

Dual Fuel Range, 48", 4 Burners, 4 Induction Zones, Self-cleaning

Series 11 | Professional

Stainless Steel | Natural Gas



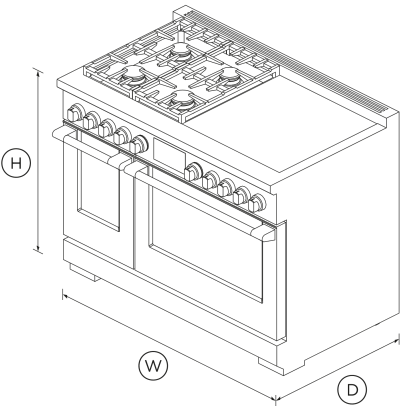
With both induction and gas cooktops and two convection ovens, you're ready to create a feast – guided by an intuitive touchscreen.

- 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	•	Dual control oven dials	•	Convection broil	•
		Electric circuit	4 wire	Maxi broil	•
Accessories (sold separately)		High resolution display	•	Number of oven functions	15
Square handle option	AH-R48	Metal illuminated dials	•	Pizza bake	•
		Multi-language interface	•	Rapid proof	•
		Precise cooking with food probe	•	Roast	•
		recipeAndFoodBasedFunctions	•	Self cleaning	•
		Sabbath mode	•	Slow cook	•
		Smart appliance	•	True convection	•
		Tilting touch screen interface	•	Warm	•
		Wi-Fi connectivity	•		
				Oven features	
		Gas Requirements		Auto re-ignition system	•
		Fitting and pipe	½ NPT, min. ⅝" flex line	Concealed element	•
		Supply Pressure (natural gas)	6" to 9" W.C	Electronic oven control	•
				Full extension telescopic sliding shelves	•
				Internal light	true
				True convection	•
		Main oven features		Oven functions	
		Concealed Element	•	Air fry	•
		Electronic oven control	•	Bake	•
		Full extension telescopic racks	•	Classic bake	•
		Internal light	•	Clean	•
		True convection	•	Convection bake	•
				Convection Broil	•
				Dehydrate	•
				Dehydrate	•
				Maxi Broil	•
		Main oven functions			
		Air fry	•		
		Bake	•		
		Classic bake	•		
		Clean	•		

Number of functions	15	Rangetop features		Pan detection system	•
Pastry bake	•	Gentle heat	•	Safety time out	•
Pizza bake	•	Heat settings	9	Surface hot indicators	•
Rapid proof	•	Induction cooking technology	•		
Roast	•	Sealed range top	•		
Slow cook	•	SmartZone	2	Secondary oven features	
True convection	•	Vent trim included	•	3/4 Extension racks	2
Warm	•	Zone bridging	•	Electronic oven control	•
				Food probe	•
				Internal light	•
Oven performance		Rangetop Performance			
Bake	4600 W	Left front zone rating	2100 (3700) W	Secondary oven functions	
Broil	3600 W	Left rear zone rating	2100 (3700) W	Air fry	•
Broil power	4000 W	Number of burners	4	Bake	•
Main oven - True convection power	2500 W	Number of cooking zones	4	Classic bake	•
		PowerBoost	•	Convection bake	•
		PowerBoost all zones	up to 3700 W	Convection broil	•
Power Requirements		Right front zone rating	2100 (3700) W	Maxi broil	•
Connection	4-prong grounding type [NEMA 14-50P plug]	Right rear zone rating	2100 (3700) W	Number of secondary oven functions	11
Service	50 A			Pastry bake	•
Supply	120 / 240 V, 60 Hz	Recommended Back Guards Ventilation		Pizza bake	•
		Combustible situation	BGRV3-3048H	Rapid proof	•
		Non combustible situation	BGRV2-3048 / BGRV2-1248	Roast	•
Product Dimensions		Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	Warm	•
Depth	29 1/8 "				
Height	35 3/4 - 36 3/4 "	Safety		Warranty	
Width	47 7/8 "	ADA compliant	•	Parts and labor	Limited 2 years

SKU 81890

[↓](#) User Guide

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

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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.



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