QUICK REFERENCE GUIDE > RDV3-304-N

# 30" Series 9 Professional 4 Burner Dual Fuel Self-Cleaning Range, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas



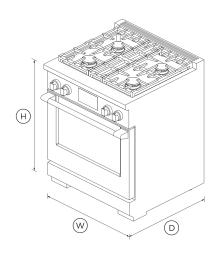
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 22,500 BTU, for seriously fast boiling
- · 4 cu ft total oven capacity

Beautiful LED halo-illuminated dials provide information at a glance

# **DIMENSIONS**

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



#### **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 generous total capacity of 4 cu ft, with enough room to fit a 26 lb turkey, or to cook several dishes at once.

# 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 22,500 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 grates, 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 (included)

Adjustable feet covers •

Branded coin end cap •

#### Accessories (sold separately)

Square handle option AH-R30

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Wok grate included	No	Tilting touch screen interface	•	Dehydrate	•
				Dehydrate	•
Burner ratings		Gas Requirements		Maxi Broil  Number of functions	• 15
Maximum burner power	22500 BTU	Fitting and pipe	½ NPT, min. %″ 🛚	Pastry bake	•
Power back left	18500BTU		flex line	Pizza bake	•
Power back right	18500BTU	Supply Pressure (natural gas)	6" to 9" W.C	Rapid proof	•
Power front left	22500BTU			Roast	•
Power front right	18500BTU	Main oven functions		Slow cook	•
Total cooktop power	78000 BTU	Main oven functions		True convection	•
		Warm	•	Warm	•
Capacity		Oven features			
Shelf positions	5			Oven performance	
		Auto re-ignition system	•	Bake power	3500
		Broil pan	•	Main oven - True convection power	2500 W
Cleaning		Concealed element	•		
Easy clean porcelain basepan	•	Electronic oven control	•		
Pyrolytic self-clean	•	Food probe	•	Power Requirements	
		Full extension telescopic sliding shelves	•	Connection	4-prong
		Internal light	true		grounding type [NEMA 14-50
Controls		Self-clean proof side racks	•		plug]
Dial with illuminated halo	•	Titanium coated, illuminated metal dials	•	Service	30 A
Electric circuit	4 wire			Supply	120 / 240 V, 60 Hz
High resolution display	•	Oven functions			
Metal illuminated dials	•				
Multi-language interface	•	Air fry	•	Product Details	
Precise cooking with food probe	•	Bake	•	Self Cleaning Sf	Yes
recipe And Food Based Functions	•	Classic bake	•	Jen Cleaning Ji	162
Sabbath mode	•	Clean	•		
Smart appliance	•	Convection bake	•	Product Dimensions	
		Convection Broil	•		

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

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

Rangetop features

Sealed range top

Vent trim included

**Recommended Back Guards Ventilation** 

Combustible situation

Non combustible situation

BGRV2-3030 /
BGRV2-1230

Recommended hood

HCB30-6\_N
(Professional Range Hood)

Safety

ADA compliant
Full extension telescopic sliding shelves

Secondary oven features

Food probe •

SKU 82943

# Other product downloads available at fisherpaykel.com

D-DWG Dual Fuel Range with Backguard BGRV2-1230
 D-DWG Dual Fuel Range with Backguard BGRV2-3030
 D-DWG Dual Fuel Range
 D-DXF Dual Fuel Range with Backguard-BGRV2-1230
 D-DXF Dual Fuel Range with Backguard BGRV2-3030
 D-DXF Dual Fuel Range
 ArchiCAD Dual Fuel Range
 Service & Warranty
 Installation Guide EN
 Installation Guide FR
 Planning Guide - 30" Professional Ranges & Backguards
 Revit Dual Fuel Range
 Revit Dual Fuel Range
 SketchUp Dual Fuel Range
 User Guide Professional Range 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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