

48" Series 9 Professional Dual Fuel 5 Burner with Griddle Self-Cleaning Range, LPG

Professional



- With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.
- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
 - Gas cooktop with a griddle and five burners that deliver up to 19,000 BTU for fast boiling
 - 6.9 cu ft total oven capacity across two oven cavities
 - Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	47 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**
Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

- Cooking Flexibility**
No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary 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**
Sealed dual flow burners deliver cooktop power up to 19,000 BTU for seriously fast boiling, and precise 140°F full surface, low temperature cooking with the gentlest of flames.

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

SPECIFICATIONS

Accessories (included)	
Adjustable feet covers	•
Branded coin end cap	•

Accessories (sold separately)	
Dial kit Professional, Brass	ADLP3RD485BA
Dial kit Professional, Dark Copper	ADLP3RD485DC

Burner ratings	
Maximum burner power	19000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	19000BTU
Power front left	15000BTU
Power front right	15000BTU
Power griddle	24000BTU
Total cooktop power	96000 BTU

Capacity	
Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	4.8 cu ft
Total capacity second oven	2.1 cu ft
Usable capacity (main oven)	3.8 cu ft

Cleaning		Main oven functions		Number of functions	15
Easy clean porcelain basepan	•	Air fry	•	Pastry bake	•
Pyrolytic self-clean	•	Bake	•	Pizza bake	•
		Classic bake	•	Rapid proof	•
		Clean	•	Roast	•
		Convection bake	•	Slow cook	•
		Convection broil	•	True convection	•
		Maxi broil	•	Warm	•
		Number of oven functions	15		
		Pizza bake	•		
		Rapid proof	•	Oven performance	
		Roast	•	Bake power	4600
		Slow cook	•	Broil	3600 W
		True convection	•	Main oven - True convection power	2500 W
		Warm	•		
Controls		Oven features		Power Requirements	
Dial with illuminated halo	•	Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Dual control oven dials	•	Concealed element	•	Service	50 A
Electric circuit	4	Electronic oven control	•	Supply frequency	60 Hz
High resolution display	•	Full extension telescopic sliding shelves	•	Supply voltage	208 - 240 V
Metal illuminated dials	•	Titanium coated, illuminated metal dials	•		
Multi-language interface	•				
Precise cooking with food probe	•				
recipeAndFoodBasedFunctions	•				
Sabbath mode	•				
Smart appliance	•				
Tilting touch screen interface	•				
Gas Requirements					
Fitting and pipe	1/2" NPT, min. 1/2" flex line				
Supply Pressure (LPG)	11" to 14" W.C				
Main oven features		Oven functions		Product Details	
Concealed Element	•	Air fry	•	Self Cleaning Sf	Yes
Electronic oven control	•	Bake	•		
Full extension telescopic racks	•	Classic bake	•		
Internal light	•	Clean	•	Product Dimensions	
Large broil pan	•	Convection bake	•	Depth	29 1/8 "
Self-clean proof side racks	•	Convection Broil	•	Depth (excluding handles)	2918 mm
		Dehydrate	•	Height	35 3/4 - 36 3/4 "
		Maxi Broil	•	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 Range Hood, Dual Blower)

Safety

- ADA compliant

Secondary oven features

- 3/4 Extension racks 2
- Concealed element
- Electronic oven control
- Food probe
- Internal light

Secondary oven functions

- Air fry
- Bake
- Classic bake
- Convection bake
- Convection broil
- Maxi broil
- Number of secondary oven functions 11

- Pastry bake
- Pizza bake
- Rapid proof
- Roast
- Warm

SKU 82972

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

Other product downloads available at fisherpaykel.com

- DXF
- Archicad
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide - 48" Professional Ranges & Backguards (English)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)

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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W www.fisherpaykel.com