

Induction Range, 36", 5 Zones with SmartZone, Self-cleaning

Series 9 | Professional

Stainless Steel

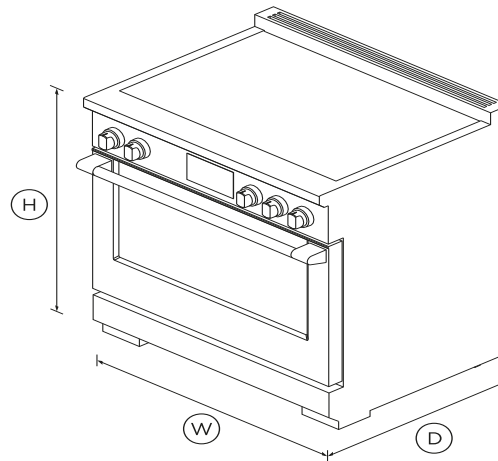


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Five induction cooking zones, which can be paired to form two large SmartZones
- 4.8 cu ft total oven capacity
- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4" - 36 3/4"
Width	35 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

Featuring a large 4.8 cu ft total capacity convection oven, with

enough room to fit a 32 lb turkey and full-size baking sheets.

Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions 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

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

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 durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

Accessories

- Adjustable feet covers •
- Branded coin end cap •

Accessories (sold separately)

- Square handle option **AH-R36**

Capacity		Oven functions		Height	35 3/4 - 36 3/4"
Shelf positions	5	Air fry	•	Width	35 7/8"
Total capacity	4.8cu ft	Bake	•	Rangetop features	
Usable capacity	3.8cu ft	Classic bake	•	Dual zones	•
Cleaning		Clean	•	Gentle heat	•
Pyrolytic self-clean	•	Convection Broil	•	Heat settings	9
Consumption		Convection bake	•	Induction cooking technology	•
Energy usage	492kWh/year	Dehydrate	•	SmartZone	1
Controls		Maxi Broil	•	Zone bridging	•
Dial with illuminated halo	•	Number of functions	15	Rangetop Performance	
Electric circuit	4 wire	Pastry bake	•	Centre	2600W
High resolution display	•	Pizza bake	•	Left front zone rating	2100 (3700)W
Metal illuminated dials	•	Rapid proof	•	Left rear zone rating	2100 (3700)W
Multi-language interface	•	Roast	•	Number of cooking zones	5
Precise cooking with food	•	Slow cook	•	PowerBoost	•
Sabbath mode	•	True convection	•	Right front zone rating	2100 (3700)W
Tilting touch screen interface	•	Warm	•	Right rear zone rating	2100 (3700)W
Wi-Fi connectivity	•	Oven performance		Recommended Back Guards Ventilation	
Oven features		Bake power	4600	Combustible situation	BGRV3-3036H
Concealed element	•	Main oven - True convection	2500W	Non combustible situation	BGRV2-3036 / BGRV2-1236
Electronic oven control	•	Power requirements		Recommended hood	HCB36-6_N (36" Professional)
Food probe	•	Connection	4-prong grounding type	Safety	
Internal light	•	Power supply	120 / 240 V, 60 Hz	ADA compliant	•
Large broil pan	•	Service	50 A	Pan detection system	•
Self-clean proof side racks	•	Product dimensions		Safety time out	•
True convection	•	Depth	29 1/8"	Surface hot indicators	•

Secondary oven features

Food probe .

Warranty

Parts and labour **Limited 2 years**

SKU 81892

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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.

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