

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

Professional

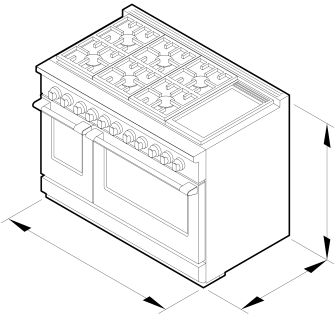


With Professional styling, this large range has six burners delivering powerful high heat, a griddle and two gas ovens.

- 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		Full extension telescopic sliding shelves	•	Vent trim included	•
Easy clean porcelain basepan	•	Infrared Broiler	•		
Controls		Oven functions		Recommended Back Guards Ventilation	
Metal illuminated dials	•	Bake	•	Combustible situation	BGRV3-3048H
		Broil	•	Non combustible situation	BGRV2-3048 / BGRV2-1248
		Convection bake	•	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
Gas Requirements		Number of functions	4		
Fitting and pipe	1/2" NPT, min. 1/2" flex line	Slow cook	•		
Supply Pressure (natural gas)	6" to 9" W.C				
		Oven performance		Safety	
Main oven features		Broil power	18500 BTU	ADA compliant	•
Broil pan	•	Main oven - Bake power	19500 BTU		
Electronic oven control	•	Secondary oven - Bake power	18000 BTU		
Full extension telescopic racks	•			Secondary oven features	
Infrared broiler	•	Power requirements		3/4 Extension racks	2
Internal light	•	Connection	3-prong grounding type plug	Electronic oven control	•
				Internal light	•
Main oven functions		Service	15 A	Secondary oven functions	
Bake	•	Supply frequency	60 Hz	Bake	•
Broil	•	Supply voltage	120 V	Convection bake	•
Convection bake	•			Number of secondary oven functions	4
Number of oven functions	4	Product dimensions		Proof	•
Slow cook	•	Depth	29 1/8 "	Slow cook	•
		Height	35 3/4 - 36 3/4 "		
		Width	47 7/8 "		
Oven features				SKU	86045
Auto re-ignition system	•	Rangetop features			
Broil pan	•	Sealed range top	•		
Electronic oven control	•				

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



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W www.fisherpaykel.com

Other product downloads available at fisherpaykel.com

- [↓](#) 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.