QUICK REFERENCE GUIDE > RGV2-488-N_N
Date: 17.12.2024 > 1

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

Series 7 | Professional

Stainless Steel | Natural Gas

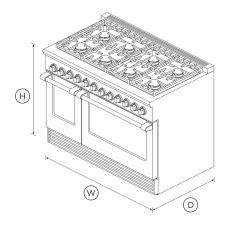


Size plus power. Eight burners deliver powerful 23,500 BTU heat, with two gas ovens for a combined 7.7 cu ft capacity.

- 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	Main oven functions		Combustible situation	BGRV2-3048H
Power front centre	18500BTU	Bake	•	Minimum CFM	1200
Power front centre (2)	18500BTU	Broil	•	Non combustible situation	BGRV2-3048 /
Power front left	23500BTU	Convection bake	•		BGRV2-1248
Power front right	23500BTU	Number of oven functions	3	Recommended hood	HCB48-12_N (48""
Total cooktop power	158000 BTU				Professional Range Hood, Dual Blower)
		Oven features			
Capacity		Auto re-ignition system	•		
Shelf positions (main oven)	5	Internal light	true	Safety	
Shelf positions (second oven)	5			ADA compliant	•
				Full extension telescopic sliding shelves	•
		Power Requirements			
Controls		Amperage	15 A		
Electric circuit	3 wire	Rated current	15 A	Secondary oven features	
Metal illuminated dials	•	Supply frequency	60 Hz	3/4 Extension racks	2
				Electronic oven control	•
			_	Internal light	•
Gas Requirements		Product Dimensions			
Fitting and pipe	½ NPT, min. %″ ∑ flex line	Depth	29 1/8 "	Secondary oven functions	
Supply Pressure (natural gas)	6" to 9" W.C	Depth (excluding handles)	2918 mm		
		Height	35 3/4 - 36 3/4 "	Bake	•
		Width	47 7/8 "	Number of secondary oven functions	2
Main oven features				Proof	•
Broil pan	•	Rangetop features			
Electronic oven control	•				
Full extension telescopic racks	•	Sealed range top	•	SKU	71350
Infrared broiler	•	Vent trim included	•		
Internal light	•				
		Recommended Back Guards Ventilation			

QUICK REFERENCE GUIDE > RGV2-488-N N

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



Date: 17.12.2024 > 3

Other product downloads available at fisherpaykel.com

↓ 2D-DWG Gas Range

↓ 2D-DXF Gas Range

↓ Archicad Gas Range

↓ Service & Warranty

Installation Guide EN / Guide d'installation FR

↓ Planning Guide Gas Range

↓ Rhino 5

↓ Sketchup Gas Range

↓ User Guide EN

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.