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

Series 7 | Professional

Stainless Steel | LPG

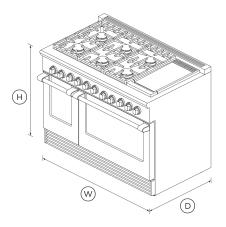


A striking addition to your kitchen, with six powerful gas burners and two gas ovens giving you a combined capacity of 7.7 cu ft.

- Top burner heat of 19,000 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.

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.

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.

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 been carefully crafted in every detail from performance to durability using quality materials.

SPECIFICATIONS

Accessories (sold separately) Square handle option AH-R48

Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU

Power front left	19000BTU	Broil	•	Non combustible situation	BGRV2-3048 /
Power front right	15000BTU	Convection bake	•		BGRV2-1248
Power griddle	15000BTU	Number of oven functions	3	Recommended hood	HCB48-12_N (48""
Total cooktop power	103000 BTU				Professional Range Hood,
		Oven features			Dual Blower)
Capacity		Auto re-ignition system	•		
Shelf positions (main oven)	5	Internal light	true	Safety	
Shelf positions (second oven)	5			ADA compliant	•
				Full extension telescopic sliding shelves	•
		Power requirements			
Controls		Amperage	15 A		
Electric circuit	3 wire	Rated current	15 A	Secondary oven features	
Metal illuminated dials	•	Supply frequency	60 Hz	3/4 Extension racks	2
				Electronic oven control	•
Gas Requirements		Product dimensions		Internal light	•
·	1/ NDTin F/# M		20.1/0.1/		
Fitting and pipe	½ NPT, min. ⅓″ ဩ flex line	Depth Depth (excluding handles)	29 1/8 " 29 1/8 "	Secondary oven functions	
Supply Pressure (LPG)	11" to 14" W.C	Height	35 3/4 - 36 3/4 "	Bake	
		Width	47 7/8 "	Number of secondary oven functions	2
Main according to the control		Width	47 7/3	Proof	•
Main oven features					
Broil pan	•	Rangetop features			_
Electronic oven control	•	Sealed range top	•	SKU	71347
Full extension telescopic racks	•	Vent trim included	•	310	71347
Infrared broiler	•				
Internal light	•			The product dimensions and specifications in this page	
		Recommended Back Guards Ventilation		product and model. Under our policy of continuous imp dimensions and specifications may change at any time.	
Main oven functions		Combustible situation	BGRV2-3048H	check with Fisher & Paykel's Customer Care Centre to e	ensure this page
		Minimum CFM	1200	correctly describes the model currently available. © Fis Appliances Ltd 2020	her & Paykel
Bake	•			. Appliantos da 2020	

Other product downloads available at fisherpaykel.com

↓ 2D-DWG Gas Range

↓ 2D-DXF Gas Range

Data Sheet Gas Range

↓ Service & Warranty

J. Planning Guide 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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