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

Series 11 | Professional

Stainless Steel | Natural gas



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 23,500 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 23,500 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, high-quality glass, 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)

| | |
|---|---|
| Dial kit Professional, Brass | ADLP3RH484BA |
| Dial kit Professional, Dark Copper | ADLP3RH484DC |

### Burner ratings

| | |
|---|---|
| Maximum burner power | 23500 BTU |
| Power back left | 18500BTU |
| Power back right | 18500BTU |
| Power front left | 23500BTU |
| Power front right | 18500BTU |
| Total cooktop power | 79000 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 |
| High resolution display | • |
| Metal illuminated dials | • |
| Multi-language interface | • |
| Precise cooking with food probe | • |
| recipeAndFoodBasedFunctions | • |
| Sabbath mode | • |
| Smart appliance | • |
| Tilting touch screen interface | • |

### Gas Requirements

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

### Main oven features

| | |
|---|---|
| Concealed Element | • |
| Electronic oven control | • |
| Full extension telescopic racks | • |
| Internal light | • |
| 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 | • |
| Self cleaning | • |
| Slow cook | • |
| True convection | • |
| Warm | • |

### Oven features

| | |
|---|---|
| Auto re-ignition system | • |
| Concealed element | • |
| Electronic oven control | • |
| Full extension telescopic sliding shelves | • |
| True convection | • |

### Oven functions

| | |
|---|---|
| Air fry | • |
| Bake | • |
| Classic bake | • |
| Clean | • |
| Convection bake | • |
| Convection Broil | • |
| Dehydrate | • |
| Maxi Broil | • |
| Number of functions | 15 |
| Pastry bake | • |
| Pizza bake | • |
| Rapid proof | • |
| Roast | • |
| Slow cook | • |
| True convection | • |
| Warm | • |

### Oven performance

| | |
|---|---|
| Bake | 4600 W |
| Broil | 3600 W |
| Broil power | 4000 W |
| Main oven - True convection power | 2500 W |

### Power Requirements

| | |
|---|---|
| Connection | 4-prong grounding type [NEMA 14-50P plug] |
| Service | 50 A |
| Supply frequency | 60 Hz |
| Supply voltage | 208 - 240 V |

### Product Dimensions

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

### Rangetop features

| | |
|---|---|
| Gentle heat | • |
| Heat settings | 9 |
| Induction cooking technology | • |
| Sealed range top | • |
| SmartZone | 2 |
| Vent trim included | • |
| Zone bridging | • |

### Rangetop Performance

| | |
|---|---|
| Left front zone rating | 2100 (3700) W |
| Left rear zone rating | 2100 (3700) W |
| Number of cooking zones | 4 |
| PowerBoost | • |
| PowerBoost all zones | up to 3700 W |
| Right front zone rating | 2100 (3700) W |
| Right rear zone rating | 2100 (3700) W |

### 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 | • |
| Pan detection system | • |
| Safety time out | • |
| Surface hot indicators | • |

### Secondary oven features

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

### Secondary oven functions

| | |
|---|---|
| Air fry | • |
| Bake | • |
| Classic bake | • |
| Convection bake | • |
| Convection broil | • |
| Maxi broil | • |
| Number of secondary oven functions | 11 |
| Pastry bake | • |
| Pizza bake | • |
| Rapid proof | • |
| Roast | • |
| Warm | • |

| | |
|---|---|
| SKU | 82792 |

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- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide - 48" Professional Ranges & Backguards (English)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- 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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