QUICK REFERENCE GUIDE > RGV3-305-L

# 30" Series 7 Professional 5 Burner Gas Range, 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)	
Wok grate included	Yes
Burner ratings	
Maximum burner power	17000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	17000BTU
Power front left	15000BTU
Power front right	15000BTU
Total cooktop power	70000 BTU
Capacity	
Shelf positions	5
Total capacity	4.6 cu ft
Usable capacity	3.4 cu ft
Cleaning	
Easy clean porcelain basepan	•
Controls	
Electric circuit	3
Metal illuminated dials	•

#### **Gas Requirements**

QUICK REFERENCE GUIDE > RGV3-305-L

Date: 02.05.2025 > 2

Fitting and pipe	½ NPT, min. 5%″ ∑ flex line	Depth	29 1/8 "
Supply Draggura (LDC)	11" to 14" W.C	Depth (excluding handles)	2918 mm
Supply Pressure (LPG)	11 to 14 w.c	Height	35 3/4 - 36 3/4 "
		Width	29 7/8 "
Oven features			
Auto re-ignition system	•	Rangetop features	
Broil pan	•	Sealed range top	
Electronic oven control	•	Vent trim included	
Full extension telescopic sliding shelves	•	vent triii included	·
Infrared Broiler	•		
Titanium coated, illuminated metal dials	•	Recommended Back Guards Ventilat	ion
		Combustible situation	BGRV3-3030H
Oven functions		Non combustible situation	BGRV2-3030 / BGRV2-1230
Bake	•	Recommended hood	HCB30-6_N
Broil	•		(Professional Range Hood)
Convection bake	•		
Number of functions	4		
Slow cook	•	Safety	
		ADA compliant	•
Oven newformance		Full extension telescopic sliding shelv	/es •
Oven performance			
Bake power	21000		
		SKU	82850
Power Requirements			
Service	15 A	The product dimensions and specifications in t	his page apply to the specific
Supply	120 V, 60 Hz	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	

#### Other product downloads available at fisherpaykel.com

2D-DWG Range

↓ 2D-DXF Range

↓ ArchiCAD Gas Range

↓ Installation Guide EN

Installation Guide FR

, Planning Guide Professional Style Dial/Handle Accessories

Revit

Rhino

<u>→</u> SketchUp

Guide d'utilisation FR

, User Guide

# 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.



# A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support T 1.888.936.7872 Wwww.fisherpaykel.com

correctly describes the model currently available. © Fisher & Paykel

Appliances Ltd 2020

**Product Dimensions**