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48" Series 7 Professional 5 Burner Griddle Gas Range, LPG

Series 7 | Professional

Stainless Steel | LPG



With Professional styling, this large range has five 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 (NG models) 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 grates, 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

Burner ratings

Maximum burner power	16000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	16000BTU
Power front left	15000BTU
Power front right	15000BTU
Power griddle	22000BTU
Total cooktop power	91000 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 •

Controls		Internal light	true	Recommended hood	HCB48-12_N (48""
Electric circuit	3 wire	Titanium coated, illuminated metal dials	•		Professional
Metal illuminated dials	•				Range Hood, Dual Blower)
		Oven functions			
Gas Requirements		Bake	•	Safety	
Fitting and pipe	½ NPT, min. %″ 🛚	Broil	•	ADA compliant	•
	flex line	Convection bake	•	Full extension telescopic sliding shelves	
Supply Pressure (LPG)	11" to 14" W.C	Slow cook	•	Tuli extension telescopie sharing shelves	
	_			Secondary oven features	
Main oven features		Power Requirements			_
Electronic oven control	•	Amperage	15 A	3/4 Extension racks	2
Full extension telescopic racks	•	Supply frequency	60 Hz	Electronic oven control	•
Infrared broiler	•			Internal light	•
Internal light	•		_		
		Product Dimensions		Secondary oven functions	
		Depth	29 1/8 "		
Main oven functions		Depth (excluding handles)	2918 mm	Bake	•
Bake	•	Height	35 3/4 - 36 3/4 "	Convection bake	•
Broil	•	Width	47 7/8 "	Number of secondary oven functions	4
Convection bake	•			Proof	•
Number of oven functions	4			Slow cook	•
Slow cook	•	Rangetop features			
		Sealed range top	•		
Oven features		Vent trim included	•	SKU	81997
Auto re-ignition system	•	Bassan and ad Bask Guarda V. 17 17			
Electronic oven control	•	Recommended Back Guards Ventilation			
Full extension telescopic sliding shelves	•	Combustible situation	BGRV3-3048H		
Infrared Broiler	•	Non combustible situation	BGRV2-3048 /		

BGRV2-1248

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Rhino Gas Range



SketchUp Gas Range



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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