QUICK REFERENCE GUIDE > RDV3-304-L

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

Series 9 | Professional

Stainless Steel | LPG



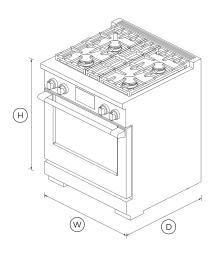
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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

| Wok grate included | No | Gas Requirements | | Rapid proof | • |
|------------------------------|-----------|---|------------------|---------------------------------------|-------------------------------|
| | | Fitting and pipe | ½ NPT, min. %″ 🛚 | Roast | • |
| | | | flex line | Slow cook | • |
| Burner ratings | | Supply Pressure (LPG) | 11" to 14" W.C | True convection | • |
| Maximum burner power | 19000 BTU | | | Warm | • |
| Power back left | 13000BTU | | | | |
| Power back right | 13000BTU | Main oven functions | | | |
| Power front left | 19000BTU | Warm | • | Oven performance | |
| Power front right | 15000BTU | | | Bake power | 3500W |
| Total cooktop power | 60000 BTU | | | Broil | 4000 BTU |
| | | Oven features | | Main oven - True convection power | 2500 W |
| | _ | Auto re-ignition system | • | | |
| Capacity | | Broil pan | • | | |
| Shelf positions | 5 | Concealed element | • | Power Requirements | |
| Total capacity | 4 cu ft | Electronic oven control | • | Connection | 4-prong |
| Usable capacity | 3.3 cu ft | Food probe | • | | grounding type [NEMA 14-50 |
| | | Full extension telescopic sliding shelves | • | | plug] |
| | | Internal light | true | Service | 30 A |
| Cleaning | | Titanium coated, illuminated metal dials | • | Supply | 120 / 240 V, 60 Hz |
| Easy clean porcelain basepan | • | | | | 112 |
| Pyrolytic self-clean | • | Oven functions | | - | |
| | | | | Product Details | |
| | | Air fry | • | Self Cleaning Sf | Yes |
| Controls | | Bake | • | | |
| Dial with illuminated halo | • | Classic bake | • | | |
| Electric circuit | 4 wire | Clean | • | Product Dimensions | |
| High resolution display | • | Convection bake | • | Depth | 29 1/8 " |
| Metal illuminated dials | • | Convection Broil | • | Depth (excluding handles) | 2918 mm |
| Multi-language interface | • | Number of functions | 15 | Height | 35 3/4 - 36 3/4 " |
| Sabbath mode | • | Pastry bake | • | Width | 29 7/8 " |
| | | Pizza bake | • | · · · · · · · · · · · · · · · · · · · | 23 7/0 |

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Rangetop features

Vent trim included •

Recommended Back Guards Ventilation

Combustible situation BGRV3-3030H

Non combustible situation BGRV2-3030 /

BGRV2-3030 /

Recommended hood HCB30-6_N (Professional Range Hood)

Safety

| ADA compliant | • |
|---|---|
| Full extension telescopic sliding shelves | |

Secondary oven features

Food probe

SKU 82944

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

Where applicable:

Sketchup Dual Fuel Range

User Guide Professional Range EN

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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