Dual Fuel Range, 30", 4 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural gas

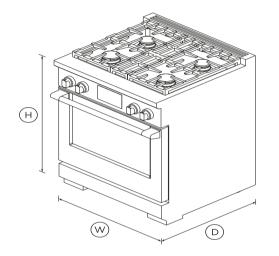


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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 trivets, 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	
Square handle option	AH-R30
Cleaning	
Pyrolytic self-clean	
Controls	
High resolution display	
Sabbath mode	

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QUICK REFERENCE GUIDE > RDV3-304-N

Gas requirements	
Fitting and pipe	½ NPT, min. ⅝" Ø flex
Supply Pressure (natural gas)	6″ to 9″ W.C
Oven features	
Broil pan	
Concealed element	
Electronic oven control	
Full extension telescopic	2
Internal light	
Pyrolytic self-clean	·
Oven functions	
Pyrolytic self-clean	
Power requirements	
Supply frequency	60Hz
Supply voltage	120 - 240V
Product dimensions	
Depth	29 ¹ / ₈ ′
Height	35 ³ / ₄ - 36 ³ / ₄ ′
Width	29 ⁷ / ₈ ′
Rangetop features	
Sealed Dual Flow Burners™	4
Simmer on all burners	140°F
Vent trim included	Flat vent trim

Rangetop Performance

Max burner power	22500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	22500BTU
Power front right	18500BTU
Total cooktop power	78000BTU
Safety	
Full extension telescopic	2
Warranty	
Parts and labor	Limited 2 Years Parts & 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 2019.

Other product downloads available at fisherpaykel.com

<u> </u>	User Guide	
<u> </u>	Guide D'Utilisation	
<u> </u>	Service & Warranty Booklet	
<u> </u>	Installation Guide	
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