

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

Professional

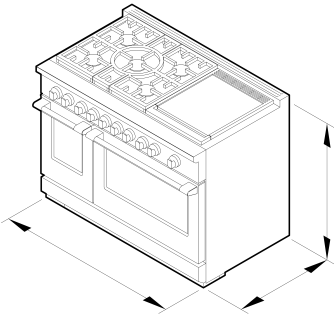


With Professional styling, this large range has five burners delivering powerful high heat, a griddle and two gas ovens.

- 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	3	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	1/2" NPT, min. 1/2" flex line	Amperage	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	
Electronic oven control		Depth	29 1/8 "	Bake	
Full extension telescopic racks		Depth (excluding handles)	2918 mm	Convection bake	
Infrared broiler		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		SKU	86049
Bake		Sealed range top			
Broil		Vent trim included			
Convection bake					
Number of oven functions	4				
Slow cook					
Oven features		Recommended Back Guards Ventilation			
Auto re-ignition system		Combustible situation	BGRV3-3048H		
Electronic oven control		Non combustible situation	BGRV2-3048 / BGRV2-1248		
Full extension telescopic sliding shelves					
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.



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