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30" Series 9 Professional 4 Burner Dual Fuel Self-Cleaning Range, LPG

Series 9 | Professional

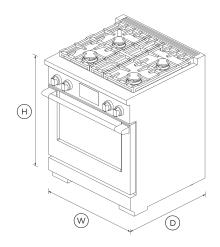


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- · Top burner heat of 19,000 BTU, for seriously fast boiling
- · 4 cu ft total oven capacity
- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS





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 19,000 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 grates, 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

Accessories (included)

Adjustable feet covers •

Branded coin end cap

Accessories (sold separately)

Square handle option AH-R30

Wok grate included No

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Burner ratings		Fitting and pipe	½ NPT, min. 5%" ∑ flex line	True convection	•
Maximum burner power	19000 BTU	Supply Pressure (LPG)	11" to 14" W.C	Warm	•
Power back left	13000BTU				
Power back right	13000BTU		_	Oven performance	
Power front left	19000BTU	Main oven functions		Oven performance	
Power front right	15000BTU	Warm	•	Bake power	3500W
Total cooktop power	60000 BTU	Walli		Broil	4000 BTU
				Main oven - True convection power	2500 W
Capacity		Oven features		-	
		Auto re-ignition system	•	Power Requirements	
Shelf positions	5	Broil pan	•		4
Total capacity	4 cu ft	Concealed element	•	Connection	4-prong grounding type
Usable capacity	3.3 cu ft	Electronic oven control	•		[NEMA 14-50 plug]
		Food probe	•	Service	30 A
Cleaning		Full extension telescopic sliding shelves	•	Supply frequency	60 Hz
		Titanium coated, illuminated metal dials	•	Supply voltage	240 V
Easy clean porcelain basepan	•				
Pyrolytic self-clean	•				
		Oven functions		Product Details	
Controls		Air fry	•	Self Cleaning Sf	Yes
Dial with illuminated halo		Bake	•		
Dial with illuminated halo	•	Classic bake	•		
Electric circuit	4	Clean	•	Product Dimensions	
High resolution display	•	Convection bake	•	Depth	29 1/8 "
Metal illuminated dials	•	Convection Broil	•	Depth (excluding handles)	2918 mm
Multi-language interface	•	Number of functions	15	Height	35 3/4 - 36 3/4 "
Sabbath mode	•	Pastry bake	•	Width	29 7/8 "
		Pizza bake	•		- , -
Gas Requirements		Rapid proof	•		
Gas Requirements		Roast	•	Rangetop features	
		Slow cook	•		

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Vent trim included	•	
Recommended Back Guards Ventilation		
Combustible situation	BGRV3-3030H	
Non combustible situation	BGRV2-3030 / BGRV2-1230	
Recommended hood	HCB30-6_N (Professional Range Hood)	
Safety		
ADA compliant	•	
Full extension telescopic sliding shelves	•	

Food probe		

Secondary oven features

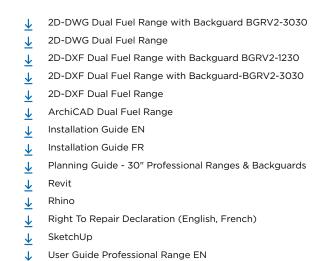
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2D-DWG Dual Fuel Range with Backguard BGRV2-1230



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.

