

Gas Range, 48", 6 Burners with Griddle

Series 7 | Professional

Stainless Steel | Natural gas



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 23,500 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 23,500 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.

SPECIFICATIONS

Accessories (sold separately)

Square handle option	AH-R48
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Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Power griddle	16500BTU
Total cooktop power	132500 BTU

Capacity

Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	5.3cu ft
Total capacity second oven	2.4cu ft
Usable capacity (main oven)	3.9cu ft

Cleaning

Easy clean porcelain basepan	•
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Controls

Metal illuminated dials	•
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Gas Requirements

Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C

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

Oven features

- Auto re-ignition system
- Broil pan
- Electronic oven control
- Full extension telescopic
- Infrared Broiler
- Internal light

Rangetop features

- Sealed range top
- Vent trim included

Rangetop Performance

Number of burners	6
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Recommended Back Guards Ventilation

Combustible situation	BGRV3-3048H
Non combustible situation	BGRV2-3048 / BGRV2-1248
Recommended hood	HCB48-12_N (48" Professional

Safety

- ADA compliant

Secondary oven features

3/4 Extension racks	2
Electronic oven control	•
Internal light	•

Secondary oven functions

- Bake
- Convection bake
- Number of secondary oven
- 4
- Proof
- Slow cook

Oven functions

- Bake
- Broil
- Convection bake
- Number of functions
- 4
- Slow cook

Oven performance

Bake power	19700BTU
Broil	18500 BTU
Secondary oven - Bake power	18000BTU

Power requirements

Rated current	15A
Supply frequency	60Hz
Supply voltage	120V

Product dimensions

Depth	29 1/8"
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Warranty

Parts and labour	Limited 2 years
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SKU	82383
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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

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.

Other product downloads available at fisherpaykel.com

- [↓](#) Energy Label
- [↓](#) User Guide
- [↓](#) Guide d'utilisation FR
- [↓](#) Service & Warranty
- [↓](#) Installation Guide
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