

Gas Range, 36", 6 Burners, LPG

Series 7 | Professional

Stainless Steel | LPG



Professional style with power. 17,000 BTU gas burners paired with a large capacity gas oven.

- Top burner heat of 17,000 BTU, for seriously fast boiling
- Convection oven with 5.3 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 | 35 ⁷ / ₈ " |
| Depth | 29 ¹ / ₈ " |

FEATURES & BENEFITS

Generous capacity

Featuring a generous total capacity of 5.3 cu ft, with enough room to fit a 32 lb turkey and full-sized baking sheets.

SPECIFICATIONS

Accessories

| | |
|----------------------|--------|
| Square handle option | AH-R36 |
|----------------------|--------|

Capacity

| | |
|-----------------|-----|
| Total capacity | 5.3 |
| Usable capacity | 4.0 |

Controls

| | |
|------------------------------|---|
| Star K Certification | • |
| Titanium coated, illuminated | • |

Gas requirements

| | |
|-------------------------------|--------------------------|
| Fitting and pipe | ½ NPT, min. ⅝" flex line |
| Supply Pressure (natural gas) | 11" to 14" W.C |

Oven features

| | |
|-----------|---|
| Broil pan | • |
|-----------|---|

| | |
|---------------------------|---|
| Electronic oven control | • |
| Full extension telescopic | 3 |
| Internal light | • |

Oven functions

| | |
|-----------------|---|
| Bake | • |
| Broil | • |
| Convection bake | • |
| Slow cook | • |

Oven performance

| | |
|---------------------------|--------|
| Bake power | 21,500 |
| Broil power | 19,000 |
| Infrared Broiler | • |
| Main Oven Shelf Positions | 5 |
| Main Oven Usable Capacity | 4cu ft |

Power requirements

| | |
|------------------|-----|
| Amperage | 15 |
| Supply frequency | 60 |
| Supply voltage | 120 |

Product dimensions

| | |
|--------|---|
| Depth | 29 ¹ / ₈ " |
| Height | 35 ³ / ₄ - 36 ³ / ₄ " |
| Width | 35 ⁷ / ₈ " |

Rangetop features

| | |
|---------------------------|---|
| Sealed Dual Flow Burners™ | 6 |
| Sealed range top | • |

| | |
|-----------------------|-----------------------|
| Simmer on all burners | 140°F |
| Vent trim included | Flat vent trim |

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

Other product downloads available at fisherpaykel.com

- [↓](#) User Guide
- [↓](#) Guide D'Utilisation
- [↓](#) Service & Warranty Booklet
- [↓](#) Installation Guide
- [↓](#) Guide D'Installation

Rangetop Performance

| | |
|---------------------|---------------|
| Max burner power | 17,000 |
| Power back centre | 13,000 |
| Power back left | 13,000 |
| Power back right | 13,000 |
| Power front centre | 15,000 |
| Power front left | 17,000 |
| Power front right | 17,000 |
| Total cooktop power | 88,000 |

Recommended back guards and ventilation

| | |
|---------------------------|-------------------------------------|
| Combustible situation | BGRV3-3036H |
| Non combustible situation | BGRV2-3036 / BGRV2-1236 |
| Recommended hood | HCB36-6_N (36" Professional) |

Safety

| | |
|---------------------------|----------|
| ADA compliant | • |
| Full extension telescopic | 3 |

Warranty

| | |
|------------------|----------------|
| Parts and labour | 2 years |
|------------------|----------------|

| | |
|-----|--------------|
| SKU | 82003 |
|-----|--------------|



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TEST The product dimensions and specifications in this page apply to the specific