QUICK REFERENCE GUIDE > RGV2-488-L_N
Date: 17.10.2024 > 1

48" Series 7 Professional 8 Burner Gas Range, LPG

Series 7 | Professional

Stainless Steel | LPG

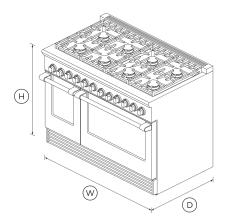


A striking addition to your kitchen, with eight powerful gas burners and two gas ovens giving you a combined capacity of 7.7 cu ft.

- · Top burner heat of 19,000 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

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)

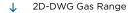
Square handle option AH-R48

Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back centre (2)	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front centre (2)	15000BTU
Power front left	19000BTU

Power front right	19000BTU	Number of oven functions	3	Recommended hood	HCB48-12_N (48""	
Total cooktop power	120000 BTU	Over features			Professional Range Hood, Dual Blower)	
Capacity		Oven features				
	_	Auto re-ignition system	•			
Shelf positions (main oven)	5	Internal light	true	Safety		
Shelf positions (second oven)	5			ADA compliant	•	
		Power requirements		Full extension telescopic sliding shelves	•	
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	•	
Gas Requirements		Product dimensions		Internal light	•	
Fitting and pipe	½ NPT, min. %″ 🏻	Depth	29 1/8 "			
	flex line	Depth (excluding handles)	2918 mm	Secondary oven functions		
Supply Pressure (LPG)	Pressure (LPG) 11" to 14" W.C	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	•	Sealed range top	•			
Full extension telescopic racks	•	Vent trim included	•	SKU	71351	
Infrared broiler	•	vent tilli meladed				
Internal light	•					
		Recommended Back Guards Ventilation		The product dimensions and specifications in this page product and model. Under our policy of continuous imp		
Main oven functions		Combustible situation	BGRV2-3048H	dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page		
		Minimum CFM	1200	correctly describes the model currently available. © Fish		
Bake	•	Non combustible situation	BGRV2-3048 /	Appliances Ltd 2020		
Broil	•		BGRV2-1248			
Convection bake	•					

Other product downloads available at fisherpaykel.com



↓ 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

↓ Guide d'installation FR

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.

