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Induction Range, 30", 4 Zones with SmartZone, Selfcleaning

Series 9 | Professional

Stainless Steel



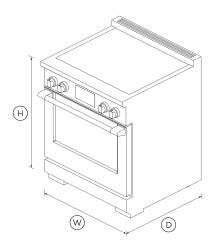
With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- 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

•

| Accessories (sold separately) | | Main oven functions | | True convection | • |
|---------------------------------|-------------|---|------|-----------------------------------|------------------------|
| Square handle option | AH-R30 | Warm | • | Warm | • |
| Wok grate included | No | | | | |
| | | Oven features | | Oven performance | |
| Capacity | | Broil pan | • | Bake power | 3500 |
| Shelf positions | 5 | Concealed element | • | Main oven - True convection power | 2500 W |
| Total capacity | 4 cu ft | Electronic oven control | • | | |
| Usable capacity | 3.3 cu ft | Food probe | • | | |
| | | Full extension telescopic sliding shelves | • | Power requirements | |
| | | Internal light | true | Connection | 4-prong grounding type |
| Cleaning | | Self-clean proof side racks | • | | [NEMA 14-50P |
| Pyrolytic self-clean | • | True convection | • | | plug] |
| | | | | Service | 50 A |
| | | | | Supply | 120 / 240 V, 60 Hz |
| Consumption | | Oven functions | | | |
| Energy usage | 490kWh/year | Air fry | • | | |
| | | Bake | • | Product dimensions | |
| | | Classic bake | • | Depth | 29 1/8 " |
| Controls | | Clean | • | Height | 35 3/4 - 36 3/4 " |
| Electric circuit | 4 wire | Convection bake | • | Width | 29 7/8 " |
| High resolution display | • | Convection Broil | • | | |
| Metal illuminated dials | • | Dehydrate | • | | |
| Multi-language interface | • | Dehydrate | • | Rangetop features | |
| Recipe and food based functions | • | Maxi Broil | • | Gentle heat | • |
| Sabbath mode | • | Number of functions | 15 | Heat settings | 9 |
| Smart appliance | • | Pastry bake | • | Induction cooking technology | • |
| Tilting touch screen interface | • | Pizza bake | • | SmartZone | 1 |
| Wi-Fi connectivity | • | Rapid proof | • | Zone bridging | • |
| | | Roast | • | | |
| | | Slow cook | • | | |
| | | | | | |

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| Rangetop Performance | | |
|-------------------------------------|---|--|
| Left front zone rating | 1400 (2200) W | |
| Left rear zone rating | 2600 (3700) W | |
| Number of cooking zones | 4 | |
| PowerBoost | • | |
| Right front zone rating | 2100 (3700) W | |
| ight rear zone rating 2100 (3700 | | |
| Recommended Back Guards Ventilation | | |
| Combustible situation | BGRV3-3030H | |
| Non combustible situation | 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

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 Range |
|--|----------------------------------|
| | 2D-DXF Induction Range |
| <u></u> | 2D-DWG Induction Cooker |
| <u></u> | 2D-DWG Induction Cooker |
| ↓ | 2D-DXF Induction Cooker |
| <u></u> | 2D-DXF Induction Cooker |
| $\rightarrow \rightarrow $ | ArchiCAD Induction Range |
| <u></u> | Data Sheet Induction Cooker |
| <u></u> | Data Sheet Induction Cooker |
| $\overline{\downarrow}$ | Data Sheet Induction Range |
| $\overline{\downarrow}$ | Service & Warranty |
| $\underline{\downarrow}$ | Installation Guide EN |
| $\underline{\downarrow}$ | Guide d'installation FR |
| $\overline{\downarrow}$ | Revit Induction Cooker |
| $\overline{\downarrow}$ | Rhino Induction Cooker |
| $\underline{\downarrow}$ | Sketchup Induction Cooker |
| $\underline{\downarrow}$ | Specification Guide |
| <u></u> | User Guide Professional Range EN |
| 1 | Guide d'utilisation FR |

2D DWC Industion Dance

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

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy**

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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Where applicable:

Limited 2 years