

Gas Range, 48", 8 Burners, LPG

Series 7 | Professional

Stainless Steel | LPG



- 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 17,000 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
 - 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, or to cook several dishes 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.

- 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.

- Design Quality**
This range has craftsmanship in every detail, with real stainless steel, cast-iron grates, 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.

- Total Control**
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials.

SPECIFICATIONS

Burner ratings	
Maximum burner power	17000 BTU
Power back centre	13000BTU
Power back centre (2)	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power centre	15000BTU
Power front centre (2)	15000BTU
Power front left	17000BTU
Power front right	17000BTU
Total cooktop power	116000 BTU

Capacity	
Shelf positions	5
Total capacity (main oven)	5.3cu ft
Total capacity second oven	2.4cu ft
Usable capacity (main oven)	3.9cu ft

Cleaning	
Easy clean porcelain basepan	•

Controls	
Electric circuit	3 wire
Metal illuminated dials	•

Gas Requirements	
Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (LPG)	11" to 14" W.C

Oven features

Auto re-ignition system	•
Electronic oven control	•
Full extension telescopic	•
Internal light	•
Titanium coated, illuminated	•

Oven functions

Bake	•
Broil	•
Convection bake	•
Slow cook	•

Oven performance

Main oven - Bake power	21,500 BTU
Main oven - Broil power	19,000 BTU
Secondary oven - Bake power	14,000 BTU

Power requirements

Amperage	15A
Rated current	15A
Supply frequency	60Hz

Product dimensions

Depth	29 1/8"
Depth (excluding handles)	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

Safety

ADA compliant	•
Full extension telescopic	•

Secondary oven features

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

Secondary oven functions

Bake	•
Convection bake	•
Number of secondary oven	4
Proof	•
Slow cook	•

SKU	81995
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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 &

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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.

Other product downloads available at fisherpaykel.com



User Guide



Service & Warranty



Installation Guide



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