

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

Series 7 | Professional

Stainless Steel | Natural Gas



- 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

<b>Burner ratings</b>	
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


<b>Capacity</b>	
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

<b>Cleaning</b>	
Easy clean porcelain basepan	•

<b>Controls</b>		Infrared Broiler	•	Sealed range top	•
Metal illuminated dials				Vent trim included	•
		<b>Oven functions</b>		<b>Recommended Back Guards Ventilation</b>	
<b>Gas Requirements</b>		Bake	•	Combustible situation	BGRV3-3048H
Fitting and pipe	½ NPT, min. ⅝" flex line	Broil	•	Non combustible situation	BGRV2-3048 / BGRV2-1248
Supply Pressure (natural gas)	6" to 9" W.C	Convection bake	•	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
		Number of functions	4		
		Slow cook	•		
<b>Main oven features</b>		<b>Oven performance</b>		<b>Safety</b>	
Broil pan	•	Bake power	19700BTU	ADA compliant	•
Electronic oven control	•	Broil	18500 BTU		
Full extension telescopic racks	•	Secondary oven - Bake power	18000BTU		
Infrared broiler	•				
Internal light	•				
		<b>Power Requirements</b>		<b>Secondary oven features</b>	
<b>Main oven functions</b>		Connection	3-prong grounding type plug	3/4 Extension racks	2
Bake	•	Service	15 A	Electronic oven control	•
Broil	•	Supply	120 V, 60 Hz	Internal light	•
Convection bake	•				
Number of oven functions	4			<b>Secondary oven functions</b>	
Slow cook	•			Bake	•
		<b>Product Dimensions</b>		Convection bake	•
<b>Oven features</b>		Depth	29 1/8 "	Number of secondary oven functions	4
Auto re-ignition system	•	Height	35 3/4 - 36 3/4 "	Proof	•
Broil pan	•	Width	47 7/8 "	Slow cook	•
Electronic oven control	•				
Full extension telescopic sliding shelves	•	<b>Rangetop features</b>			

SKU

82935



**A PEACE OF MIND SALE**  
24 Hours 7 Days a Week Customer Support  
T 1.888.936.7872 W [www.fisherpaykel.com](http://www.fisherpaykel.com)

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

#### Other product downloads available at [fisherpaykel.com](http://fisherpaykel.com)

- [↓](#) ArchiCAD Gas Range
- [↓](#) Installation Guide EN
- [↓](#) Installation Guide FR
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide EN
- [↓](#) User Guide FR

#### 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.