

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

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.

- Total Control**
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials.

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)	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

Metal illuminated dials

Gas Requirements

Fitting and pipe

½ NPT, min. ¾" flex line

Supply Pressure (LPG)

11" to 14" W.C

Main oven features

Broil pan

Electronic oven control

Full extension telescopic racks

Infrared broiler

Internal light

Main oven functions

Bake

Broil

Convection bake

Number of oven functions

Slow cook

Oven features

Auto re-ignition system

Broil pan

Electronic oven control

Full extension telescopic sliding shelves

Infrared Broiler

Oven functions

Bake

Broil

Convection bake

Number of functions

Slow cook

Oven performance

Main oven - Bake power

16500 BTU

Power Requirements

Connection

3-prong
grounding type
plug

Service

15 A

Supply

120 V, 60 Hz

Product Dimensions

Depth

29 1/8 "

Height

35 3/4 - 36 3/4 "

Width

47 7/8 "

Rangetop features

Sealed range top

Recommended Back Guards Ventilation

Combustible situation

BGRV3-3048H

Non combustible situation

BGRV2-3048 /
BGRV2-1248

Recommended hood

HCB48-12_N (48"
Professional
Range Hood,
Dual Blower)

Safety

ADA compliant

Secondary oven features

3/4 Extension racks

2

Electronic oven control

Internal light

Secondary oven functions

Bake

Number of secondary oven functions

4

Proof

Slow cook

Warranty

Parts and labor

Limited 2 years

SKU

82384



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W www.fisherpaykel.com

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
- [↓](#) Installation Guide EN
- [↓](#) Installation Guide FR
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) 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.