

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

Series 11 | Professional

Stainless Steel | Natural Gas



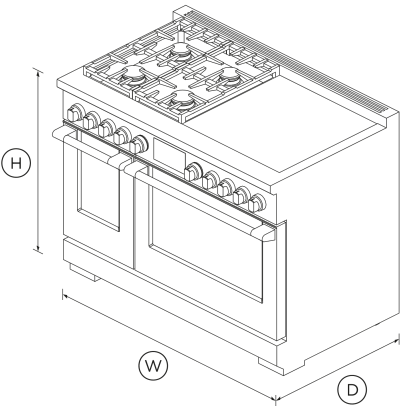
With both induction and gas cooktops and two convection ovens, you're ready to create a feast – guided by an intuitive touchscreen.

- 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	•	Multi-language interface	•	Roast	•
		Precise cooking with food probe	•	Self cleaning	•
		recipeAndFoodBasedFunctions	•	Slow cook	•
		Sabbath mode	•	True convection	•
		Smart appliance	•	Warm	•
		Tilting touch screen interface	•		
Burner ratings				Oven features	
Maximum burner power	23500 BTU			Auto re-ignition system	•
Power back left	18500BTU			Concealed element	•
Power back right	18500BTU			Electronic oven control	•
Power front left	23500BTU			Full extension telescopic sliding shelves	•
Power front right	18500BTU			True convection	•
Total cooktop power	79000 BTU				
Capacity		Gas Requirements			
Shelf positions (main oven)	5	Fitting and pipe	½ NPT, min. ⅝" flex line		
Shelf positions (second oven)	5	Supply Pressure (natural gas)	6" to 9" W.C		
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		Main oven features		Oven functions	
Easy clean porcelain basepan	•	Concealed Element	•	Air fry	•
Pyrolytic self-clean	•	Electronic oven control	•	Bake	•
		Full extension telescopic racks	•	Classic bake	•
		Internal light	•	Clean	•
		True convection	•	Convection bake	•
				Convection Broil	•
				Dehydrate	•
				Maxi Broil	•
				Number of functions	15
				Pastry bake	•
				Pizza bake	•
				Rapid proof	•
				Roast	•
				Slow cook	•
				True convection	•
Controls		Main oven functions			
Dial with illuminated halo	•	Air fry	•		
Dual control oven dials	•	Bake	•		
Electric circuit	4	Classic bake	•		
High resolution display	•	Clean	•		
Metal illuminated dials	•	Convection broil	•		
		Maxi broil	•		
		Number of oven functions	15		
		Pizza bake	•		
		Rapid proof	•		

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	•
				Pizza bake	•
				Rapid proof	•
				Roast	•
				Warm	•
				SKU	82792
Product Dimensions				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	
Depth	29 1/8 "				
Height	35 3/4 - 36 3/4 "				
Width	47 7/8 "				
Rangetop features		Safety			
Gentle heat	•	ADA compliant	•		
Heat settings	9	Pan detection system	•		
Induction cooking technology	•	Safety time out	•		
Sealed range top	•	Surface hot indicators	•		
SmartZone	2				
Vent trim included	•				
		Secondary oven features		Other product downloads available at fisherpaykel.com	
		3/4 Extension racks	2	↓ 2D-DWG Dual Fuel Cooker with Backguard BGRV2-1248	
		Electronic oven control	•	↓	

2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048

- [↓](#) 2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
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- [↓](#) Planning Guide Professional Style Dial/Handle Accessories
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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.