

Gas Range, 48", 6 Burners with Griddle

Series 7 | Professional

Stainless Steel | Natural Gas



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 23,500 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 23,500 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.

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 left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Power griddle	16500BTU
Total cooktop power	132500 BTU

Capacity

Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	5.3 cu ft
Total capacity second oven	2.4 cu ft
Usable capacity (main oven)	3.9 cu ft

Cleaning

Easy clean porcelain basepan	•
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Controls

Metal illuminated dials •

Infrared Broiler •
Internal light **true**

Rangetop features

Sealed range top •
Vent trim included •

Gas Requirements

Fitting and pipe $\frac{1}{2}$ NPT, min. $\frac{5}{8}$ " flex line
Supply Pressure (natural gas) **6" to 9" W.C**

Oven functions

Bake •
Broil •
Convection bake •
Number of functions **4**
Slow cook •

Rangetop Performance

Number of burners **6**

Main oven features

Broil pan •
Electronic oven control •
Full extension telescopic racks •
Infrared broiler •
Internal light •

Oven performance

Bake power **19700BTU**
Broil **18500 BTU**
Secondary oven - Bake power **18000BTU**

Recommended Back Guards Ventilation

Combustible situation **BGRV3-3048H**
Non combustibile situation **BGRV2-3048 / BGRV2-1248**
Recommended hood **HCB48-12_N (48" Professional Range Hood, Dual Blower)**

Main oven functions

Bake •
Broil •
Convection bake •
Number of oven functions **4**
Slow cook •

Power Requirements

Connection **3-prong grounding type plug**
Service **15 A**
Supply **120 V, 60 Hz**

Safety

ADA compliant •

Oven features

Auto re-ignition system •
Broil pan •
Electronic oven control •
Full extension telescopic sliding shelves •

Product Dimensions

Depth **29 1/8 "**
Height **35 3/4 - 36 3/4 "**
Width **47 7/8 "**

Secondary oven features

3/4 Extension racks **2**
Electronic oven control •
Internal light •

Secondary oven functions

Bake •
Convection bake •
Number of secondary oven functions **4**

- Proof
- Slow cook

Warranty

Parts and labor **Limited 2 years**

SKU **82383**

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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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