

# Gas Range, 30", 5 Burners, LPG

Series 7 | Professional

Stainless Steel | LPG

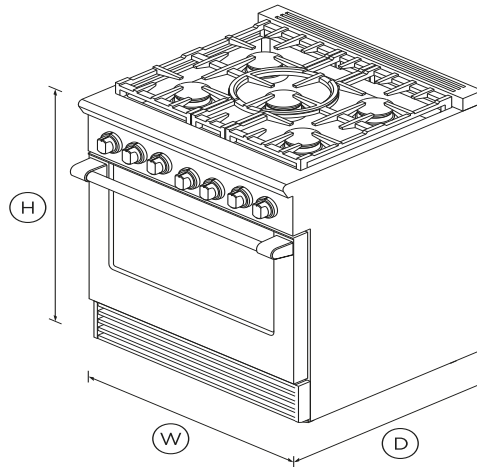


Professional style and performance, with powerful burners delivering high heat or the most gentle simmer.

- 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 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	29 <sup>7</sup> / <sub>8</sub> "
Depth	29 <sup>1</sup> / <sub>8</sub> "



## 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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### Gas requirements

Fitting and pipe	½ NPT, min. &frac58;" Ø flex
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### Oven features

Broil pan	•
Full extension telescopic	3

### Oven performance

Main Oven Shelf Positions	5
Main Oven Usable Capacity	3.4cu ft

**Power requirements**

Supply frequency	<b>60</b>
Supply voltage	<b>120</b>

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. Â© Fisher & Paykel Appliances Ltd 2019.

**Product dimensions**

Depth	<b>29 1/8"</b>
Height	<b>35 3/4" - 36 3/4"</b>
Width	<b>29 7/8"</b>

**Rangetop features**

Sealed Dual Flow Burners™	<b>5</b>
Sealed range top	<b>•</b>
Simmer on all burners	<b>140°F</b>
Vent trim included	<b>Flat vent trim</b>

**Rangetop Performance**

Max burner power	<b>23500BTU</b>
Power back left	<b>18500BTU</b>
Power back right	<b>18500BTU</b>
Power centre	<b>23500BTU</b>
Power front left	<b>18500BTU</b>
Power front right	<b>18500BTU</b>
Total cooktop power	<b>97500BTU</b>

**Safety**

Full extension telescopic	<b>3</b>
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SKU	<b>71359</b>
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**Other product downloads available at fisherpaykel.com**

User Guide



Service &amp; Warranty Booklet



Guide D'Utilisation



Installation Guide



Guide D'Installation



Resources (zip)

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