

30" Series 7 Professional 4 Burner Gas Range, LPG

Professional



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

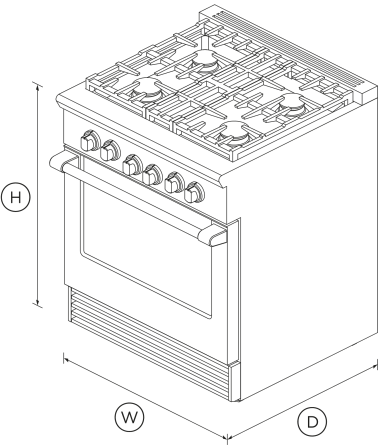
- Top burner heat of 19,000 BTU, for seriously fast boiling
- Convection oven with 4.6 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

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 22,500 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.
- Design Quality**
This range has been carefully crafted in every detail from performance to durability using quality materials.
- SPECIFICATIONS**
- Accessories (sold separately)**
- | | |
|----------------------|--------|
| Square handle option | AH-R30 |
| Wok grate included | Yes |
- Burner ratings**
- | | |
|----------------------|-----------|
| Maximum burner power | 19000 BTU |
| Power back left | 13000BTU |
| Power back right | 13000BTU |
| Power front left | 19000BTU |
| Power front right | 15000BTU |
| Total cooktop power | 60000 BTU |
- Capacity**
- | | |
|-----------------------------|---------|
| Shelf positions | 5 |
| Shelf positions (main oven) | 5 |
| Total capacity | 0 cu ft |
- Consumption**

Fuel Type	Unknown	Bake power	28000	SKU	71357
Controls		Power requirements		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	
Electric circuit	3	Amperage	15 A		
Metal illuminated dials	•	Rated current	15 A		
		Supply frequency	60 Hz		
		Supply voltage	Unknown V		
Gas Requirements				Other product downloads available at fisherpaykel.com	
Fitting and pipe	½ NPT, min. ½" flex line	Product dimensions		↓ DXF	
Supply Pressure (LPG)	11" to 14" W.C	Depth		↓ Archicad	
		Depth (excluding handles)		↓ DWG	
Main oven features		Height		↓ Installation Guide (English, Canadian French)	
Internal light	•	Width		↓ Planning Guide (English)	
				↓ Revit	
Oven features		Rangetop features		↓ Rhino	
Auto re-ignition system	•	Sealed range top		↓ Right To Repair Declaration (English, Canadian French)	
Broil pan	•	Vent trim included		↓ SketchUp	
Electronic oven control	•			↓ User Guide (English)	
Full extension telescopic sliding shelves	•	Recommended Back Guards Ventilation		↓ User Guide (Canadian French)	
Infrared Broiler	•	Combustible situation		Where applicable:	
		Minimum CFM		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.	
Oven functions		Non combustible situation		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.	
Bake	•	Recommended hood			
Broil	•				
Convection bake	•				
Number of functions	3				
		Safety			
Oven performance		ADA compliant			
		Full extension telescopic sliding shelves			



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