

48" Series 7 Professional 8 Burner Gas Range, Natural Gas

Professional

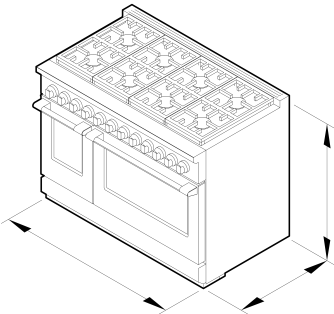


Size plus power. Eight burners deliver powerful 23,500 BTU heat, with two gas ovens for a combined 7.7 cu ft capacity.

- Top burner heat of 23,500 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
- 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, or to cook several dishes 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.
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.

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.

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 centre	18500BTU
Power back centre (2)	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front centre (2)	18500BTU
Power front left	23500BTU
Power front right	23500BTU
Total cooktop power	158000 BTU

Capacity	
Shelf positions	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		Titanium coated, illuminated metal dials	•	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
Easy clean porcelain basepan	•				
		Oven functions			
Controls		Bake	•	Safety	
Electric circuit	3	Broil	•	ADA compliant	•
Metal illuminated dials	•	Convection bake	•	Full extension telescopic sliding shelves	•
		Slow cook	•		
Gas Requirements		Power requirements		Secondary oven features	
Fitting and pipe	1/2" NPT, min. 1/2" flex line	Service	15 A	3/4 Extension racks	2
Supply Pressure (natural gas)	6" to 9" W.C	Supply frequency	60 Hz	Electronic oven control	•
		Supply voltage	120 V	Internal light	•
Main oven features		Product dimensions		Secondary oven functions	
Broil pan	•	Depth	29 1/8 "	Bake	•
Electronic oven control	•	Depth (excluding handles)	29 1/8 "	Convection bake	•
Full extension telescopic racks	•	Height	35 3/4 - 36 3/4 "	Number of secondary oven functions	4
Internal light	•	Width	47 7/8 "	Proof	•
				Slow cook	•
Main oven functions		Rangetop features			
Bake	•	Sealed range top	•	SKU	86047
Broil	•	Vent trim included	•		
Convection bake	•				
Number of oven functions	4				
Slow cook	•				
		Recommended Back Guards Ventilation			
		Combustible situation	BGRV3-3048H		
		Non combustible situation	BGRV2-3048 / BGRV2-1248		
Oven features					
Auto re-ignition system	•				
Electronic oven control	•				
Full extension telescopic sliding shelves	•				

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

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- ↓ 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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