

Gas Range, 48", 8 Burners

Series 7 | Professional

Stainless Steel | Natural Gas

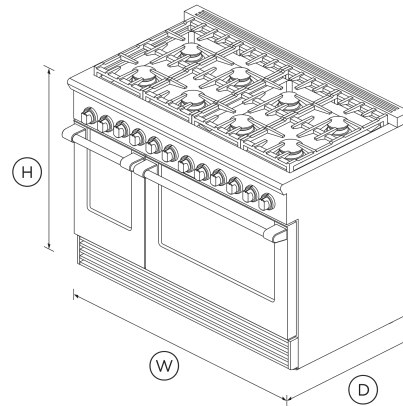


Size plus power. Eight burners deliver powerful 23,500 BTU heat, with two gas ovens for a combined 7.7 cu ft capacity.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- Expansive 7.7 cu ft total oven capacity across two oven cavities
- Non-tip full-extension shelves in main cavity for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	47 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.

Consistent Broiling

The Gas Range broiler provides an even heat that covers a very large surface area – perfect for browning a fully loaded oven tray.

SPECIFICATIONS

Accessories (sold separately)

Square handle option	AH-R48
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Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back centre (2)	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front centre (2)	18500BTU
Power front left	23500BTU
Power front right	23500BTU

Total cooktop power	158000 BTU	Oven features	Auto re-ignition system	•	Safety	ADA compliant	•
			Internal light	true		Full extension telescopic sliding shelves	•
Capacity							
Shelf positions (main oven)	5						
Shelf positions (second oven)	5	Power requirements			Secondary oven features		
		Amperage		15 A	3/4 Extension racks		2
		Rated current		15 A	Electronic oven control		•
		Supply frequency		60 Hz	Internal light		•
Controls							
Electric circuit	3 wire	Product dimensions			Secondary oven functions		
Metal illuminated dials	•	Depth		29 1/8 "	Bake		•
		Depth (excluding handles)		2918 mm	Number of secondary oven functions		2
Gas Requirements		Height		35 3/4 - 36 3/4 "	Proof		•
Fitting and pipe	1/2 NPT, min. 5/8" flex line	Width		47 7/8 "			
Supply Pressure (natural gas)	6" to 9" W.C						
		Rangetop features					
Main oven features		Sealed range top		•	SKU		71350
Broil pan	•	Vent trim included		•			
Electronic oven control	•						
Full extension telescopic racks	•	Recommended Back Guards Ventilation					
Infrared broiler	•	Combustible situation		BGRV2-3048H			
Internal light	•	Minimum CFM		1200			
		Non combustibile situation		BGRV2-3048 / BGRV2-1248			
Main oven functions		Recommended hood		HCB48-12_N (48" Professional Range Hood, Dual Blower)	Other product downloads available at fisherpaykel.com		
Bake	•				↓ 2D-DWG Gas Range		
Broil	•				↓ 2D-DXF Gas Range		
Convection bake	•				↓ Archicad Gas Range		
Number of oven functions	3						

- [↓](#) Data Sheet Gas Range
- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN / Guide d'installation FR
- [↓](#) Planning Guide Gas Range
- [↓](#) Revit Gas Range
- [↓](#) Rhino 5
- [↓](#) Sketchup Gas Range
- [↓](#) User Guide EN
- [↓](#) Guide d'installation FR

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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