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

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**

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>Height</td>
<td>35 3/4 - 36 3/4&quot;</td>
</tr>
<tr>
<td>Width</td>
<td>29 7/8&quot;</td>
</tr>
<tr>
<td>Depth</td>
<td>29 7/8&quot;</td>
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**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**

<table>
<thead>
<tr>
<th>Accessory</th>
<th>Description</th>
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<tr>
<td>Square handle option</td>
<td>AH-R30</td>
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<table>
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<tr>
<th>Cleaning</th>
<th>Pyrolytic self-clean</th>
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<tr>
<th>Controls</th>
<th>High resolution display</th>
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<tbody>
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<td></td>
<td>Sabbath mode</td>
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</table>
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: 4

Power requirements
- Supply frequency: 60Hz
- Supply voltage: 120 - 240V

Product dimensions
- Depth: 29 ⅞"
- Height: 35 ⅜ - 36 ⅜"
- Width: 29 ⅚"

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

SKU: 81900

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.