

48" Series 7 Professional 5 Burner with Griddle Gas Range, Natural Gas

Professional

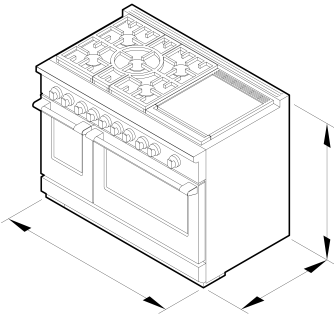


With Professional styling, this large range has five burners delivering powerful high heat, a griddle and two gas ovens.

- 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 grates, 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

Burner ratings

Maximum burner power	23500 BTU
Power back left	18500BTU
Power back right	18500BTU
Power centre	23500BTU
Power front left	18500BTU
Power front right	18500BTU
Power griddle	24000BTU
Total cooktop power	121500 BTU

Capacity

Shelf positions (main oven)	5
Shelf positions (second 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	Infrared Broiler	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
Easy clean porcelain basepan	Titanium coated, illuminated metal dials		
Controls	Oven functions	Safety	
Electric circuit	Bake	ADA compliant	
Metal illuminated dials	Broil	Full extension telescopic sliding shelves	
	Convection bake		
	Slow cook		
Gas Requirements	Power requirements	Secondary oven features	
Fitting and pipe	Amperage	3/4 Extension racks	2
Supply Pressure (natural gas)	Supply frequency	Electronic oven control	
	Supply voltage	Internal light	
Main oven features	Product dimensions	Secondary oven functions	
Electronic oven control	Depth	Bake	
Full extension telescopic racks	Depth (excluding handles)	Convection bake	
Infrared broiler	Height	Number of secondary oven functions	4
Internal light	Width	Proof	
		Slow cook	
Main oven functions	Rangetop features	SKU	86049
Bake	Sealed range top		
Broil	Vent trim included		
Convection bake			
Number of oven functions			
Slow cook			
Oven features	Recommended Back Guards Ventilation		
Auto re-ignition system	Combustible situation		
Electronic oven control	Non combustible situation		
Full extension telescopic sliding shelves			

- ↓ Archicad
- ↓ Installation Guide (English)
- ↓ Installation Guide (Canadian French)
- ↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- ↓ Revit
- ↓ Rhino
- ↓ Right To Repair Declaration (English, Canadian French)
- ↓ SketchUp
- ↓ User Guide (English)
- ↓ User Guide (Canadian French)

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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