

30" Series 7 Professional 5 Burner Gas Range, Natural Gas

Professional

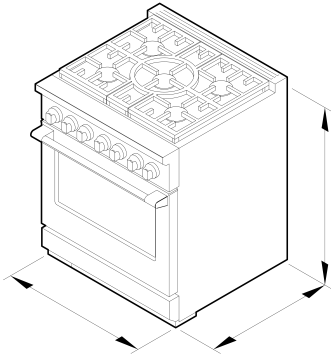


Professional style and performance, with high power burners delivering high heat or the most gentle simmer.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- Gas 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 22,500 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	23500 BTU
Power back left	18500BTU
Power back right	18500BTU
Power centre	23500BTU
Power front left	18500BTU
Power front right	18500BTU
Total cooktop power	97500 BTU

Capacity	
Shelf positions	5
Total capacity	4.6 cu ft
Usable capacity	3.4 cu ft

Cleaning	
Easy clean porcelain basepan	•



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