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

Series 9 | Professional

## Stainless Steel with Black Glass | Natural gas

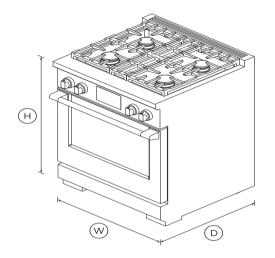


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	29 <sup>7</sup> / <sub>8</sub> "
Depth	29 <sup>1</sup> / <sub>8</sub> "



## **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.

## **SPECIFICATIONS**

## FISHER & PAYKEL

Accessories	
Square handle option	AH-R30
Capacity	
Total capacity	4cu fi
Cleaning	
Dishwasher proof trivets	
Pyrolytic self-clean	
Controls	
High resolution display	
Metal illuminated dials	
Sabbath mode	
Wifi connectivity	
Gas requirements	
Fitting and pipe	½ NPT, min. ⅝" Ø flex
Supply Pressure (natural gas)	6" to 9" W.C
Main oven features	
Bake	
Broil pan	
Clean	
Convection Bake	
Convection Broil	
Main oven- Self cleaning	
Main oven- True convection	

Number of main oven functions

15

## QUICK REFERENCE GUIDE > RDV3-304-N

Oven features	
Concealed element	•
Electronic oven control	•
Full extension telescopic	2
Internal light	•
Pyrolytic self-clean	
Oven functions	
Pyrolytic self-clean	
Oven performance	
Main oven- Bake	3500W
Main oven- Broil	4000W
Main oven- True convection	2500W
Power requirements	
Electric circuit	4 wire
Rated current	30A
Supply frequency	60Hz
Supply voltage	120 - 240V
Product dimensions	
Depth	29 <sup>1</sup> / <sub>8</sub> "
Depth (Excluding handles)	29 <sup>1</sup> / <sub>8</sub> "

22500BTU 18500BTU 18500BTU 22500BTU 18500BTU 78000BTU
18500BTU 18500BTU 22500BTU 18500BTU
18500BTU 22500BTU 18500BTU
22500BTU 18500BTU
18500BTU
78000BTI
,0000010
2
ted 2 Years Parts & Labo
8190

Sealed Dual Flow Burners™

Simmer on all burners

35 <sup>3</sup>/<sub>4</sub> - 36 <sup>3</sup>/<sub>4</sub> "

 $35\frac{3}{4} - 36\frac{3}{4}$ "

29 <sup>7</sup>/<sub>8</sub> "

# 24/7

4

140°F

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

T 1300 650 590 W www.fisherpaykel.com

## Rangetop features

Height

Width

Height (excluding vent trim)

FISHER & PAYKEL

Paykel's Customer Care Centre to ensure this page correctly describes the model

currently available. © Fisher & Paykel Appliances Ltd 2019.