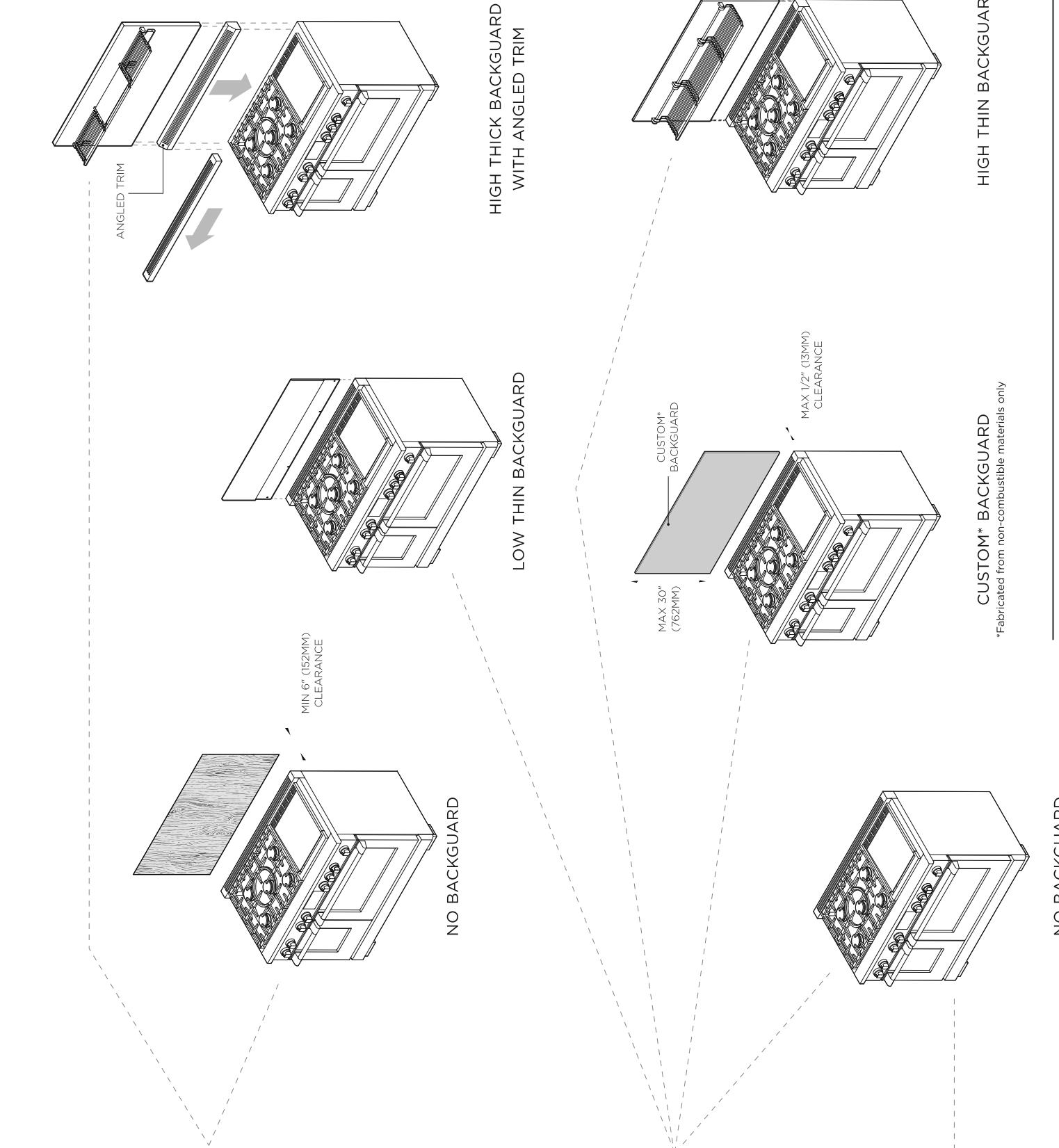
### ① INSTALL TYPE



### ② REAR SURFACE



### ③ BACKGUARD OPTIONS (purchased separately)



Non-combustible surfaces: as defined in 'National Fuel Gas Code' (ANSI Z222.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by UL. Clearances of less than  $6''$  (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.

## INSTALLATION SCENARIOS AND USE OF BACKGUARDS

### Important notes

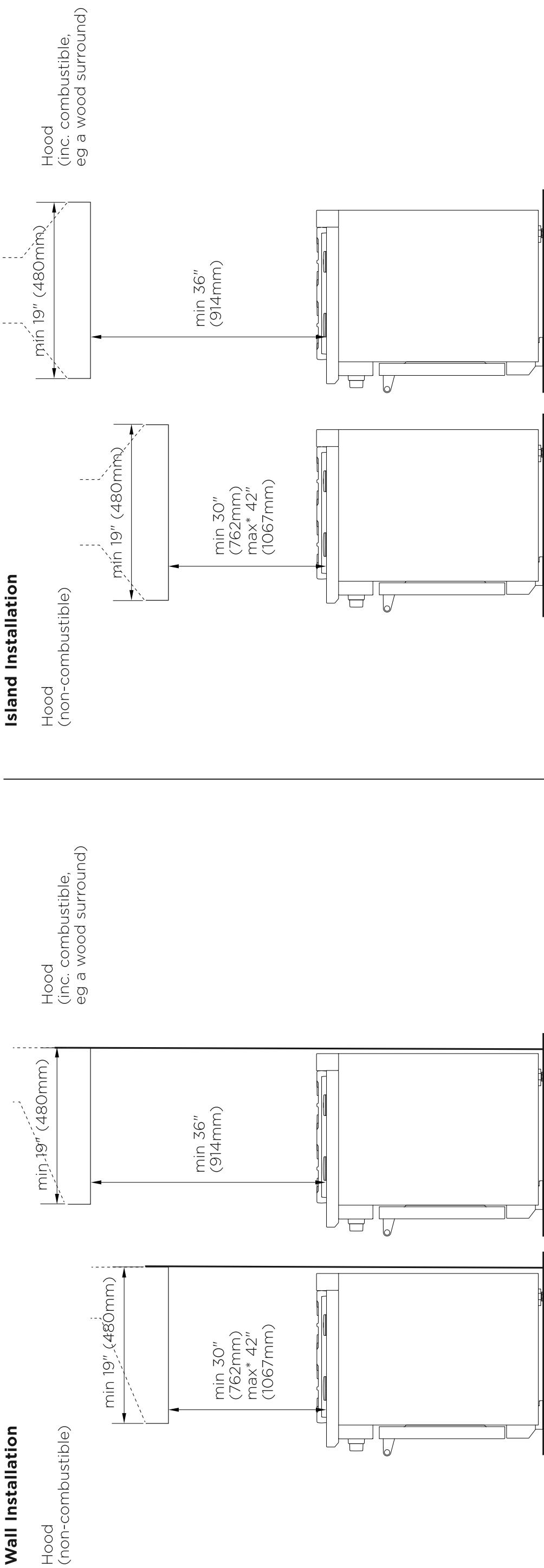
- All ranges come fitted standard with with an Integral Flat Vent Trim.
- There are three different backguards available for purchase:
  - Range Mount Low Backguard
  - Wall Mount High Backguard with Low Shelf
  - Wall Mount High Backguard with High Shelf, also supplied with an Angled Vent Trim.
- For installations against non-combustible\* surfaces only, you may install the range without a backguard or choose any of the three backguards.
- For installations close to combustible surfaces (above the cooking surface), without a backguard, there must be a minimum 6" (152mm) clearance.
- For installations immediately against combustible surfaces (above the cooking surface), you must purchase and fit the Wall Mount High Backguard High Shelf and Angled Vent Trim.

### Backguard model numbers

RANGE	RANGE MOUNT LOW BACKGUARD	WALL MOUNT HIGH BACKGUARD LOW SHELF	WALL MOUNT HIGH BACKGUARD HIGH SHELF	BACKGUARD WIDTH IN MM
30" models	BGRV2-1230	BGRV2-3030	BGRV3-3030H	29 7/8 759
36" models	BGRV2-1236	BGRV2-3036	BGRV3-3036H	35 7/8 911
48" models	BGRV2-1248	BGRV2-3048	BGRV3-3048H	47 7/8 1216

Note: For more information on Backguard installation, refer to the separate instructions provided with your backguard.  
Backguard Installation Instructions can also be downloaded from our website, [www.fisherpakyel.com](http://www.fisherpakyel.com)

## VENTILATION REQUIREMENTS



A suitable ventilation hood must be installed above the range.

### Installation recommendations

VENTILATION UNIT	STANDARD WALL INSTALLATION	ISLAND INSTALLATION
Hood	min 19" (480 mm) deep x unit width	min 19" (480 mm) deep x unit width
Blower	48" Range min 1100 CFM	min 1100 CFM
	36" Range min 550 CFM	min 550 CFM
	30" Range min 550 CFM	min 550 CFM

### IMPORTANT

- Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting and/or a damper.
- Consult local building codes and/or local agencies, before starting, to ensure that hood and duct installation will meet local requirements.
- Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill or the self-cleaning cycle.
- For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" (762mm) to a recommended maximum of 42" (1067mm) above the range cooking surface. If the hood contains any combustible materials (eg a wood covering) it must be a minimum of 36" (914mm) above the cooking surface.
- Due to a high volume of ventilation air, a source of make-up air (outside replacement air) is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.