HAUSLANE

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SUITABLE COOKING STYLE & FEATURES:

Minimal — Everyday — Heavy-Duty

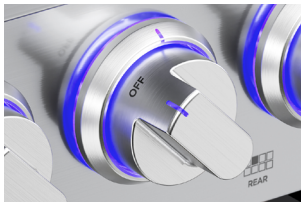
22K BTUs BAKE OVEN | 20K BTUs BURNER | 5 YEAR WARRANTY | CONVECTION FAN | TELESCOPIC RACK

Colors:
(Handle & Knob)

PRG48 HAUSPRO DOUBLE OVEN GAS RANGE SIZES: 48"

PRODUCT DESCRIPTION





The Hauslane HausPro 48" gas range gives you the power, space, and flexibility to cook your way. Up to eight burners give you heat from 1,000 BTUs for gentle simmering to a blazing 20,000 BTUs for that steakhouse sear. A gas powered oven delivers intense, efficient heating for perfectly roasted meals.

WHAT'S INCLUDED

Surface Grates (4), Surface Burners and Caps (8), Anti-Tip Bracket Kit (1), LP Conversion Kit (1), Griddle (1), Microfiber Cloth (1), Hex Tool (1)

OVERALL PRODUCT DIMENSIONS (WXDXH)

47 ⅞" - 47 ¹⁵⁄₁₆" x 27 ⁵⁄₁₆" x 36"

WARRANTY

5-Year Parts Protection
5-Year Labor Warranty
Limited-Lifetime Burner Warranty

QUALITY CERTIFIED 5 YEAR WARRANTY | REPLACEMENT PARTS 100% SATISFACTION WARRANTY | ETL LISTED c US Intertek

FEATURES & BENEFITS:

UNLEASH YOUR CULINARY CREATIVITY:

Up to 8 burners ranging from 1,000 to 20,000 BTUs give you precise control for everything from gentle simmering to steakhouse-style searing–paired with a gas oven that ensures efficient, flavourful baked meals.

BAKE TO PERFECTION WITH CONVECTION:

Ovens from 4.2 to 6.7 cu. ft. circulate hot air evenly for faster, more consistent results. Five rack positions and up to four telescopic racks let you cook multiple dishes at once (2 racks on 30" and 36" models / 4 racks on 48" models).

COOK SAFELY AND COMFORTABLY:

Triple-layer insulated oven doors stay cooler to the touch, protecting curious hands while locking in heat. Textured grip handles prevent slips. Telescopic racks glide smoothly for safe, burn-free access.

FITS SEAMLESSLY INTO YOUR KITCHEN:

Adjustable height (36" - 37 ½") for a flush fit, heavy-duty easy-slide grates for moving pots without lifting, and a convertible setup that works with both natural gas and LP.

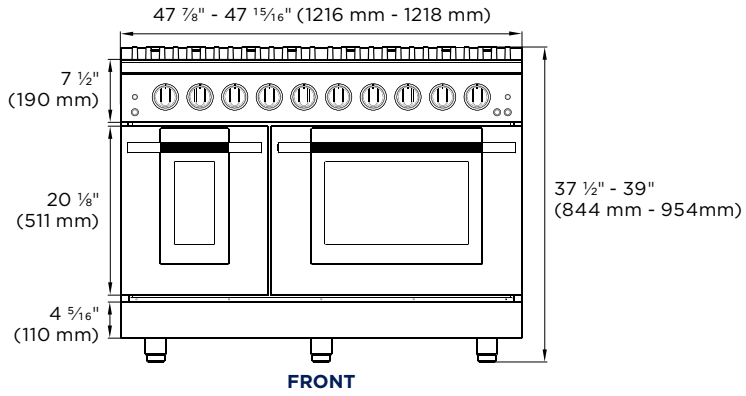
SPEND LESS TIME CLEANING:

Stainless steel finish resists fingerprints and smudges keeping cleanup quick and stress-free.

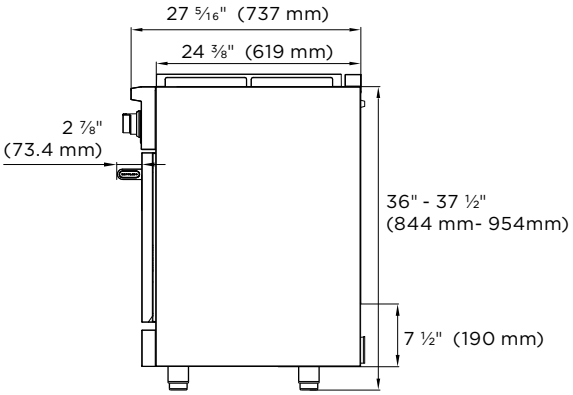
COOK WITH CONFIDENCE:

Backed by a limited-lifetime burner warranty and a 5-year parts and labor oven warranty for lasting peace of mind.

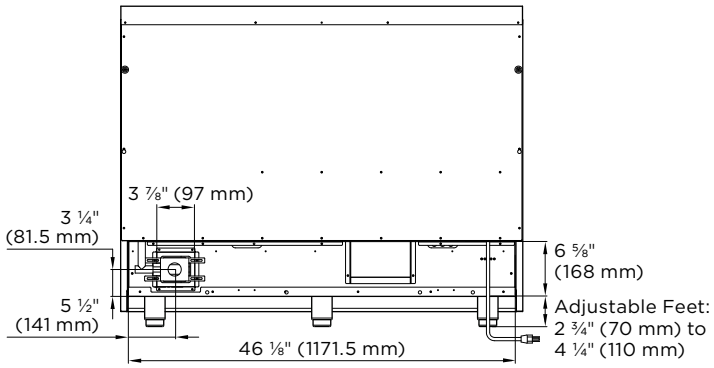
TECHNICAL DRAWING



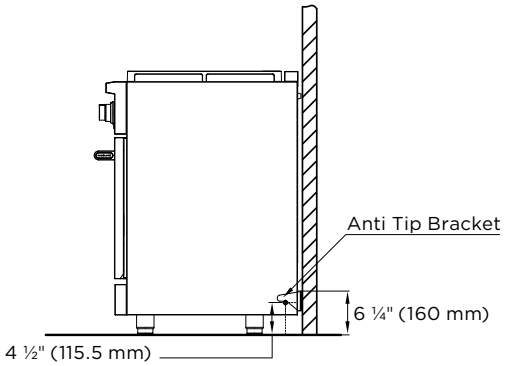
FRONT



SIDE



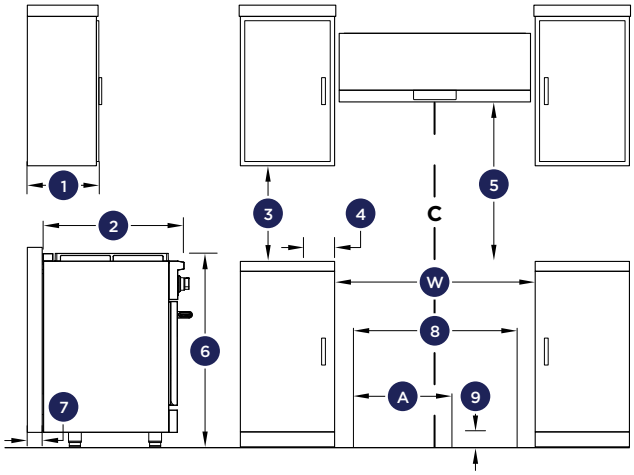
BACK



ANTI TIP

RANGE PLACEMENT MEASUREMENTS

W CABINET CUT OUT DIMENSIONS (WxDxH)	48 1/8" x 24 3/4" x 36"
1 STANDARD DEPTH OF CABINET ABOVE COOKTOP	13" (330 mm)
2 DEPTH FROM REAR OF CHASSIS TO FRONT OF CONTROL PANEL	27 5/16" (694 mm)
3 MINIMUM CLEARANCE (COUNTERTOP TO CABINET, BOTH SIDES OF RANGE)	18" (457 mm)
4 COOKTOP SIDE TO CABINET CLEARANCE (ADJACENT WORKING AREAS)	6" (152 mm)
5 MINIMUM CLEARANCE FROM COOKTOP TO VENTILATION HOOD	30" – 36" (762 – 914 mm) Depending on Your Hood Model
6 COOKTOP HEIGHT FROM FLOOR (TO COOK SURFACE)	37 1/2" to 39" (953 – 991 mm) Depending on Leveling and Installation Height
7 GAS AND ELECTRICAL CONNECTION AREA (MAXIMUM DEPTH)	Max Depth of Gas / Electric Rough-in Area: 2 13/16" (71 mm) from the Rear Wall
8 GAS & ELECTRICAL ZONE (WIDTH)	39 7/8" (Approx.)
9 GAS AND ELECTRICAL CONNECTION AREA (MAXIMUM HEIGHT)	Vertical Space from Floor to Gas / Electric Rough-in Area: 4 1/2" (114 mm) from the Floor
A GAS AND ELECTRICAL HOOKUP ZONE (WxH)	48 1/8" x 31"

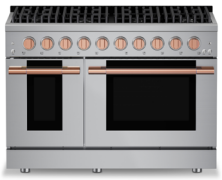


SIDE VIEW FRONT VIEW

KNOB & HANDLE COLORS











STAINLESS STEEL
PRG48-SS

BLACK STAINLESS STEEL
PRG48-BS

ROSE GOLD
PRG48-RG

SATIN BRASS
PRG48-GD

MATTE BLACK
PRG48-FB

OVERALL SPECIFICATIONS

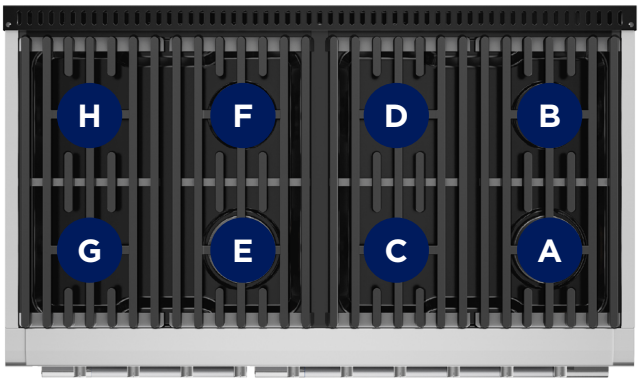
SIZE	48"
STYLE	Pro Style
BURNER TYPE	Sealed Burners
TYPE OF GRATE	Continuous
AUTO-REIGNITION	Yes
CONVECTION TYPE	Single Fan
OVEN RACK POSITIONS	5
NUMBER OF RACKS	4
OVEN LIGHT BULB	Halogen: 2 for 30" | 1 for 18"
CONTROL	Mechanical Knob
PANEL LIGHT COLOR	Blue
POWER CORD LENGTH	70"
CONSTRUCTION	Freestanding
WATTAGE (kW)	1.08
VOLTAGE (V)	120
AMPERAGE (A)	9
FREQUENCY (Hz)	60
PLUG TYPE	3-prong
ELECTRICAL SERVICE	15-Amp Dedicated Circuit
GROSS WEIGHT WITH WOOD ENCLOSURE, LBS.	527
GROSS WEIGHT WITH CARTON, LBS.	480
NET WEIGHT, LBS.	408
ADJUSTABLE HEIGHT	1 ½" Max
ACCESSORIES	Wok Ring (WOK-01) Sold Separately, Griddle (GRD-01) Included

GAS TIPS & GAS REQUIREMENTS

FUEL TYPE	**NG**	**LPG**
BURNER A (TIP)	1.36 (2) + 0.73	0.89 (2) + 0.53
BURNER B (TIP)	1.57	1.00
BURNER C (TIP)	1.07	0.74
BURNER D (TIP)	1.36	0.90
BURNER E (TIP)	1.36 (2) + 0.73	0.89 (2) + 0.53
BURNER F (TIP)	1.57	1.00
BURNER G (TIP)	1.07	0.74
BURNER H (TIP)	1.36	0.90
30" BROIL (UPPER TIP)	1.42	0.94
30" BAKE (BOTTOM TIP)	2.13	1.40
18" BROIL (UPPER TIP)	N/A	N/A
18" BAKE (BOTTOM TIP)	1.68	1.09
SUPPLY PRESSURE	5" (12.5 mb)	10" (25 mb)
MINIMUM LINE PRESSURE	7" (17.5 mb)	11" (27.4mb)
MAXIMUM REGULATOR PRESSURE	14" (34.9 mb), 0.5 psi (3.5 kPa)	14" (34.9 mb), 0.5 psi (3.5 kPa)

COOKTOP PERFORMANCE

NUMBER OF BURNERS	8
BURNER A MAX - MIN (BTUS)	20,000 - 1,000
BURNER B MAX - MIN (BTUS)	12,000 - 2,400
BURNER C MAX - MIN (BTUS)	6,000 - 1,000
BURNER D MAX - MIN (BTUS)	9,000 - 1,500
BURNER E MAX - MIN (BTUS)	20,000 - 1,000
BURNER F MAX - MIN (BTUS)	12,000 - 2,400
BURNER G MAX - MIN (BTUS)	6,000 - 1,000
BURNER H MAX - MIN (BTUS)	9,000 - 1,500



OVEN SPECIFICATIONS

OVEN COOKING MODES	Bake, Conv Bake, Broil
CONVERTIBLE	Natural Gas / Liquid Propane
30" OVEN BROIL (BTU)	10,000
30" OVEN BAKE (BTU)	22,000
18" OVEN BROIL (BTU)	N/A
18" OVEN BAKE (BTU)	14,000
SELF CLEAN	N/A
SABBATH MODE	N/A
AIR FTY	N/A
OVEN CAPACITY	4.2 cu. ft. and 2.5 cu. ft.
PRIMARY OVEN INTERIOR (WxDxH)	24 ⅞" x 17 ¾" x 16"
SENCONDARY OVEN INTERIOR (WxDxH)	13 ⅜" x 17 ¾" x 16"



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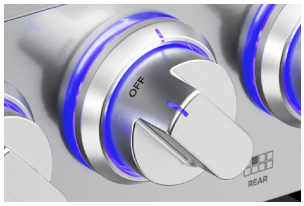
22K BTUs BAKE OVEN | 20K BTUs BURNER | 5 YEAR WARRANTY | CONVECTION FAN | TELESCOPIC RACK

Colors:
(Handle & Knob)

PRD48 HAUSPRO DOUBLE OVEN DUAL FUEL RANGE SIZES: 48"

PRODUCT DESCRIPTION





The Hauslane HausPro 48" dual fuel range gives you the power, space, and flexibility to cook your way. Up to eight burners give you heat from 1,000 BTUs for gentle simmering to a blazing 20,000 BTUs for that steakhouse sear. A dry-heat electric oven delivers the most reliable high-heat settings. No half-baked meals are found here!

WHAT'S INCLUDED

Surface Grates (4), Surface Burners and Caps (8), Anti-Tip Bracket Kit (1), LP Conversion Kit (1), Griddle (1), Microfiber Cloth (1), Hex Tool (1)

OVERALL PRODUCT DIMENSIONS (WXDXH)

47 ⅞" - 47 ¹⁵⁄₁₆" x 27 ⁵⁄₁₆" x 36"

WARRANTY

5-Year Parts Protection
5-Year Labor Warranty
Limited-Lifetime Burner Warranty

QUALITY CERTIFIED 5 YEAR WARRANTY | REPLACEMENT PARTS 100% SATISFACTION WARRANTY | ETL LISTED c US Intertek

FEATURES & BENEFITS:

UNLEASH YOUR CULINARY CREATIVITY:

Up to 8 burners ranging from 1,000 to 20,000 BTUs give you precise control for everything from gentle simmering to steakhouse-style searing–complemented by an electric oven that ensures even, reliable baking and roasting.

BAKE TO PERFECTION WITH CONVECTION:

Ovens from 4.2 to 6.7 cu. ft. circulate hot air evenly for faster, more consistent results. Five rack positions and up to four telescopic racks let you cook multiple dishes at once (2 racks on 30" and 36" models / 4 racks on 48" models).

COOK SAFELY AND COMFORTABLY:

Triple-layer insulated oven doors stay cooler to the touch, protecting curious hands while locking in heat. Textured grip handles prevent slips. Telescopic racks glide smoothly for safe, burn-free access.

FITS SEAMLESSLY INTO YOUR KITCHEN:

Adjustable height (36" - 37 ½") for a flush fit, heavy-duty easy-slide grates for moving pots without lifting, and a convertible setup that works with both natural gas and LP.

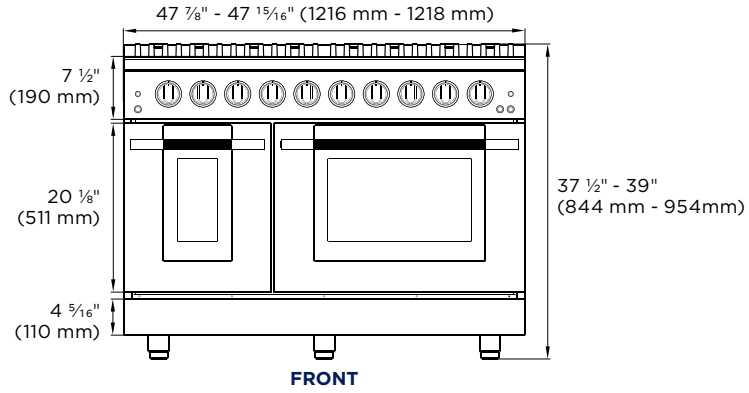
SPEND LESS TIME CLEANING:

Stainless steel finish resists fingerprints and smudges keeping cleanup quick and stress-free.

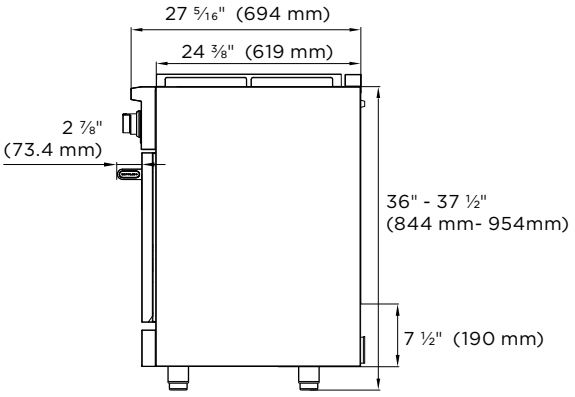
COOK WITH CONFIDENCE:

Backed by a limited-lifetime burner warranty and a 5-year parts and labor oven warranty for lasting peace of mind.

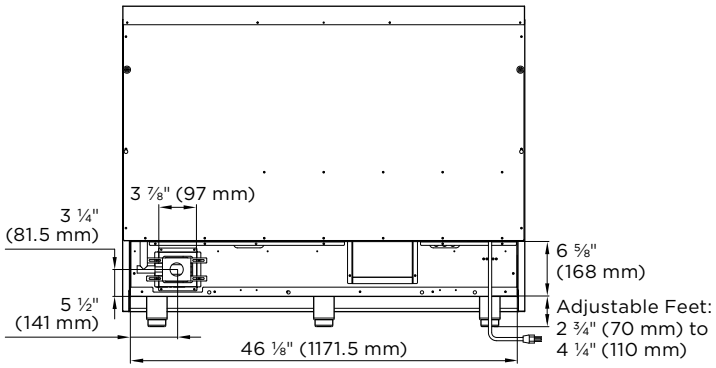
TECHNICAL DRAWING



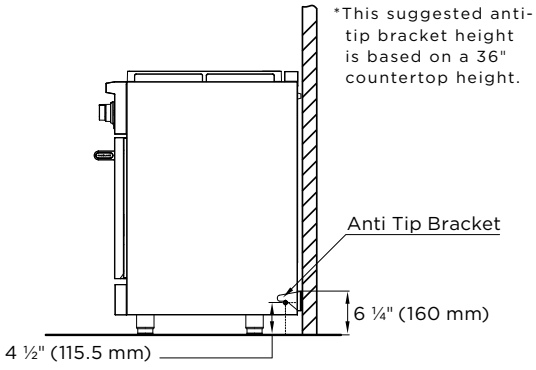
FRONT



SIDE



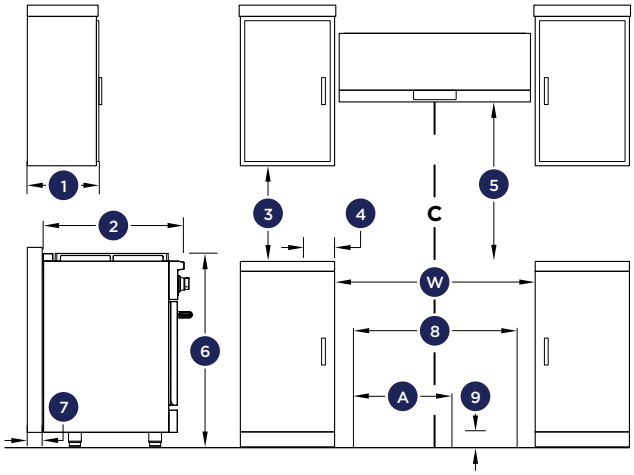
BACK



ANTI TIP

RANGE PLACEMENT MEASUREMENTS

W CABINET CUT OUT DIMENSIONS (WxDxH)	48 1/8" x 24 ¾" x 36"
1 STANDARD DEPTH OF CABINET ABOVE COOKTOP	13" (330 mm)
2 DEPTH FROM REAR OF CHASSIS TO FRONT OF CONTROL PANEL	27 5/16" (694 mm)
3 MINIMUM CLEARANCE (COUNTERTOP TO CABINET, BOTH SIDES OF RANGE)	18" (457 mm)
4 COOKTOP SIDE TO CABINET CLEARANCE (ADJACENT WORKING AREAS)	6" (152 mm)
5 MINIMUM CLEARANCE FROM COOKTOP TO VENTILATION HOOD	30" – 36" (762 – 914 mm) Depending on Your Hood Model
6 COOKTOP HEIGHT FROM FLOOR (TO COOK SURFACE)	37 ½" to 39" (953 – 991 mm) Depending on Leveling and Installation Height
7 GAS AND ELECTRICAL CONNECTION AREA (MAXIMUM DEPTH)	Max Depth of Gas / Electric Rough-in Area: 2 13/16" (71 mm) from the Rear Wall
8 GAS & ELECTRICAL ZONE (WIDTH)	39 7/8" (Approx.)
9 GAS AND ELECTRICAL CONNECTION AREA (MAXIMUM HEIGHT)	Vertical Space from Floor to Gas / Electric Rough-in Area: 4 ½" (114 mm) from the Floor
A GAS AND ELECTRICAL HOOKUP ZONE (WxH)	48 1/8" x 31"

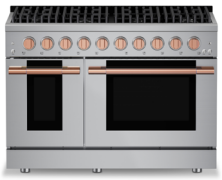


SIDE VIEW FRONT VIEW

KNOB & HANDLE COLORS











STAINLESS STEEL
PRD48-SS

BLACK STAINLESS STEEL
PRD48-BS

ROSE GOLD
PRD48-RG

SATIN BRASS
PRD48-GD

MATTE BLACK
PRD48-FB

OVERALL SPECIFICATIONS

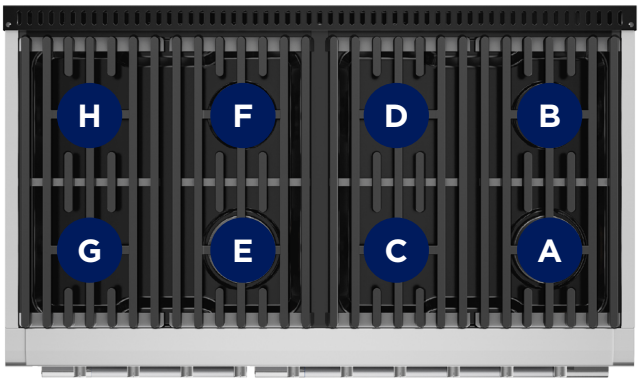
SIZE	48"
STYLE	Pro Style
BURNER TYPE	Sealed Burners
TYPE OF GRATE	Continuous
AUTO-REIGNITION	Yes
CONVECTION TYPE	Single Fan
OVEN RACK POSITIONS	5
NUMBER OF RACKS	4
OVEN LIGHT BULB	Halogen: 2 for 30" | 1 for 18"
CONTROL	Mechanical Knob
PANEL LIGHT COLOR	Blue
POWER CORD LENGTH	59"
CONSTRUCTION	Freestanding
WATTAGE (kW)	6.48
VOLTAGE (V)	240
AMPERAGE (A)	27
FREQUENCY (Hz)	60
PLUG TYPE	4-prong
ELECTRICAL SERVICE	35-Amp Dedicated Circuit
GROSS WEIGHT WITH WOOD ENCLOSURE, LBS.	523
GROSS WEIGHT WITH CARTON, LBS.	475
NET WEIGHT, LBS.	403
ADJUSTABLE HEIGHT	1 ½" Max
ACCESSORIES	Wok Ring (WOK-01) Sold Separately, Griddle (GRD-01) Included

GAS TIPS & GAS REQUIREMENTS

FUEL TYPE	**NG**	**LPG**
BURNER A (TIP)	1.36 (2) + 0.73	0.89 (2) + 0.53
BURNER B (TIP)	1.57	1.00
BURNER C (TIP)	1.07	0.74
BURNER D (TIP)	1.36	0.90
BURNER E (TIP)	1.36 (2) + 0.73	0.89 (2) + 0.53
BURNER F (TIP)	1.57	1.00
BURNER G (TIP)	1.07	0.74
BURNER H (TIP)	1.36	0.90
30" BROIL (UPPER TIP)	N/A	N/A
30" BAKE (BOTTOM TIP)	N/A	N/A
18" BROIL (UPPER TIP)	N/A	N/A
18" BAKE (BOTTOM TIP)	N/A	N/A
SUPPLY PRESSURE	5" (12.5 mb)	10" (25 mb)
MINIMUM LINE PRESSURE	7" (17.5 mb)	11" (27.4mb)
MAXIMUM REGULATOR PRESSURE	14" (34.9 mb), 0.5 psi (3.5 kPa)	14" (34.9 mb), 0.5 psi (3.5 kPa)

COOKTOP PERFORMANCE

NUMBER OF BURNERS	8
BURNER A MAX - MIN (BTUS)	20,000 - 1,000
BURNER B MAX - MIN (BTUS)	12,000 - 2,400
BURNER C MAX - MIN (BTUS)	6,000 - 1,000
BURNER D MAX - MIN (BTUS)	9,000 - 1,500
BURNER E MAX - MIN (BTUS)	20,000 - 1,000
BURNER F MAX - MIN (BTUS)	12,000 - 2,400
BURNER G MAX - MIN (BTUS)	6,000 - 1,000
BURNER H MAX - MIN (BTUS)	9,000 - 1,500



OVEN SPECIFICATIONS

OVEN COOKING MODES	Bake, Conv Bake, Broil
CONVERTIBLE	Natural Gas / Liquid Propane
30" OVEN BROIL (kW)	3.2
30" OVEN BAKE (kW)	2.8
18" OVEN BROIL (kW)	2.0
18" OVEN BAKE (kW)	1.6
SELF CLEAN	N/A
SABBATH MODE	N/A
AIR FTY	N/A
OVEN CAPACITY	4.2 cu. ft. and 2.5 cu. ft.
PRIMARY OVEN INTERIOR (WxDxH)	24 ⅞" x 17 ¾" x 16"
SENCONDARY OVEN INTERIOR (WxDxH)	13 ⅜" x 17 ¾" x 16"

