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

Series 7 | Professional

Stainless Steel | LPG



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 17,000 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 17,000 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.

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## SPECIFICATIONS

### Burner ratings

| | |
|---|---|
| Maximum burner power | 17000 BTU |
| Power back centre | 13000BTU |
| Power back left | 13000BTU |
| Power back right | 13000BTU |
| Power front centre | 15000BTU |
| Power front left | 17000BTU |
| Power front right | 15000BTU |
| Power griddle | 15000BTU |
| Total cooktop power | 101000 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

| | |
|---|---|
| Metal illuminated dials | • |

### Gas Requirements

| | |
|---|---|
| Fitting and pipe | ▯ NPT, min. ▯" ▯ flex line |
| Supply Pressure (LPG) | 11" to 14" W.C |

### Main oven features

| | |
|---|---|
| Broil pan | • |
| 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 | • |
| Broil pan | • |
| Electronic oven control | • |
| Full extension telescopic sliding shelves | • |
| Infrared Broiler | • |

### Oven functions

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

### Oven performance

| | |
|---|---|
| Broil power | 19000 BTU |
| Main oven - Bake power | 16500 BTU |
| Secondary oven - Bake power | 14000 BTU |

### Power Requirements

| | |
|---|---|
| Connection | 3-prong grounding type plug |
| Service | 15 A |
| Supply frequency | 60 Hz |
| Supply voltage | 120 V |

### Product Dimensions

| | |
|---|---|
| Depth | 29 1/8 " |
| 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 | • |

### 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 86046

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

Archicad

- Installation Guide (English)
- Installation Guide (Canadian French)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)
- User Guide (Canadian French)

**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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