

# 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 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	35 <sup>7</sup> / <sub>8</sub> "
Depth	29 <sup>1</sup> / <sub>8</sub> "

## 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.

### Cooktop power

Sealed Dual Flow Burners™ deliver cooktop power up to 17,000 BTU for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

### Cooking flexibility

<>

### Design quality

This range has craftsmanship in every detail, with real stainless steel, cast-iron trivets, and titanium coated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful legs to the powerful cooktop, the Range is built to last.

### Easy to clean

Cleaning up spills is effortless with the continuous, porcelain basepan. 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

### Accessories

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

## Capacity

Shelf positions	5
Total capacity	5.3 cu ft
Usable capacity	4.0 cu ft

## Controls

Metal illuminated dials	•
Star K Certification	•
Titanium coated, illuminated	•

## Gas requirements

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

## Oven features

Broil pan	•
Electronic oven control	•
Full extension telescopic	2
Infrared Broiler	•
Internal light	•

## Oven functions

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

**Oven performance**

Bake power	21,500 BTU
Broil power	19,000 BTU

**Power requirements**

Amperage	15A
Supply frequency	60Hz
Supply voltage	120V

**Product dimensions**

Depth	29 <sup>1</sup> / <sub>8</sub> "
Height	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	35 <sup>7</sup> / <sub>8</sub> "

**Rangetop features**

Sealed Dual Flow Burners™	6
Sealed range top	•
Simmer on all burners	140°F
Vent trim included	Flat vent trim

**Rangetop Performance**

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

**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	•

**Warranty**

Parts and labor	2 years
-----------------	---------

SKU	82003
-----	-------

TEST 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**

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

**A PEACE OF MIND SALE****24 Hours 7 Days a Week Customer Support****T 1.888.936.7872 W www.fisherpaykel.com**