# 48" Series 7 Professional 8 Burner Gas Range, Natural Gas

Series 7 | Professional

Stainless Steel | Natural gas



Size plus power. Eight burners deliver powerful 23,500 BTU heat, with two gas ovens for a combined 7.7 cu ft capacity.

- Top burner heat of 23,500 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.

### Consistent Broiling

The Gas Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

## SPECIFICATIONS

### Accessories (sold separately)

| | |
|---|---|
| Square handle option | AH-R48 |

### Burner ratings

| | |
|---|---|
| Maximum burner power | 23500 BTU |
| Power back centre | 18500BTU |
| Power back centre (2) | 18500BTU |
| Power back left | 18500BTU |
| Power back right | 18500BTU |
| Power front centre | 18500BTU |
| Power front centre (2) | 18500BTU |
| Power front left | 23500BTU |
| Power front right | 23500BTU |
| Total cooktop power | 158000 BTU |

### Capacity

| | |
|---|---|
| Shelf positions (main oven) | 5 |
| Shelf positions (second oven) | 5 |

### Controls

| | |
|---|---|
| Electric circuit | 3 |
| Metal illuminated dials | • |

### Gas Requirements

| | |
|---|---|
| Fitting and pipe | □ NPT, min. □" □ flex line |
| Supply Pressure (natural gas) | 6" to 9" 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 | 3 |

### Oven features

| | |
|---|---|
| Auto re-ignition system | • |

### Power Requirements

| | |
|---|---|
| Amperage | 15 A |
| Rated current | 15 A |
| Supply frequency | 60 Hz |

### Product Dimensions

| | |
|---|---|
| Depth | 29 1/8 " |
| Depth (excluding handles) | 2918 mm |
| 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 | BGRV2-3048H |
| Minimum CFM | 1200 |
| Non combustible situation | BGRV2-3048 / BGRV2-1248 |
| Recommended hood | HCB48-12_N (48"" Professional Range Hood, Dual Blower) |

### Safety

| | |
|---|---|
| ADA compliant | • |
| Full extension telescopic sliding shelves | • |

### Secondary oven features

| | |
|---|---|
| 3/4 Extension racks | 2 |
| Electronic oven control | • |
| Internal light | • |

### Secondary oven functions

| | |
|---|---|
| Bake | • |
| Number of secondary oven functions | 2 |
| Proof | • |

| | |
|---|---|
| SKU | 71350 |

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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- DXF
- Archicad
- DWG
- Installation Guide (English, Canadian French)
- Planning Guide (English)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)

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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