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Gas Range, 30", 4 Burners

Series 7 | Professional

Stainless Steel | Natural gas



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

- Top burner heat of 22,500 BTU, for seriously fast boiling
- · Gas 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 22,500 BTU for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

Cooking flexibility

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Design quality

This range has craftsmanship in every detail, with real stainless steel, cast-iron trivets, 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

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Total control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials.

SPECIFICATIONS

Accessories

Square handle option AH-R30

Capacity

Shelf positions 5

Total capacity 4.6 cu ft

Usable capacity 3.4 cu ft

Cleaning

Easy clean porcelain basepan

Controls

Star K Certification

Titanium coated, illuminated

Gas requirements

Metal illuminated dials

Fitting and pipe ½ NPT, min. %" ⅓ flex line

Supply Pressure (natural gas) 6" to 9" W.C

Oven features

Broil pan

Electronic oven control

Full extension telescopic

Infrared Broiler

Internal light

Oven functions

Bake
Broil
Convection bake
Number of functions
Slow cook

Oven performance

Bake power 21,000 BTU

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| Broil power | 18,500 BTU |
|---------------------------|---|
| Power requirements | |
| Amperage | 15 <i>A</i> |
| Supply frequency | 60Hz |
| Supply voltage | 120V |
| Product dimensions | |
| Depth | 29 ¹ / ₈ ′ |
| Height | 35 ³ / ₄ - 36 ³ / ₄ ' |
| Width | 29 ⁷ / ₈ ′ |
| Rangetop features | |
| Sealed Dual Flow Burners™ | 4 |
| Sealed range top | • |
| Simmer on all burners | 140°F |
| Vent trim included | Flat vent trim |
| Rangetop Performance | |
| Max burner power | 22,500 BTU |
| Power back left | 18,500 BTU |
| Power back right | 18,500 BTU |
| Power front left | 22,500 BTU |
| Power front right | 18,500 BTU |
| | |

| Recommended | hack | quards | and | ventilation |
|-------------|------|--------------|-----|-------------|
| Recommended | Dack | ualus | anu | ventuation |

Total cooktop power

Combustible situation BGRV3-3030H

Non combustible situation BGRV2-3030 / BGRV2-1230

78,000 BTU

| HCB30-6_N (Professional | | |
|-------------------------|--|--|
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| | | |
| 2 years | | |
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User Guide



Service & Warranty Booklet



Installation Guide

