

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

Series 7 | Professional



- 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 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 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 | 23500 BTU  |
| Power back left      | 18500BTU   |
| Power back right     | 18500BTU   |
| Power centre         | 23500BTU   |
| Power front left     | 18500BTU   |
| Power front right    | 18500BTU   |
| Power griddle        | 24000BTU   |
| Total cooktop power  | 121500 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

|                         |        |
|-------------------------|--------|
| Electric circuit        | 3 wire |
| Metal illuminated dials | •      |

Gas Requirements

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

Main oven features

|                                 |   |
|---------------------------------|---|
| Electronic oven control         | • |
| Full extension telescopic racks | • |
| Infrared broiler                | • |
| Internal light                  | • |

Main oven functions

|                          |   |
|--------------------------|---|
| Bake                     | • |
| Broil                    | • |
| Convection bake          | • |
| Number of oven functions | 4 |
| Slow cook                | • |

Oven features

|                                           |   |
|-------------------------------------------|---|
| Auto re-ignition system                   | • |
| Electronic oven control                   | • |
| Full extension telescopic sliding shelves | • |
| Infrared Broiler                          | • |
| Titanium coated, illuminated metal dials  | • |

Oven functions

|      |   |
|------|---|
| Bake | • |
|------|---|

|                 |   |
|-----------------|---|
| Broil           | • |
| Convection bake | • |
| Slow cook       | • |

Power Requirements

|                  |       |
|------------------|-------|
| Amperage         | 15 A  |
| Supply frequency | 60 Hz |
| Supply voltage   | 120 V |

Product Dimensions

|                           |                   |
|---------------------------|-------------------|
| Depth                     | 29 1/8 "          |
| Depth (excluding handles) | 2918 mm           |
| Height                    | 35 3/4 - 36 3/4 " |
| Width                     | 47 7/8 "          |

Rangetop features

|                    |   |
|--------------------|---|
| Sealed range top   | • |
| Vent trim included | • |

Recommended Back Guards Ventilation

|                           |                                                       |
|---------------------------|-------------------------------------------------------|
| Combustible situation     | BGRV3-3048H                                           |
| Non combustible situation | BGRV2-3048 / BGRV2-1248                               |
| Recommended hood          | HCB48-12_N (48" Professional Range Hood, Dual Blower) |

Safety

|                                           |   |
|-------------------------------------------|---|
| ADA compliant                             | • |
| Full extension telescopic sliding shelves | • |

Secondary oven features

|                         |   |
|-------------------------|---|
| 3/4 Extension racks     | 2 |
| Electronic oven control | • |
| Internal light          | • |

Secondary oven functions

|                                    |   |
|------------------------------------|---|
| Bake                               | • |
| Convection bake                    | • |
| Number of secondary oven functions | 4 |
| Proof                              | • |
| Slow cook                          | • |

|     |       |
|-----|-------|
| SKU | 82975 |
|-----|-------|

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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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