QUICK REFERENCE GUIDE > RIV3-304

Induction Range, 30", 4 Zones with SmartZone, Self-cleaning

Series 9 | Professional

Stainless Steel

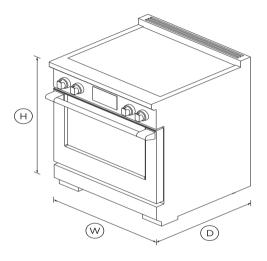


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- 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 Adjustable feet covers Branded coin end cap

Accessories (sold separately)

Square handle option AH-R30

QUICK REFERENCE GUIDE > RIV3-304

Capacity				Height	35 3/4 - 36 3/4"
Shelf positions	5	Oven functions		Width	29 7/8"
Total capacity	4cu ft	Air fry	•		
Usable capacity	3.3cu ft	Bake	•	Rangetop features	
		Classic bake	•	Gentle heat	•
Cleaning		Clean	•	Heat settings	9
Pyrolytic self-clean	•	Convection Broil	•	Induction cooking technology	•
		Convection bake	•	SmartZone	1
Consumption		Dehydrate	•	Zone bridging	•
Energy usage	490kWh/year	Maxi Broil	•		
		Number of functions	15	Rangetop Performance	
Controls		Pastry bake	•	Left front zone rating	1400 (2200)W
Electric circuit	4 wire	Pizza bake	•	Left rear zone rating	2600 (3700)W
High resolution display	•	Rapid proof	•	Number of cooking zones	4
Metal illuminated dials	•	Roast	•	PowerBoost	•
Multi-language interface	•	Slow cook	•	Right front zone rating	2100 (3700)W
Recipe and food based	•	True convection	•	Right rear zone rating	2100 (3700)W
Sabbath mode	•	Warm	•		<u> </u>
Tilting touch screen interface	•			Recommended Back Guards V	/entilation
Wi-Fi connectivity	•	Oven performance		Combustible situation	BGRV3-3030H
		Bake power	3500	Non combustible situation	BGRV2-3030 / BGRV2-1230
Oven features		Main oven - True convection	2500W	Recommended hood	HCB30-6_N (Professional
Broil pan	•				
Concealed element	•	Power requirements		Safety	
Electronic oven control	•	Connection	4-prong grounding type	ADA compliant	
Food probe	•	Power supply	120 / 240 V, 60 Hz	Pan detection system	
Full extension telescopic	•	Service	50 A	Safety time out	
Internal light	•			Surface hot indicators	
Self-clean proof side racks	•	Product dimensions			
True convection	•	Depth	29 1/8"	Secondary oven features	

QUICK REFERENCE GUIDE > RIV3-304

Food probe	•
Warranty	
Parts and labour	Limited 2 years
SKU	81893

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



Service & Warranty



User Guide Professional Range EN



Guide d'utilisation FR



Installation Guide EN



Guide d'installation FR



Specification Guide



Data Sheet Induction Cooker



Data Sheet Induction Cooker



Data Sheet Induction Range



Planning Guide

24/7

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 **W**www.fisherpaykel.com