

Gas Range, 48", 6 Burners with Griddle, LPG

Series 7 | Professional
Stainless Steel | LPG

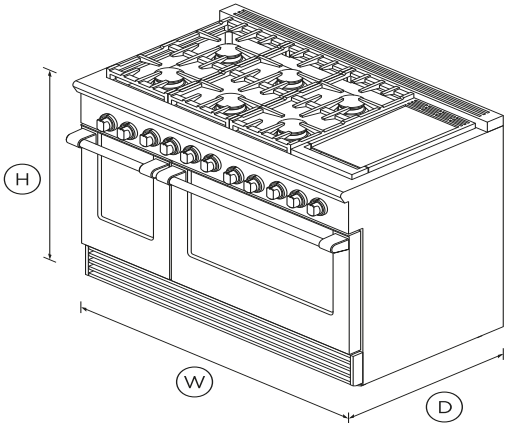


A striking addition to your kitchen, with six powerful gas burners and two gas ovens giving you a combined capacity of 7.7 cu ft.

- Top burner heat of 19,000 BTU, 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

DIMENSIONS

Height	35 ³ / ₄ - 36 ³ / ₄ "
Width	47 ⁷ / ₈ "
Depth	29 ¹ / ₈ "



FEATURES & BENEFITS

Cooktop power	
Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.	
Total control	
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.	

Easy to clean
A sealed cooktop surface coupled with a commercial-style stainless steel finish means your cooktop simply needs a quick wipe to keep it looking good as new.

Instant visibility
Control dials have halo-illumination glowing white – heating up; orange – temperature reached; red – self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

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.

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This range has been carefully crafted in every detail from performance to durability using quality materials.

SPECIFICATIONS

Accessories	
Square handle option	AH-R48
Controls	
Metal illuminated dials	•
Gas requirements	
Fitting and pipe	½ NPT, min. ⅝" Ø flex line
Supply Pressure (LPG)	11" to 14" W.C
Main oven features	
Broil pan	•
Capacity total (AHAM)	5.3 cu ft
Capacity usable (AHAM)	3.9 cu ft

Electronic oven control	•
Full extension telescopic racks	3
Infrared Broiler	•
Internal Light	•
Shelf positions	5

Main oven functions

Bake	•
Broil	•
Convection bake	•
Number of main oven	3

Oven performance

Main oven - Bake power	22,000 BTU
Main oven - Broil power	19,000 BTU
Secondary oven - Bake power	18,500 BTU

Power requirements

Amperage	15A
Supply frequency	60Hz
Supply voltage	120V

Product dimensions

Depth	29 1/8"
Height	35 3/4" - 36 3/4"
Width	47 7/8"

Rangetop features

Dishwasher safe trivets	•
Sealed Dual Flow Burners™	6

Sealed range top	•
Simmer on all burners	140°F
Vent trim included	Flat vent trim

Rangetop Performance

Max burner power	19,000 BTU
Power back centre	13,000 BTU
Power back left	13,000 BTU
Power back right	13,000 BTU
Power front centre	15,000 BTU
Power front left	19,000 BTU
Power front right	15,000 BTU
Power griddle	15,000 BTU
Total cooktop power	103,000 BTU

Recommended back guards and ventilation

Combustible situation	BGRV2-3048H
Minimum CFM	1,200
Non combustible situation	BGRV2-3048 / BGRV2-1248
Recommended hood	HCB48-12_N (48" Professional

Safety

Full extension telescopic	•
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Secondary oven features

3/4 Extension racks	2
Capacity total (AHAM)	2.4 cu ft
Capacity usable (AHAM)	1.7 cu ft
Electronic oven control	•

Internal light	•
Shelf positions	5

Secondary oven functions

Bake	•
Number of secondary oven	2
Proof	•

Warranty

Parts and labor	Limited 2 years
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SKU	71347
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TEST 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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User Guide



Service & Warranty Booklet



Installation Guide



Resources (zip)



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