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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

Burner ratings

Maximum burner power	17000 BTU
Power back centre	13000BTU
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)	!
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

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Easy clean porcelain basepan	•	Electronic oven control	•	Rangetop features	
		Full extension telescopic sliding shelves	•	Sealed range top	•
		Infrared Broiler	•	- ·	
Controls		Internal light	true		
Metal illuminated dials	•			Recommended Back Guards Ventilation	
		Oven functions		Combustible situation	BGRV3-3048H
Gas Requirements		Bake	•	Non combustible situation	BGRV2-3048 / BGRV2-1248
Fitting and pipe	½ NPT, min. %″ 🛚	Broil	•	Recommended hood	HCB48-12_N (48"
	flex line	Convection bake	•		Professional Range Hood,
Supply Pressure (LPG)	11" to 14" W.C	Number of functions	4		Dual Blower)
		Slow cook	•		
Main oven features				Safety	
Broil pan	•	Oven performance		ADA compliant	•
Electronic oven control	•	Main oven - Bake power	16500 BTU		
Full extension telescopic racks	•	Main oven - bake power	16500 BTO		
Infrared broiler	•			Secondary oven features	
Internal light	•	Power requirements		3/4 Extension racks	2
		Connection	3-prong	Electronic oven control	•
		65653.61	grounding type	Internal light	•
Main oven functions			plug		
Bake	•	Service	15 A		
Broil	•	Supply	120 V, 60 Hz	Secondary oven functions	
Convection bake	•			Bake	•
Number of oven functions	4	Product dimensions		Number of secondary oven functions	4
Slow cook	•			Proof	•
		Depth	29 1/8 "	Slow cook	•
		Height	35 3/4 - 36 3/4 "		
Oven features		Width	47 7/8 "		
Auto re-ignition system	•			Warranty	
Broil pan	•			Parts and labor	Limited 2 years

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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

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ArchiCAD Gas Range

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Service & Warranty

J. Installation Guide EN

I. Installation Guide FR

↓ Revit Gas Range

↓ Rhino Gas Range

SketchUp Gas Range

L 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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