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48" Series 7 Professional 6 Burner Griddle Gas Range, I PG

Series 7 | Professional

Stainless Steel | LPG



With Professional styling, this large range has six burners delivering powerful high heat, a griddle and two gas ovens.

- Griddle with burners that deliver up to 17,000 BTU heat per burner, 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

Made from quality materials and real stainless steel

DIMENSIONS

Height 35 3/4 - 36 3/4 "

Width 47 7/8 "

Depth 29 1/8 "

FEATURES & BENEFITS

Generous Capacity

Featuring a generous total capacity of 7.7 cu ft, with enough room to fit a 32 lb turkey. The griddle plate allows you to cook several foods at once.

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 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.

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SPECIFICATIONS

Accessories (sold separately)

Square handle option AH-R48

Burner ratings

Maximum burner power	17000 BTU
Power back centre	13000BTL
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	17000BTU
Power front right	15000BTU
Power griddle	15000BTU
Total cooktop power	101000 BTU

Capacity

Shelf positions (main oven)	5
Total capacity (main oven)	5.3 cu ft

Total capacity second oven	2.4 cu ft	Oven features		Width	47 7/8 "
Usable capacity (main oven)	3.9 cu ft	Auto re-ignition system	•		
		Broil pan	•		
		Electronic oven control	•	Rangetop features	
Cleaning		Full extension telescopic sliding shelves	•	Sealed range top	•
Easy clean porcelain basepan	•	Infrared Broiler	•		
		Internal light	true	Recommended Back Guards Ventilation	
Controls		-		Combustible situation	BGRV3-3048H
Metal illuminated dials	•	Oven functions		Non combustible situation	BGRV2-3048 / BGRV2-1248
		Bake	•	Recommended hood	HCB48-12_N (48"
Gas Requirements		Broil	•		Professional Range Hood,
·		Convection bake	•		Dual Blower)
Fitting and pipe	½ NPT, min. %″ ∑ flex line	Number of functions	4		
Supply Pressure (LPG)	11" to 14" W.C	Slow cook	•		
				Safety	
Main oven features		Oven performance		ADA compliant	•
		Main oven - Bake power	16500 BTU		
Broil pan	•	·		Secondary oven features	
Electronic oven control	•	-		3/4 Extension racks	2
Full extension telescopic racks	•	Power Requirements		Electronic oven control	2
Infrared broiler	•	Connection	3-prong	Internal light	
Internal light	•		grounding type plug		
		Service	15 A		
Main oven functions		Supply	120 V, 60 Hz	Secondary oven functions	
Bake	•			Bake	•
Broil	•			Number of secondary oven functions	4
Convection bake	•	Product Dimensions		Proof	•
Number of oven functions	4	Depth	29 1/8 "	Slow cook	•
Slow cook	•	Height	35 3/4 - 36 3/4 "		

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Warranty

Parts and labor Limited 2 years

SKU 82384

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Service & Warranty

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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.



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