

# Gas Range, 36", 6 Burners

Series 7 | Professional

Stainless Steel | Natural gas



Professional style with power. 23,500 BTU gas burners paired with a large capacity gas oven.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- Gas 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 23,500 BTU for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

### Cooking flexibility

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### 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 (natural gas)	6" to 9" W.C

## Oven features

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

## Oven functions

- Bake
- Broil
- Convection bake
- Number of functions
- Slow cook

**Oven performance**

Bake power	<b>28,000 BTU</b>
Broil power	<b>18,500 BTU</b>

**Power requirements**

Amperage	<b>15A</b>
Supply frequency	<b>60Hz</b>
Supply voltage	<b>120V</b>

**Product dimensions**

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

**Rangetop features**

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

**Rangetop Performance**

Max burner power	<b>23,500 BTU</b>
Power back centre	<b>18,500 BTU</b>
Power back left	<b>18,500 BTU</b>
Power back right	<b>18,500 BTU</b>
Power front centre	<b>18,500 BTU</b>
Power front left	<b>23,500 BTU</b>
Power front right	<b>23,500 BTU</b>
Total cooktop power	<b>121,000 BTU</b>

**Recommended back guards and ventilation**

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

**Safety**

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

**Warranty**

Parts and labor	<b>2 years</b>
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SKU	<b>82002</b>
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- [↓](#) User Guide
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