

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

Professional



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.

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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
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	
Easy clean porcelain basepan	•

Controls	
Metal illuminated dials	•

Gas Requirements	
Fitting and pipe	1/2" NPT, min. 1/2" flex line
Supply Pressure (LPG)	11" to 14" W.C

Main oven features		Main oven - Bake power	16500 BTU	Secondary oven features	
Broil pan	.	Secondary oven - Bake power	14000 BTU	3/4 Extension racks	2
Electronic oven control	.			Electronic oven control	.
Full extension telescopic racks	.			Internal light	.
Infrared broiler	.				
Internal light	.				
Main oven functions				Secondary oven functions	
Bake	.			Bake	.
Broil	.			Convection bake	.
Convection bake	.			Number of secondary oven functions	4
Number of oven functions	4			Proof	.
Slow cook	.			Slow cook	.
Oven features					
Auto re-ignition system	.				
Broil pan	.	Rangetop features			
Electronic oven control	.	Sealed range top	.	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	
Full extension telescopic sliding shelves	.	Vent trim included	.		
Infrared Broiler	.				
Oven functions		Recommended Back Guards Ventilation		Other product downloads available at fisherpaykel.com	
Bake	.	Combustible situation	BGRV3-3048H	↓ Archicad	
Broil	.	Non combustible situation	BGRV2-3048 / BGRV2-1248	↓ Installation Guide (English)	
Convection bake	.	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	↓ Installation Guide (Canadian French)	
Number of functions	4			↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)	
Slow cook	.			↓ Revit	
				↓ Rhino	
				↓ Right To Repair Declaration (English, Canadian French)	
Oven performance		Safety		↓ SketchUp	
Broil power	19000 BTU	ADA compliant	.	↓ 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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