

48" Series 7 Professional 8 Burner Gas Range, LPG

Series 7 | Professional

Stainless Steel | LPG



Size plus power. Eight burners deliver powerful 23,500 BTU heat, with two gas ovens for a combined 7.7 cu ft capacity.

- Top burner heat of 17,000 BTU, 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, or to cook several dishes at once.

Cooktop Power

Sealed Dual Flow Burners™ deliver cooktop power up to 17,000 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.

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.

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.

Total Control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials.

SPECIFICATIONS

Burner ratings

Maximum burner power	17000 BTU
Power back centre	13000BTU
Power back centre (2)	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power centre	15000BTU
Power front centre (2)	15000BTU
Power front left	17000BTU
Power front right	17000BTU
Total cooktop power	116000 BTU

Capacity

Shelf positions	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	•
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Controls

Electric circuit	3
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Metal illuminated dials		Bake		Safety	
		Broil		ADA compliant	
		Convection bake		Full extension telescopic sliding shelves	
		Slow cook			
Gas Requirements					
Fitting and pipe	½ NPT, min. ⅝” flex line				
Supply Pressure (LPG)	11” to 14” W.C.				
Main oven features		Power Requirements		Secondary oven features	
Broil pan		Service	15 A	¾ Extension racks	2
Electronic oven control		Supply	120 V, 60 Hz	Electronic oven control	
Full extension telescopic racks				Internal light	
Internal light					
Main oven functions		Product Dimensions		Secondary oven functions	
Bake		Depth	29 1/8 ”	Bake	
Broil		Depth (excluding handles)	29 1/8 ”	Convection bake	
Convection bake		Height	35 3/4 - 36 3/4 ”	Number of secondary oven functions	4
Number of oven functions	4	Width	47 7/8 ”	Proof	
Slow cook				Slow cook	
		Rangetop features			
		Sealed range top			
		Vent trim included		SKU	82974
Oven features		Recommended Back Guards Ventilation		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	
Auto re-ignition system		Combustible situation	BGRV3-3048H		
Electronic oven control		Non combustible situation	BGRV2-3048 / BGRV2-1248		
Full extension telescopic sliding shelves		Recommended hood	HCB48-12_N (48” Professional Range Hood, Dual Blower)	Other product downloads available at fisherpaykel.com	
Titanium coated, illuminated metal dials					
Oven functions				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.



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