30" Series 7 Professional 4 Burner Gas Range, Natural Gas

Series 7 | Professional

Stainless Steel | Natural gas

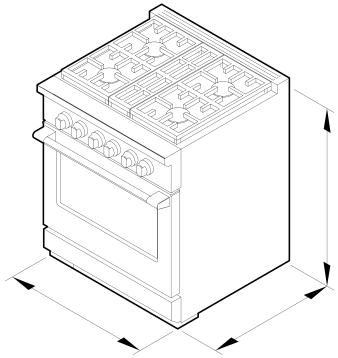


Professional style and performance, with high power burners delivering high heat or the most gentle simmer.

- Top burner heat of 22,500 BTU, for seriously fast boiling
- Gas oven with 4.6 cu ft total capacity
- Non-tip full-extension shelves in main cavitiy 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	22500 BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	22500BTU
Power front right	18500BTU
Total cooktop power	78000 BTU

Capacity

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

Cleaning

Easy clean porcelain basepan	•

Controls

Electric circuit	3
Metal illuminated dials	•

Gas Requirements

Fitting and pipe	▯ NPT, min. ▯" ▯ flex line
Supply Pressure (natural gas)	6" to 9" W.C

Oven features

Auto re-ignition system	•
Broil pan	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
Infrared Broiler	•
Titanium coated, illuminated metal dials	•

Oven functions

Bake	•
Broil	•
Convection bake	•
Number of functions	4
Slow cook	•

Oven performance

Bake power	21500

Power Requirements

Service	15 A
Supply frequency	60 Hz
Supply voltage	120 V

Product Dimensions

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	29 7/8 "

Rangetop features

Sealed range top	•
Vent trim included	•

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3030H
Non combustible situation	BGRV2-3030 / BGRV2-1230
Recommended hood	HCB30-6_N (Professional Range Hood)

Safety

ADA compliant	•
Full extension telescopic sliding shelves	•

SKU	86043

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

Other product downloads available at fisherpaykel.com

- DXF
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)

Where applicable:

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.

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.



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