Dual Fuel Range, 48", 4 Burners, 4 Induction Zones, Self-cleaning, LPG

Series 11 | Professional

Stainless Steel | LPG



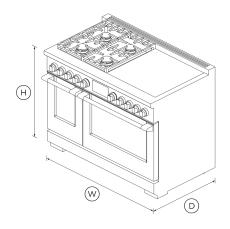
With both induction and gas cooktops and two convection ovens, you're ready to create a feast - guided by an intuitive touchscreen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 BTU, for seriously fast boiling
- Four induction cooking zones, which can be paired to form two SmartZones

• 6.9 cu ft total oven capacity across two oven cavities

DIMENSIONS

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



FEATURES & BENEFITS

Cook With Confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. The screen tilts for improved ergonomics and optimal visibility while cooking.

Generous Capacity

Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary have been extensively researched and carefully designed to cater to a broad range of dishes and cooking styles. The handy food probe helps you monitor your progress.

Cooktop Power

On the gas side of the cooktop, Sealed dual flow burners deliver power up to 19,000 BTU, while the induction side delivers up to 3700W. This finely tuned cooktop provides instant and immediate control from the highest heat to the most gentle simmer.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, cast-iron trivets, and beautifully weighted, halo illuminated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, this Range is built to last.

Easy To Clean

The oven features a self-cleaning function and self-clean proof side racks, which don't need to be removed when using this function. The induction zones only need a quick wipe after use to keep them clean.

SPECIFICATIONS

Accessories (included)

Adjustable feet covers

Branded coin end cap	•	Dual control oven dials	•	Classic bake	•
		Electric circuit	4 wire	Clean	•
		High resolution display	•	Convection broil	•
Accessories (sold separately)		Metal illuminated dials	•	Maxi broil	•
Square handle option	AH-R48	Multi-language interface	•	Number of oven functions	15
		Precise cooking with food probe	•	Pizza bake	•
		$recipe {\sf AndFoodBasedFunctions}$	•	Rapid proof	•
Burner ratings		Sabbath mode	•	Roast	•
Maximum burner power	19000 BTU	Tilting touch screen interface	•	Slow cook	•
Power back left	13000BTU	Wi-Fi connectivity	•	True convection	•
Power back right	13000BTU			Warm	•
Power front left	19000BTU				
Power front right	13000BTU	Gas Requirements			
Total cooktop power	58000 BTU	Fitting and pipe	½ NPT, min. 5%″ ∑ flex line	Oven features	_
		Supply Pressure (LPG)	11" to 14" W.C	Auto re-ignition system Concealed element	•
Capacity				Electronic oven control	•
Shelf positions (main oven)	5			Food probe	
Shelf positions (second oven)	5	Main oven features		Full extension telescopic sliding shelves	
	4.8 cu ft	Concealed Element	•	Internal light	true
Total capacity (main oven) Total capacity second oven	2.1 cu ft	Electronic oven control	•	Large broil pan	•
Usable capacity (main oven)	3.8 cu ft	Food probe	•	Self-clean proof side racks	
Osable capacity (main over)	3.6 Cu It	Full extension telescopic racks	•	True convection	
		Internal light	•		
Cleaning		Large broil pan	•		
Easy clean porcelain basepan	•	Self-clean proof side racks	•	Oven functions	
Pyrolytic self-clean	•	True convection	•	Air fry	
Pyrolytic Self-Clean				Bake	
				Classic bake	•
Controls		Main oven functions		Clean	
Dial with illuminated halo	•	Air fry	•	Convection Broil	•
Diai with illuminated halo	•	Bake	•		

Dehydrate	•	Gentle heat	•	Surface hot indicators	•
Dehydrate	•	Heat settings	9		
Maxi Broil	•	Induction cooking technology	•		
Number of functions	15	SmartZone	2	Secondary oven features	
Pastry bake	•	Vent trim included	•	3/4 Extension racks	2
Pizza bake	•	Zone bridging	•	Electronic oven control	•
Rapid proof	•			Food probe	•
Roast	•			Internal light	•
Slow cook	•	Rangetop Performance			
True convection	•	Left front zone rating	2100 (3700) W		
Warm	•	Left rear zone rating	2100 (3700) W	Secondary oven functions	
		Number of burners	4	Air fry	•
		Number of cooking zones	4	Bake	•
Oven performance		PowerBoost	•	Classic bake	•
Bake	4600 W	PowerBoost all zones	up to 3700 W	Convection bake	•
Broil	3600 W	Right front zone rating	2100 (3700) W	Convection broil	•
Broil power	4000 W	Right rear zone rating	2100 (3700) W	Maxi broil	•
Main oven - True convection power	2500 W			Number of secondary oven functions	11
				Pastry bake	•
		Recommended Back Guards Ventilation		Pizza bake	•
Power Requirements		Combustible situation	BGRV3-3048H	Rapid proof	•
Rated current	50 A	Non combustible situation	BGRV2-3048 /	Roast	•
Supply frequency	60 Hz		BGRV2-1248	Warm	•
		Recommended hood	HCB48-12_N (48" Professional		
			Range Hood, Dual Blower)		
Product Dimensions			Duai Blower)	Warranty	
Depth	29 1/8 "	-		Parts and labor	Limited 2 years
Height	35 3/4 - 36 3/4 "	Safety			
Width	47 7/8 "	ADA compliant	•		
		Pan detection system	•	SKU	81891
		Safety time out	•	51.0	31031
Rangetop features		carety time out			

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

- ↓ 2D-DWG Dual Fuel Range
- ↓ 2D-DXF Dual Fuel Range
- ↓ 2D-DWG Dual Fuel Cooker with Backguard BGRV2-1248
- ↓ 2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048
- 2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
- ↓ 2D-DXF Dual Fuel Cooker with Backguard BGRV2-1248
- ↓ 2D-DXF Dual Fuel Cooker with Backguard BGRV2-3048
- 2D-DXF Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
- ArchiCAD Dual Fuel Range

- Data Sheet Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
- ↓ Data Sheet Dual Fuel Range
- Installation Guide EN
- J. Guide d'installation FR
- Planning Guide Professional Style Dial/Handle Accessories
- Revit Dual Fuel Cooker
- Rhino Dual Fuel Cooker
- Sketchup Dual Fuel Cooker
- Specification Guide
- ↓ 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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