QUICK REFERENCE GUIDE > RGV3-305-L Date: 17.12.2024 > 1

30" Series 7 Professional 5 Burner Gas Range, LPG

Series 7 | Professional

Stainless Steel | LPG



Professional style and performance, with high power burners delivering high heat or the most gentle simmer.

- Top burner heat of 17,000 BTU, for seriously fast boiling
- Convection oven with 4.6 cu ft total capacity
- Non-tip full-extension shelves in main cavitiy for safe removal of hot dishes
- · Made from quality materials and real stainless steel

DIMENSIONS

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

FEATURES & BENEFITS

Cooktop Power

Sealed Dual Flow Burners™ deliver cooktop power up to 17,000 BTU for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

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.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, cast-iron grates, and titanium coated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, the Range is built to last.

Easy To Clean

With a continuous, porcelain basepan, cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new.

Total Control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials.

SPECIFICATIONS

Accessories (sold separately)		
Wok grate included	Yes	
Burner ratings		
Maximum burner power	17000 BTU	
Power back left	11500BTU	
Power back right	11500BTU	
Power centre	17000BTU	
Power front left	15000BTU	
Power front right	15000BTU	
Total cooktop power	70000 BTU	
Capacity		
Shelf positions	5	
Total capacity	4.6 cu ft	
Usable capacity	3.4 cu ft	
Cleaning		
Easy clean porcelain basepan		
Controls		
Electric circuit	3 wire	
Metal illuminated dials	•	

Gas Requirements

QUICK REFERENCE GUIDE > RGV3-305-L Date: 17.12.2024 > 2

Fitting and pipe	½ NPT, min. %" ∑ flex line
Supply Pressure (LPG)	11" to 14" W.C
Oven features	
Auto re-ignition system	•
Broil pan	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
Infrared Broiler	•
Internal light	true
Titanium coated, illuminated metal dials	•
Oven functions	
Bake	•
Broil	•
Convection bake	•
Number of functions	4
Slow cook	•
Oven performance	
Bake power	21000
Power requirements	
Service	15 A
Supply	120 V, 60 Hz

Product dimensions

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	29 7/8 "

Rangetop features

Combustible situation

Sealed range top	
Vent trim included	

Recommended Back Guards Ventilation

Combastible situation	BORVS SOSOII
Non combustible situation	BGRV2-3030 / BGRV2-1230
Recommended hood	HCB30-6_N (Professional Range Hood)

Safety

ADA compliant	•
Full extension telescopic sliding shelves	•

SKU	82007

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

2D-DWG Range
2D-DXF Range
Service & Warranty
Installation Guide EN
Installation Guide FR

↓ Sketchup 8

BGRV3-3030H

Guide d'utilisation FR

↓ User Guide

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.

QUICK REFERENCE GUIDE > RGV3-305-L Date: 17.12.2024 > 3

