QUICK REFERENCE GUIDE > RDV2-366-N N

36" Series 9 Professional 6 Burner Dual Fuel Range, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas

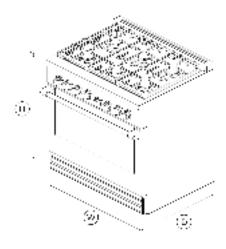


Get the best of gas and convection technology, with a high powered six burner gas cooktop and large capacity oven.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- Convection oven with 4.8 cu ft total capacity
- · Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

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



FEATURES & BENEFITS

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.

SPECIFICATIONS

Accessories (sold separately)

| Square handle option | AH-R36 |
|----------------------|--------|
| Wok grate included | Yes |

Burner ratings

| Maximum burner power | 23500 BTU |
|----------------------|------------|
| Power back centre | 18500BTU |
| Power back left | 18500BTU |
| Power back right | 18500BTU |
| Power front centre | 18500BTU |
| Power front left | 23500BTU |
| Power front right | 23500BTU |
| Total cooktop power | 121000 BTU |

Capacity



| Pyrolytic self-clean Oven performance Controls Bake power 4600 Electric circuit 4 Main oven - True convection power 2500 W Metal illuminated dials Power Requirements Rated current 30 A Fitting and pipe ½ NPT, min. 5% M flex line Supply Pressure (natural gas) 6" to 9" W.C Product Dimensions Depth 291/8" Depth 291/8" Depth (excluding handles) 2918 mm Auto re-ignition system 1 Height 35 3/4 - 36 3/4" Concealed element 1 Width 35 7/8" Electronic oven control 1 Full extension telescopic sliding shelves Large broil pan 1 Rangetop features True convection 5 Sealed range top Vent trim included 1 | Shelf positions (main oven) | 5 | Convection Broil | • |
|--|-------------------------------|--------------|---|-------------------|
| Cleaning Pyrolytic self-clean Pyrolytic self-clean Oven performance Controls Bake power Bake Safety Bake Safety Bruil extension telescopic sliding shelves Clean Full extension telescopic sliding shelves Association Associat | | | Number of functions | 6 |
| Pyrolytic self-clean Oven performance Bake power 4600 Electric circuit 4 Main oven - True convection power 2500 W Metal illuminated dials Power Requirements Gas Requirements Fitting and pipe ½ NPT, min. ¾ ∅ flex line Supply Pressure (natural gas) 6" to 9" W.C Product Dimensions Oven features Depth 29 1/8 " Depth (excluding handles) 2918 mm Auto re-ignition system 1 Height 35 3/4 - 36 3/4 " Concealed element 2 Width 35 7/8 " Electronic oven control 3 Width 35 7/8 " Full extension telescopic sliding shelves 1 True convection power 4600 Went per product Dimensions Page to per product Dimensions Pepth 29 1/8 " Depth (excluding handles) 2918 mm Auto re-ignition system 4 Height 35 3/4 - 36 3/4 " Width 35 7/8 " Electronic oven control 5 Sealed range top 4 Power trim included 6 Power functions Page 5 Safety Full extension telescopic sliding shelves 5 Safety Full extension telescopic sliding shelves 6 Full extension telescopic sliding shelves 6 Full extension telescopic sliding shelves 7 Full extension telescopic sliding shelves 6 Full extension telescopic sliding shelves 7 Full extension telescopic sliding shelves 7 Full extension telescopic sliding shelves 7 Full extension telescopic sliding shelves 8 Power 4600 Went product power 4 Power | | | Self-clean function | • |
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| Oven features Auto re-ignition system Auto re-ignition system Concealed element Electronic oven control Full extension telescopic sliding shelves Large broil pan True convection Oven functions Bake Safety Full extension telescopic sliding shelves | | | Product Dimensions | |
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| Concealed element Electronic oven control Full extension telescopic sliding shelves Large broil pan True convection Sealed range top Vent trim included Oven functions Bake Broil Clean Height State Width Type the state of the | | | Depth (excluding handles) | 2918 mm |
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| Sealed range top Vent trim included • Oven functions Bake • Safety Full extension telescopic sliding shelves • | | • | Rangetop features | |
| Oven functions Bake Safety Full extension telescopic sliding shelves • | True convection | • | Sealed range top | • |
| Bake Broil Clean Safety Full extension telescopic sliding shelves • | | | Vent trim included | • |
| Broil • Full extension telescopic sliding shelves • | Oven functions | | | |
| Full extension telescopic sliding shelves • | Bake | • | Safety | |
| Clean • | Broil | • | Full extension telescopic sliding shelves | • |
| Convection bake • | Clean | • | ganere | |
| | Convection bake | • | | |

SKU 71370

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

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| $\rightarrow \rightarrow $ | Sketchup Dual Fuel Range |
| $\overline{4}$ | User Guide EN |

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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