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# 36" Series 7 Professional 6 Burner Gas Range, LPG

Series 7 | Professional



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 cavitiy 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.

# **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

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 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 (sold separately)	
Wok grate included	Ye

#### Burner ratings

Maximum burner power	17000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	17000BTU
Power front right	17000BTU
Total cooktop power	88000 BTU

# Capacity

Shelf positions	5
Total capacity	5.3 cu f
Usable capacity	4 cu f

#### Controls

Electric circuit	3
Metal illuminated dials	

# **Gas Requirements**

Fitting and pipe	½ NPT, min. ¾" 🛚
	floy line

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Supply Pressure (LPG)	11" to 14" W.C	Depth
		Depth (excluding hand
		Height
Oven features		Width
Auto re-ignition system	•	
Broil pan	•	
Electronic oven control	•	Rangetop features
Full extension telescopic sliding shelves	•	Sealed range top
Infrared Broiler	•	Vent trim included
Titanium coated, illuminated metal dials	•	
		Recommended Back G
Oven functions		Combustible situation
Bake	•	Non combustible situa
Broil	•	
Convection bake	•	Recommended hood
Number of functions	4	
Slow cook	•	
Oven performance		
Bake power	28000	Safety
Broil power	18500 W	ADA compliant
		Full extension telescop
Power Requirements		
Service	15 A	
Supply frequency	60 Hz	SKU
Supply voltage	120 V	

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

## features

Sealed range top	•
Vent trim included	•

# nded Back Guards Ventilation

Non combustible situation	BGRV2-3036 / BGRV2-1236
Recommended hood	HCB36-6_N (36" Professional Range Hood) / HCB36-12_N (36" Professional Range Hood, Dual Blower)

ADA compliant	•
Full extension telescopic sliding shelves	•
sku	82929

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

$\underline{\downarrow}$	2D-DWG Gas Cooker
$\overline{\downarrow}$	2D-DXF Gas Cooker
$\underline{\downarrow}$	Installation Guide EN
$\overline{ullet}$	Installation Guide FR
$\overline{ullet}$	Planning Guide Profes
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ssional Style Dial/Handle Accessories

Revit Rhino

BGRV3-3036H

Right To Repair Declaration (English, French)

SketchUp User Guide

#### 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.

#### **Product Dimensions**

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