

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

Series 7 | Professional

Stainless Steel | LPG



- 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 17,000 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 17,000 BTU (NG models) 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 | 16000 BTU |
| Power back left | 11500BTU |
| Power back right | 11500BTU |
| Power centre | 16000BTU |
| Power front left | 15000BTU |
| Power front right | 15000BTU |
| Power griddle | 22000BTU |
| Total cooktop power | 91000 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**
- Easy clean porcelain basepan

Controls		Titanium coated, illuminated metal dials		•	Recommended hood		HCB48-12_N (48" Professional Range Hood, Dual Blower)
Electric circuit	3						
Metal illuminated dials	•						
		Oven functions					
		Bake		•			
		Broil		•	Safety		
		Convection bake		•	ADA compliant		•
		Slow cook		•	Full extension telescopic sliding shelves		•
Gas Requirements		Power Requirements			Secondary oven features		
Fitting and pipe	½ NPT, min. ⅝" flex line	Amperage	15 A		3/4 Extension racks	2	
Supply Pressure (LPG)	11" to 14" W.C	Supply frequency	60 Hz		Electronic oven control		•
					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					
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	•						
Infrared Broiler	•						
					SKU	82976	

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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.