

30" Series 7 Professional 5 Burner Gas Range, LPG

Professional



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 cavity 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

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
Fitting and pipe 1/2 NPT, min. 1/2" flex line
Supply Pressure (LPG) 11" to 14" W.C

Oven features
Auto re-ignition system •
Broil pan •
Electronic oven control •
Full extension telescopic sliding shelves •
Infrared Broiler •
Titanium coated, illuminated metal dials •

Oven functions	
Bake	•
Broil	•
Convection bake	•
Number of functions	4
Slow cook	•

Oven performance	
Bake power	21000

Power requirements	
Service	15 A
Supply frequency	60 Hz
Supply voltage	120 V

Product dimensions	
Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	29 7/8 "

Rangetop features	
Sealed range top	•
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	•
SKU	86040

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- DXF
- Archicad
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (Canadian French)
- User Guide (English)

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.



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