30" Series 9 Professional 4 Zone Induction Self-Cleaning Range, with SmartZone

Series 9 | Professional

Stainless Steel



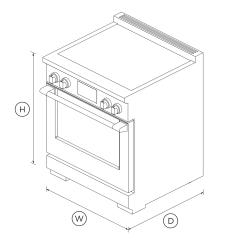
With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Ability to pair two of the four induction cook zones to create a large SmartZone
- 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.

Cooktop Power

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

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.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, 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. The durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

Accessories (included)

Adjustable feet covers Branded coin end cap

QUICK REFERENCE GUIDE > RIV3-304

Accessories (sold separately) Wok grate included No Capacity Shelf positions 4 cu ft Total capacity Usable capacity 3.3 cu ft Cleaning Pyrolytic self-clean Consumption 490kWh/year Energy usage Controls Electric circuit 4 wire High resolution display Metal illuminated dials Multi-language interface Recipe and food based functions Sabbath mode Smart appliance Tilting touch screen interface

Main oven functions

Warm

Oven features

5

.

Broil pan
Concealed element
Electronic oven control
Food probe
Full extension telescopic sliding shelves
Internal light
Self-clean proof side racks
True convection

Oven functions

Air fry
Bake
Classic bake
Clean
Convection bake
Convection Broil
Dehydrate
Dehydrate
Maxi Broil
Number of functions
Pastry bake
Pizza bake
Rapid proof
Roast
Slow cook
True convection
Warm

Oven performance

.

true

. ٠

15

Bake power	35
Main oven - True convection power	2500
Power requirements	
Connection	4-pro grounding t [NEMA 14-5 pl
Service	5
Supply	120 / 240 V,
Product dimensions	
Depth	29 1,
Height	35 3/4 - 36 3,
Width	29 7,
Rangetop features	
Gentle heat	
Heat settings	
Induction cooking technology	
SmartZone	
Zone bridging	
Rangetop Performance	
Rangetop Performance Left front zone rating	1400 (2200)

Number of cooking zones

4

QUICK REFERENCE GUIDE > RIV3-304

PowerBoost	•
Right front zone rating	2100 (3700) W
Right rear zone rating	2100 (3700) W

Recommended Back Guards Ventilation

SKU

Combustible situation	BGRV3-3030H BGRV2-3030 /
	BGRV2-1230
Recommended hood	HCB30-6_N (Professional Range Hood)
Safety	
ADA compliant	•
Pan detection system	•
Safety time out	•
Surface hot indicators	•
Secondary oven features	
Food probe	•
Warranty	
Parts and labor	Limited 2 years

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

$\overline{1}$	2D-DWG Induction Cooker
⊥	2D-DWG Induction Cooker
⊥	2D-DWG Induction Range
⊥	2D-DXF Induction Cooker
⊥	2D-DXF Induction Cooker
⊥	2D-DXF Induction Range
$\overline{\mathbf{h}}$	ArchiCAD Induction Range
⊥	Service & Warranty
⊥	Installation Guide EN
⊥	Installation Guide FR
⊥	Planning Guide - 30" Professional Ranges & Backguards
₹	Revit Induction Cooker
↓	Rhino Induction Cooker
⊥	Sketchup Induction Cooker
⊥	User Guide Professional Range EN
↓	Guide d'utilisation FR
\//ho	ro applicable.

Where applicable:

82794

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.



A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 Wwww.fisherpaykel.com