

48" Series 7 Professional 8 Burner Gas Range, LPG

Series 7 | Professional



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

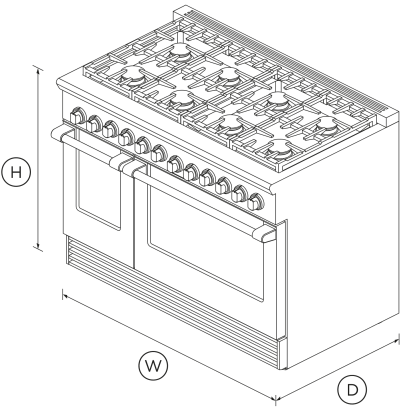
- Top burner heat of 19,000 BTU, for seriously fast boiling
- Expansive 7.7 cu ft total oven capacity across two oven cavities
- Non-tip full-extension shelves in main cavity for safe removal of hot dishes

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.

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.

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.

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.

Consistent Broiling
The Gas Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

SPECIFICATIONS

Accessories (sold separately)

Square handle option	AH-R48
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Burner ratings	
Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back centre (2)	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front centre (2)	15000BTU
Power front left	19000BTU
Power front right	19000BTU

Total cooktop power	120000 BTU	Oven features		Safety	
		Auto re-ignition system	•	ADA compliant	•
Capacity				Full extension telescopic sliding shelves	•
Shelf positions (main oven)	5	Power Requirements			
Shelf positions (second oven)	5	Amperage	15 A	Secondary oven features	
		Rated current	15 A	3/4 Extension racks	2
		Supply frequency	60 Hz	Electronic oven control	•
Controls				Internal light	•
Electric circuit	3 wire	Product Dimensions			
Metal illuminated dials	•	Depth	29 1/8 "	Secondary oven functions	
		Depth (excluding handles)	2918 mm	Bake	•
Gas Requirements		Height	35 3/4 - 36 3/4 "	Number of secondary oven functions	2
Fitting and pipe	½ NPT, min. ⅝" flex line	Width	47 7/8 "	Proof	•
Supply Pressure (LPG)	11" to 14" W.C				
Main oven features		Rangetop features		SKU	71351
Broil pan	•	Sealed range top	•		
Electronic oven control	•	Vent trim included	•		
Full extension telescopic racks	•				
Infrared broiler	•	Recommended Back Guards Ventilation			
Internal light	•	Combustible situation	BGRV2-3048H		
		Minimum CFM	1200		
		Non combustible situation	BGRV2-3048 / BGRV2-1248		
Main oven functions		Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	Other product downloads available at fisherpaykel.com	
Bake	•			↓ 2D-DWG Gas Range	
Broil	•			↓ 2D-DXF Gas Range	
Convection bake	•			↓ Archicad Gas Range	
Number of oven functions	3				

- [↓](#) Data Sheet Gas Range
- [↓](#) Installation Guide EN / Guide d'installation FR
- [↓](#) Planning Guide Gas Range
- [↓](#) Revit Gas Range
- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, French)
- [↓](#) Sketchup Gas Range
- [↓](#) User Guide EN

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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