QUICK REFERENCE GUIDE > RDV3-304-L

30" Series 9 Professional 4 Burner Dual Fuel Self-Cleaning Range, LPG

Series 9 | Professional

Stainless Steel | LPG



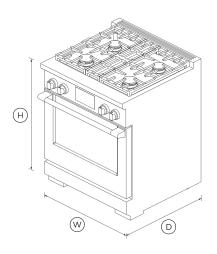
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 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 19,000 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	Metal illuminated dials	•	Convection Broil	•
		Multi-language interface	•	Number of functions	15
		Sabbath mode	•	Pastry bake	•
Burner ratings				Pizza bake	•
Maximum burner power	19000 BTU			Rapid proof	•
Power back left	13000BTU	Gas Requirements		Roast	•
Power back right	13000BTU	Fitting and pipe	½ NPT, min. %" 🛭	Slow cook	•
Power front left	19000BTU	0 1 5 4 50	flex line	True convection	•
Power front right	15000BTU	Supply Pressure (LPG)	11" to 14" W.C	Warm	•
Total cooktop power	60000 BTU				
		Main oven functions		Oven performance	
Capacity		Warm	•	Bake power	3500W
Shelf positions	5			Broil	4000 BTU
Total capacity	4 cu ft	Oven features		Main oven - True convection power	2500 W
Usable capacity	3.3 cu ft				
		Auto re-ignition system	•		
		Broil pan	•	Power requirements	
Cleaning		Concealed element	•	Connection	4-prong
Easy clean porcelain basepan	•	Electronic oven control	•		grounding type [NEMA 14-50
Pyrolytic self-clean	•	Food probe	•		plug]
		Full extension telescopic sliding shelves	•	Service	30 A
		Internal light	true	Supply	120 / 240 V, 60 Hz
Consumption		Titanium coated, illuminated metal dials	•		П
Energy usage	490kWh/year				
		Oven functions		Product details	
Controls		Air fry	•	Self Cleaning Sf	Yes
Dial with illuminated halo	•	Bake	•		
Electric circuit	4 wire	Classic bake	•	Due divet disservaters	
High resolution display	4 Wile	Clean	•	Product dimensions	
nigh resolution display	•	Convection bake	•	Depth	29 1/8 "

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Depth (excluding handles)	2918 mm		
Height	35 3/4 - 36 3/4 "		
Width	29 7/8 "		
Rangetop features			
Vent trim included	•		

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

Recommended Back Guards Ventilation Combustible situation BGRV3-3030H Non combustible situation BGRV2-3030 / BGRV2-1230 HCB30-6_N Recommended hood (Professional Range Hood) Safety ADA compliant Full extension telescopic sliding shelves Secondary oven features Food probe SKU 82944

2D-DWG Dual Fuel Range with Backguard BGRV2-1230 2D-DWG Dual Fuel Range with Backguard BGRV2-3030 2D-DWG Dual Fuel Range 2D-DXF Dual Fuel Range with Backguard BGRV2-1230 2D-DXF Dual Fuel Range with Backguard-BGRV2-3030 2D-DXF Dual Fuel Range ArchiCAD Dual Fuel Range Energy Label Dual Fuel Cooker Service & Warranty Revit Dual Fuel Range Rhino Dual Fuel Range Sketchup Dual Fuel Range User Guide Professional Range EN Guide d'utilisation FR Guide d'utilisation FR

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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