

RDV2-305-N_N

Dual Fuel Range 30", 5 Burners

Professional

This 30" Fisher & Paykel freestanding range has five high power gas burners that give you precise control from a rapid boil to a gentle simmer.

Stainless Steel



Dimensions

 Depth
 29 1/8"

 Height
 35 3/4 - 36 3/4"

 Width
 29 7/8"

Features & Benefits

Cooktop power

Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 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.

Consistent broiling

The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

Easy to clean

The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

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.

Handle option

Customise your Professional Fisher & Paykel kitchen appliance to suit your kitchen style by purchasing our square handle option.

Specifications

Accessories	
Combustible situation (Sold seperately)	BGRV2-3030H
Minimum CFM	600
Non combustible situation (Sold seperately)	BGRV2-3030 / BGRV2-1230
Recommended hood (Sold seperately)	VS30 / ES30 -30" Pro /
Recommended flood (Sold Seperately)	Traditional Hood
Square handle option (Sold seperately)	AH-R30
Cleaning	
Dishwasher proof trivets	•
Main oven- Concealed Element	•
Main oven- Self cleaning	•
Controls	
Main oven- Electronic Oven Control	•
Main oven- Internal light	•
Metal illuminated dials	•
Cooktop features	
Gas Cooktop- Sealed range top	•
Vent trim included	Flat vent trim

Cooktop performance	
Max burner power	23500 BTU
Power back left	18500 BTU
Power back right	18500 BTU
Power centre	23500 BTU
Power front left	18500 BTU
Power front right	18500 BTU
Sealed Dual Flow Burners™	5
Simmer on all burners	140 °F
Total cooktop power	97500 BTU
Gas requirements	
Fitting and pipe	½ NPT, min. 5/8" # flex line
Supply Pressure	NG Pressure 6" to 9" W.C
Oven features	NG Pressure 6" to 9" W.C
	NG Pressure 6" to 9" W.C
Oven features	NG Pressure 6" to 9" W.C
Oven features Main oven- Broil pan	NG Pressure 6" to 9" W.C
Oven features Main oven- Broil pan Oven functions	•
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Oven features Main oven- Broil pan Oven functions Main oven functions Main oven- Bake	•
Oven features Main oven- Broil pan Oven functions Main oven functions Main oven- Bake Main oven- Broil	•
Oven features Main oven- Broil pan Oven functions Main oven functions Main oven- Bake Main oven- Broil Main oven- Clean	•

Oven performance	
Main oven- Bake	3500 W
Main oven- Broil	4000 W
Main oven- Shelf positions	5
Main oven- Total Capacity (AHAM)	4 cu ft
Main oven- True Convection	2500 W
Main oven- Usable Capacity (AHAM)	3.3 cu ft
Total oven capacity	4 cu ft
Power requirements	
Electric circuit	4 wire
Rated current	30
Supply frequency	60
Supply voltage	120 - 240
Product dimensions	
Depth (excluding handle and dials)	29 1/8 "
Height (excluding vent trim)	35 3/4 - 36 3/4 "
Width	29 7/8 "
Safety	
Full extension telescopic racks	3
Style And Series	
Style Allu Series	
Product Style	Professional

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. © Gisher & Paykel Appliances Ltd 2018

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