Series 7 | Professional

# Stainless Steel | LPG

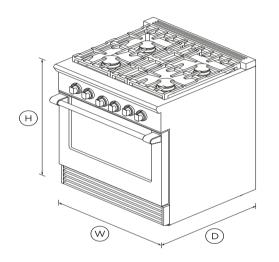


Professional style and performance, with powerful burners delivering high heat or the most gentle simmer.

- Top burner heat of 19,000 BTU, for seriously fast boiling
- Convection oven with 4.6 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

# 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 22,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

# Total control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.

# FISHER & PAYKEL

A sealed cooktop surface coupled with a commercial-style stainless steel finish means your cooktop simply needs a quick wipe to keep it looking good as new.

# Instant visibility

Control dials have halo-illumination glowing white - heating up; orange - temperature reached; red - self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

# **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 been carefully crafted in every detail from performance to durability using quality materials.

# SPECIFICATIONS

# Accessories (sold separately)

Square handle option

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AH-R30
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# Burner ratings

19000 BTU
13000BTU
13000BTU
19000BTU
15000BTU
60000 BTU

# Capacity

Shelf positions	5
Shelf positions (main oven)	5

#### Date: 02.05.2024 > 2

# QUICK REFERENCE GUIDE > RGV2-304-L\_N

Controls	
Electric circuit	3 wire
Metal illuminated dials	
Gas Requirements	
Fitting and pipe	½ NPT, min. 5⁄8" 🛛 flex line
Supply Pressure (LPG)	11" to 14" W.C
Oven features	
Auto re-ignition system	
Broil pan	
Electronic oven control	
Full extension telescopic	
Infrared Broiler	
Internal light	
Oven functions	
Bake	
Broil	
Convection bake	
Number of functions	3
Oven performance	
Bake power	22,000 BTU
Power requirements	
Amperage	15A
Rated current	15A
Supply frequency	60Hz

29 1/8′
29 1/8′
35 3/4 - 36 3/4'
29 7/8'
Ventilation
BGRV2-3030F
600
BGRV2-3030 / BGRV2-1230
HCB30-6_N (Professiona

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.

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

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Other product downloads available at fisherpaykel.com

- ▲ Service & Warranty

- ↓ Installation Guide EN / Guide d'installation FR
- ▲ Data Sheet Gas Range
- ✓ Planning Guide Gas Range



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