

# 48" Series 7 Professional 6 Burner with Griddle Gas Range, Natural Gas

Series 7 | Professional

Stainless Steel | Natural Gas



- With Professional styling, this large range has six 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 trivets, 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

|                       |            |
|-----------------------|------------|
| <b>Burner ratings</b> |            |
| Maximum burner power  | 23500 BTU  |
| Power back centre     | 18500BTU   |
| Power back left       | 18500BTU   |
| Power back right      | 18500BTU   |
| Power front centre    | 18500BTU   |
| Power front left      | 23500BTU   |
| Power front right     | 18500BTU   |
| Power griddle         | 16500BTU   |
| Total cooktop power   | 132500 BTU |

|                               |           |
|-------------------------------|-----------|
| <b>Capacity</b>               |           |
| 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 |

|                              |   |
|------------------------------|---|
| <b>Cleaning</b>              |   |
| Easy clean porcelain basepan | • |

|                                           |                          |                             |                             |                                            |                                                       |
|-------------------------------------------|--------------------------|-----------------------------|-----------------------------|--------------------------------------------|-------------------------------------------------------|
| <b>Controls</b>                           |                          | Infrared Broiler            | •                           | Sealed range top                           | •                                                     |
| Metal illuminated dials                   |                          |                             |                             | Vent trim included                         | •                                                     |
|                                           |                          | <b>Oven functions</b>       |                             | <b>Recommended Back Guards Ventilation</b> |                                                       |
| <b>Gas Requirements</b>                   |                          | Bake                        | •                           | Combustible situation                      | BGRV3-3048H                                           |
| Fitting and pipe                          | ½ NPT, min. ⅝" flex line | Broil                       | •                           | Non combustible situation                  | BGRV2-3048 / BGRV2-1248                               |
| Supply Pressure (natural gas)             | 6" to 9" W.C             | Convection bake             | •                           | Recommended hood                           | HCB48-12_N (48" Professional Range Hood, Dual Blower) |
|                                           |                          | Number of functions         | 4                           |                                            |                                                       |
|                                           |                          | Slow cook                   | •                           |                                            |                                                       |
| <b>Main oven features</b>                 |                          | <b>Oven performance</b>     |                             | <b>Safety</b>                              |                                                       |
| Broil pan                                 | •                        | Bake power                  | 19700BTU                    | ADA compliant                              | •                                                     |
| Electronic oven control                   | •                        | Broil                       | 18500 BTU                   |                                            |                                                       |
| Full extension telescopic racks           | •                        | Secondary oven - Bake power | 18000BTU                    |                                            |                                                       |
| Infrared broiler                          | •                        |                             |                             |                                            |                                                       |
| Internal light                            | •                        |                             |                             |                                            |                                                       |
| <b>Main oven functions</b>                |                          | <b>Power requirements</b>   |                             | <b>Secondary oven features</b>             |                                                       |
| Bake                                      | •                        | Connection                  | 3-prong grounding type plug | 3/4 Extension racks                        | 2                                                     |
| Broil                                     | •                        | Service                     | 15 A                        | Electronic oven control                    | •                                                     |
| Convection bake                           | •                        | Supply                      | 120 V, 60 Hz                | Internal light                             | •                                                     |
| Number of oven functions                  | 4                        |                             |                             |                                            |                                                       |
| Slow cook                                 | •                        |                             |                             |                                            |                                                       |
| <b>Oven features</b>                      |                          | <b>Product dimensions</b>   |                             | <b>Secondary oven functions</b>            |                                                       |
| Auto re-ignition system                   | •                        | Depth                       | 29 1/8 "                    | Bake                                       | •                                                     |
| Broil pan                                 | •                        | Height                      | 35 3/4 - 36 3/4 "           | Convection bake                            | •                                                     |
| Electronic oven control                   | •                        | Width                       | 47 7/8 "                    | Number of secondary oven functions         | 4                                                     |
| Full extension telescopic sliding shelves | •                        |                             |                             | Proof                                      | •                                                     |
|                                           |                          |                             |                             | Slow cook                                  | •                                                     |
|                                           |                          | <b>Rangetop features</b>    |                             |                                            |                                                       |

|     |       |                                                                                   |                                                                                                                                                             |
|-----|-------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SKU | 82935 |  | <b>A PEACE OF MIND SALE</b><br>24 Hours 7 Days a Week Customer Support<br>T 1.888.936.7872 W <a href="http://www.fisherpaykel.com">www.fisherpaykel.com</a> |
|-----|-------|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|

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

#### Other product downloads available at [fisherpaykel.com](http://fisherpaykel.com)

- [↓](#) ArchiCAD Gas Range
- [↓](#) Installation Guide EN
- [↓](#) Installation Guide FR
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide EN
- [↓](#) User Guide FR

#### 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.