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48" Series 7 Professional 6 Burner Griddle Gas Range, Natural Gas

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 cavitiy 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

Burner ratings

Ma	aximum burner power	23500 BTU
Po	ower back centre	18500BTU
Po	ower back left	18500BTU
Po	ower back right	18500BTU
Po	ower front centre	18500BTU
Po	ower front left	23500BTU
Po	ower front right	18500BTU
Po	ower griddle	16500BTU
То	tal cooktop power	132500 BTU

Capacity

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

Cleaning		Auto re-ignition system	•	Height	35 3/4 - 36 3/4 "
Easy clean porcelain basepan •		Broil pan	•	Width	47 7/8 "
		Electronic oven control	•		
	_	Full extension telescopic sliding shelves	•		
Controls		Infrared Broiler	•	Rangetop features	
Metal illuminated dials •		Internal light	true	Sealed range top	•
				Vent trim included	•
Gas Requirements		Oven functions			
Fitting and pipe	½ NPT, min. %″ 🛭	Bake	•	Rangetop Performance	
ritting and pipe	flex line	Broil	•	Number of burners	6
Supply Pressure (natural gas)	6" to 9" W.C	Convection bake	•		
		Number of functions	4		
		Slow cook	•	Recommended Back Guards Ventila	ation
Main oven features				Combustible situation	BGRV3-3048H
Broil pan	•	Over montonesses		Non combustible situation	BGRV2-3048 / BGRV2-1248
Electronic oven control	•	Oven performance		Decemmended head	HCB48-12_N (48"
Full extension telescopic racks	•	Bake power	19700BTU	Recommended hood	Professional
Infrared broiler	•	Broil	18500 BTU		Range Hood, Dual Blower)
Internal light	•	Secondary oven - Bake power	18000BTU		Sual Siewery
				Safety	
Main oven functions		Power requirements		•	
Bake	•	Connection	3-prong	ADA compliant	•
Broil	•		grounding type plug		
Convection bake	•	Service	15 A	Secondary oven features	
Number of oven functions	4	Supply	120 V, 60 Hz	-	•
Slow cook	•		•	3/4 Extension racks	2
				Electronic oven control	•
Oven features		Product dimensions		Internal light	•
Over reacures		Depth	29 1/8 "	-	

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Secondary oven functions

Bake	•
Convection bake	•
Number of secondary oven functions	4
Proof	•
Slow cook	•

Warranty

Parts and labor	Limited 2 years

SKU 82383

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

↓ ArchiCAD Gas Range

Data Sheet Professional Range

Service & Warranty

↓ Revit Gas Range

↓ Rhino Gas Range

SketchUp Gas Range

User Guide

Guide d'utilisation 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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