

Gas Range, 30", 5 Burners, LPG

Series 7 | Professional

LPG | Stainless Steel

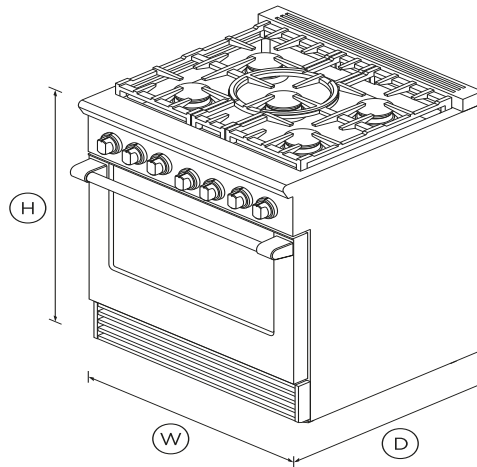


Professional style and performance, with powerful burners delivering high heat or the most gentle simmer.

- Top burner heat of 19,000 BTU, for seriously fast boiling
- Gas oven with 4.6 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

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 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.

Easy to clean

A sealed cooktop surface coupled with a commercial-style stainless steel finish means your cooktop simply needs a quick wipe to keep it looking good as new.

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.

<<Missing Feature Title>>

This range has been carefully crafted in every detail from performance to durability using quality materials.

SPECIFICATIONS

Accessories

Square handle option	AH-R30
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Capacity

Capacity total (AHAM)	4.6cu ft
Capacity usable (AHAM)	3.4cu ft

Cleaning

Dishwasher proof trivets	•
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Controls

Electric circuit	3 wire
Metal illuminated dials	•

Gas RequirementsFitting and pipe $\frac{1}{2}$ NPT, min. $\frac{5}{8}$ " flex line

Power front right 18500 BTU

Installation DimensionsHeight (excluding vent trim) 35 $\frac{3}{4}$ " - 36 $\frac{3}{4}$ "**Safety**

Full extension telescopic •

Oven features

Full extension telescopic •

SKU 71359

Oven performance

Bake 28000 BTU

TEST 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. © Fisher & Paykel Appliances Ltd 2020

Power requirements

Rated current 15A

Supply frequency 60Hz

Product dimensionsDepth 29 $\frac{1}{8}$ "Height 35 $\frac{3}{4}$ " - 36 $\frac{3}{4}$ "Width 29 $\frac{7}{8}$ "**Rangetop features**

Sealed Dual Flow Burners™ 5

Sealed range top •

Vent trim included •

Rangetop Performance

Power back left 18500 BTU

Power back right 18500 BTU

Power centre 23500 BTU

Other product downloads available at fisherpaykel.com

User Guide



Guide D'Utilisation



Installation Guide



Guide D'Installation



Data Sheet Gas Range



Planning Guide Gas Range

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