RDV2-364GD-N_N

Dual Fuel Range 36", 4 Burners with Griddle

Professional

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

Stainless Steel

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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.

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)	BGRV2-3036H
Minimum CFM	600-1,200
Non combustible situation (Sold seperately)	BGRV2-3036 / BGRV2-1236
Recommended hood (Sold seperately)	VS36 / VS1236 -36" Pro Hood
Square handle option (Sold seperately)	AH-R36

Cleaning

Dishwasher proof trivets	•
Main oven- Concealed Element	•
Main oven- Self cleaning	•

Controls

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

Cooktop features

Gas Cooktop- Sealed range top	•
Vent trim included	Flat vent trim

Cooktop performance

Max burner power	23500 BTU
Power back left	18500 BTU
Power back right	18500 BTU
Power front left	23500 BTU
Power front right	18500 BTU
Power griddle	18000 BTU
Sealed Dual Flow Burners™	4
Simmer on all burners	140 °F
Total cooktop power	97000 BTU

Gas requirements

Fitting and pipe	½ NPT, min. #" # flex line
Supply Pressure	NG Pressure 6" to 9" W.C

Oven features

Main oven- Large broil pan	•

Oven functions

Main oven functions	6
Main oven- Bake	•
Main oven- Broil	•
Main oven- Clean	•
Main oven- Convection Bake	•
Main oven- Convection Broil	•
Main oven- True Convection	•

Oven performance

Main oven- Bake	4600 W
Main oven- Broil	4000 W
Main oven- Shelf positions	5
Main oven- Total Capacity (AHAM)	4.8 cu ft
Main oven- True Convection	2500 W
Main oven- Usable Capacity (AHAM)	3.8 cu ft
Total oven capacity	4.8 cu ft

Power requirements

Electric circuit	4 wire
Rated current	30
Supply frequency	60 Hz
Supply voltage	120 - 240 V

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	Professional

SKU	71368

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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