

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

Series 11 | Professional

Stainless Steel | LPG



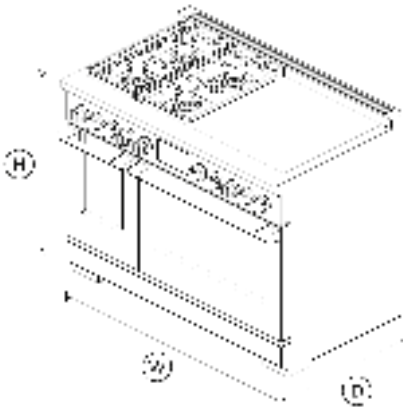
With both induction and gas cooktops and two convection ovens, you're ready to create a feast – guided by an intuitive touchscreen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 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 19,000 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, cast-iron trivets, 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	•
Accessories (sold separately)	
Square handle option	AH-R48
Burner ratings	
Maximum burner power	19000 BTU
Power back left	13000BTU
Power back right	13000BTU
Power front left	19000BTU
Power front right	13000BTU
Total cooktop power	58000 BTU
Capacity	
Shelf positions (main oven)	5
Shelf positions (second oven)	5
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	
Easy clean porcelain basepan	•
Pyrolytic self-clean	•
Controls	
Dial with illuminated halo	•

Dual control oven dials	•
Electric circuit	4 wire
High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food probe	•
Recipe and food based functions	•
Sabbath mode	•
Tilting touch screen interface	•
Wi-Fi connectivity	•
Gas Requirements	
Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (LPG)	11" to 14" W.C
Main oven features	
Concealed Element	•
Electronic oven control	•
Food probe	•
Full extension telescopic racks	•
Internal light	•
Large broil pan	•
Self-clean proof side racks	•
True convection	•
Main oven functions	
Air fry	•
Bake	•

Classic bake	•
Clean	•
Convection broil	•
Maxi broil	•
Number of oven functions	15
Pizza bake	•
Rapid proof	•
Roast	•
Slow cook	•
True convection	•
Warm	•
Oven features	
Auto re-ignition system	•
Concealed element	•
Electronic oven control	•
Food probe	•
Full extension telescopic sliding shelves	•
Internal light	true
Large broil pan	•
Self-clean proof side racks	•
True convection	•
Oven functions	
Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection Broil	•

Dehydrate	•	Gentle heat	•	Surface hot indicators	•
Dehydrate	•	Heat settings	9		
Maxi Broil	•	Induction cooking technology	•		
Number of functions	15	SmartZone	2	Secondary oven features	
Pastry bake	•	Vent trim included	•	3/4 Extension racks	2
Pizza bake	•	Zone bridging	•	Electronic oven control	•
Rapid proof	•			Food probe	•
Roast	•			Internal light	•
Slow cook	•	Rangetop Performance			
True convection	•	Left front zone rating	2100 (3700) W	Secondary oven functions	
Warm	•	Left rear zone rating	2100 (3700) W	Air fry	•
		Number of burners	4	Bake	•
		Number of cooking zones	4	Classic bake	•
		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	•
Oven performance		Recommended Back Guards Ventilation		Warranty	
Bake	4600 W	Combustible situation	BGRV3-3048H	Parts and labor	Limited 2 years
Broil	3600 W	Non combustible situation	BGRV2-3048 / BGRV2-1248		
Broil power	4000 W	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)		
Main oven - True convection power	2500 W				
Power requirements		Safety			
Rated current	50 A	ADA compliant	•		
Supply frequency	60 Hz	Pan detection system	•	SKU	82793
		Safety time out	•		
Product dimensions					
Depth	29 1/8 "				
Height	35 3/4 - 36 3/4 "				
Width	47 7/8 "				
Rangetop features					

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

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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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.