

# Gas Range, 30", 5 Burners, LPG

Series 7 | Professional

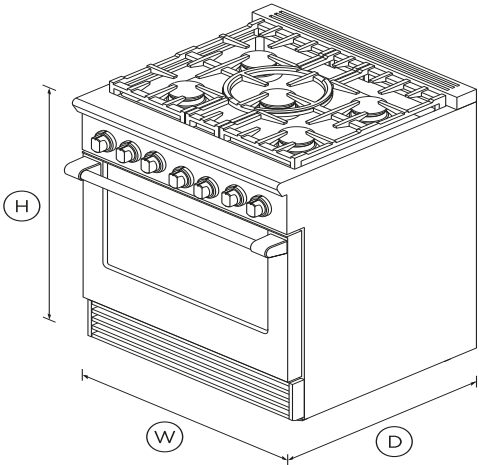
Stainless Steel | LPG



- 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 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

<b>Accessories</b>	
Square handle option	AH-R30
<b>Burner ratings</b>	
Maximum burner power	19000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	19000BTU
Power front left	15000BTU
Power front right	15000BTU
Total cooktop power	72000 BTU
<b>Capacity</b>	
Shelf positions	5

<b>Controls</b>	
Electric circuit	<b>3 wire</b>
Metal illuminated dials	•

<b>Gas Requirements</b>	
Fitting and pipe	<b>½ NPT, min. ⅝" flex line</b>
Supply Pressure (LPG)	<b>11" to 14" W.C</b>

<b>Oven features</b>	
Full extension telescopic	•

<b>Power requirements</b>	
Rated current	<b>15A</b>
Supply frequency	<b>60Hz</b>

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

<b>Rangetop features</b>	
Sealed Dual Flow Burners™	<b>5</b>
Sealed range top	•
Vent trim included	•

<b>Safety</b>	
ADA compliant	•
Full extension telescopic	•

SKU 71359

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

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