QUICK REFERENCE GUIDE > RGV3-304-L

# Gas Range, 30", 4 Burners, LPG

Series 7 | Professional

Stainless Steel | LPG



Professional style and performance, with high power burners delivering high heat or the most gentle simmer.

- Top burner heat of 17,000 BTU, for seriously fast boiling
- Convection oven with 4.6 cu ft total capacity
- Non-tip full-extension shelves in main cavitiy for safe removal of hot dishes
- Made from quality materials and real stainless steel

# **DIMENSIONS**

Height	35 3/4 - 36 3/4"
Width	29 7/8"
Depth	29 1/8"

# **FEATURES & BENEFITS**

#### Cooktop Power

Sealed Dual Flow Burners™ deliver cooktop power up to 17,000 BTU for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

## Cooking Flexibility

The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.

# **Design Quality**

This range has craftsmanship in every detail, with real stainless steel, cast-iron grates, and titanium coated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, the Range is built to last.

## Easy to clean

With a continuous, porcelain basepan, cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new.

#### Total Control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials.

# **SPECIFICATIONS**

# Accessories (sold separately)

Square handle option AH-R30

Burner ratings	
Maximum burner power	17000 BTU
Power back left	13000BTU
Power back right	13000BTU
Power front left	17000BTU
Power front right	15000BTU
Total cooktop power	58000 BTU
Capacity	
Shelf positions	5
Total capacity	4.6cu ft

# Cleaning

Usable capacity

Easy clean porcelain basepan

3.4cu ft

#### Controls

Electric circuit 3 wire

Metal illuminated dials

•

#### **Gas Requirements**

Fitting and pipe ½ NPT, min. 5%" [4] flex line

Supply Pressure (LPG) 11" to 14" W.C

## Oven features

Auto re-ignition system

Broil pan

Electronic oven control

Full extension telescopic

QUICK REFERENCE GUIDE > RGV3-304-L

Infrared Broiler	•
Internal light	
Titanium coated, illuminated	•
Oven functions	
Bake	•
Broil	•
Convection bake	•
Number of functions	4
Slow cook	•
Oven performance	
Bake power	21,500 BTU
Broil power	19,000 BTU
Power requirements	
Amperage	15A
Rated current	15A
Supply frequency	60Hz
Product dimensions	
Depth	29 1/8"
Height	35 3/4 - 36 3/4"
Width	29 7/8"
Rangetop features	
Sealed range top	•
Vent trim included	•

Combustible situation	BGRV3-3030H
Non combustible situation	BGRV2-3030 / BGRV2-1230
Recommended hood	HCB30-6_N (Professional
Safety	
ADA compliant	•
Full extension telescopic	•
SKU	82005

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

## Where applicable:

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.

# Other product downloads available at fisherpaykel.com



User Guide EN



Guide d'utilisation FR



Service & Warranty



Guide d'installation FR



Installation Guide



# **Recommended Back Guards Ventilation**