

48" Series 11 Professional 4 Burner + 4 Zone Hybrid Self-Cleaning Range, NG

Professional

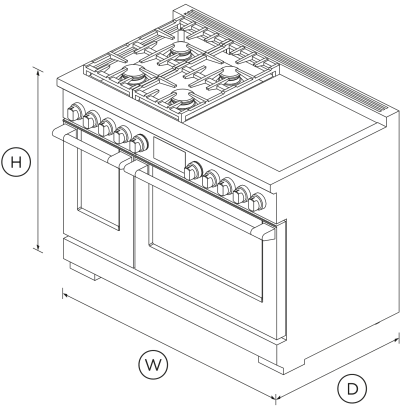


With both induction and gas cooktops and two convection ovens, you're ready to create a feast - guided by an intuitive touchscreen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 23,500 BTU, for seriously fast boiling
- Four induction cooking zones, which can be paired to form two SmartZones
- 6.9 cu ft total oven capacity across two oven cavities

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	47 7/8 "
Depth	29 1/8 "



FEATURES & BENEFITS

Cook With Confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. The screen tilts for improved ergonomics and optimal visibility while cooking.

Generous Capacity

Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary have been extensively researched and carefully designed to cater to a broad range of dishes and cooking styles. The handy food probe helps you monitor your progress.

Cooktop Power

On the gas side of the cooktop, Sealed dual flow burners deliver power up to 23,500 BTU, while the induction side delivers up to 3700W. This finely tuned cooktop provides instant and immediate control from the highest heat to the most gentle simmer.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, and beautifully weighted, halo illuminated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, this Range is built to last.

Easy To Clean

The oven features a self-cleaning function and self-clean proof side racks, which don't need to be removed when using this function. The induction zones only need a quick wipe after use to keep them clean.

SPECIFICATIONS

Accessories (included)

- Adjustable feet covers
- Branded coin end cap

Accessories (sold separately)	
Dial kit Professional, Brass	ADLP3RH484BA
Dial kit Professional, Dark Copper	ADLP3RH484DC

Burner ratings	
Maximum burner power	23500 BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Total cooktop power	79000 BTU

Capacity	
Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	4.8 cu ft
Total capacity second oven	2.1 cu ft
Usable capacity (main oven)	3.8 cu ft

Cleaning	
Easy clean porcelain basepan	•
Pyrolytic self-clean	•

Controls	
Dial with illuminated halo	•
Dual control oven dials	•
Electric circuit	4

High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food probe	•
recipeAndFoodBasedFunctions	•
Sabbath mode	•
Smart appliance	•
Tilting touch screen interface	•

Gas Requirements	
Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C

Main oven features	
Concealed Element	•
Electronic oven control	•
Full extension telescopic racks	•
Internal light	•
True convection	•

Main oven functions	
Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection broil	•
Maxi broil	•
Number of oven functions	15

Pizza bake	•
Rapid proof	•
Roast	•
Self cleaning	•
Slow cook	•
True convection	•
Warm	•

Oven features	
Auto re-ignition system	•
Concealed element	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
True convection	•

Oven functions	
Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection bake	•
Convection Broil	•
Dehydrate	•
Maxi Broil	•
Number of functions	15
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•

Slow cook	•	SmartZone	2	3/4 Extension racks	2
True convection	•	Vent trim included	•	Electronic oven control	•
Warm	•	Zone bridging	•	Food probe	•
				Internal light	•
Oven performance		Rangetop Performance		Secondary oven functions	
Bake	4600 W	Left front zone rating	2100 (3700) W	Air fry	•
Broil	3600 W	Left rear zone rating	2100 (3700) W	Bake	•
Broil power	4000 W	Number of cooking zones	4	Classic bake	•
Main oven - True convection power	2500 W	PowerBoost	•	Convection bake	•
		PowerBoost all zones	up to 3700 W	Convection broil	•
		Right front zone rating	2100 (3700) W	Maxi broil	•
		Right rear zone rating	2100 (3700) W	Number of secondary oven functions	11
				Pastry bake	•
Power Requirements		Recommended Back Guards Ventilation		Pizza bake	•
Connection	4-prong grounding type [NEMA 14-50P plug]	Combustible situation	BGRV3-3048H	Rapid proof	•
Service	50 A	Non combustible situation	BGRV2-3048 / BGRV2-1248	Roast	•
Supply frequency	60 Hz	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	Warm	•
Supply voltage	208 - 240 V				
				SKU	82792
Product Dimensions					
Depth	29 1/8 "				
Height	35 3/4 - 36 3/4 "	Safety			
Width	47 7/8 "				
Rangetop features					
Gentle heat	•	ADA compliant	•		
Heat settings	9	Pan detection system	•		
Induction cooking technology	•	Safety time out	•		
Sealed range top	•	Surface hot indicators	•		
		Secondary oven features		Other product downloads available at fisherpaykel.com	

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- [↓](#) Archicad
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Canadian French)
- [↓](#) Planning Guide - 48" Professional Ranges & Backguards (English)
- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) User Guide (English)



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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.