

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

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 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

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)	5.3 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 (natural gas)	6" to 9" W.C

Main oven features		Main oven - Bake power		19500 BTU		Secondary oven features	
Broil pan	•	Secondary oven - Bake power		18000 BTU		3/4 Extension racks 2	
Electronic oven control	•					Electronic oven control •	
Full extension telescopic racks	•					Internal light •	
Infrared broiler	•	Power requirements					
Internal light	•	Connection		3-prong grounding type plug			
		Service		15 A		Secondary oven functions	
Main oven functions		Supply frequency		60 Hz		Bake •	
Bake	•	Supply voltage		120 V		Convection bake •	
Broil	•					Number of secondary oven functions 4	
Convection bake	•					Proof •	
Number of oven functions	4	Product dimensions				Slow cook •	
Slow cook	•	Depth		29 1/8 "			
		Height		35 3/4 - 36 3/4 "			
		Width		47 7/8 "		SKU 86045	
Oven features							
Auto re-ignition system	•	Rangetop features					
Broil pan	•	Sealed range top		•			
Electronic oven control	•	Vent trim included		•			
Full extension telescopic sliding shelves	•						
Infrared Broiler	•						
		Recommended Back Guards Ventilation				Other product downloads available at fisherpaykel.com	
Oven functions		Combustible situation		BGRV3-3048H		↓ Archicad	
Bake	•	Non combustible situation		BGRV2-3048 / BGRV2-1248		↓ Installation Guide (English)	
Broil	•	Recommended hood		HCB48-12_N (48" Professional Range Hood, Dual Blower)		↓ Installation Guide (Canadian French)	
Convection bake	•					↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)	
Number of functions	4					↓ Revit	
Slow cook	•					↓ Rhino	
		Safety				↓ Right To Repair Declaration (English, Canadian French)	
Oven performance		ADA compliant		•		↓ SketchUp	
Broil power	18500 BTU					↓ 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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