

# Dual Fuel Range, 48", 8 Burners, Self-cleaning, LPG

Series 9 | Professional

Stainless Steel | LPG

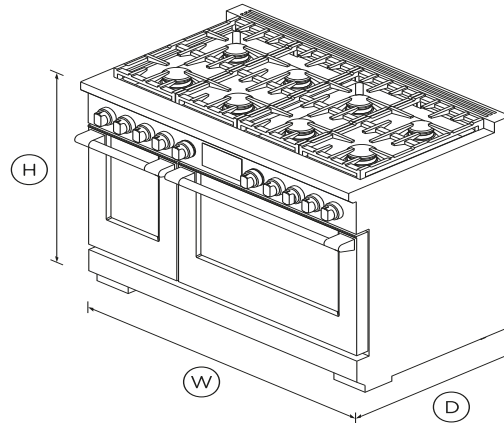


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 BTU, for seriously 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 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> " |
| Width  | 47 <sup>7</sup> / <sub>8</sub> "                                  |
| Depth  | 29 <sup>1</sup> / <sub>8</sub> "                                  |



## 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 trivets, 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

|                      |        |
|----------------------|--------|
| Square handle option | AH-R48 |
|----------------------|--------|

### Cleaning

|                              |   |
|------------------------------|---|
| Easy clean porcelain basepan | • |
| Pyrolytic self-clean         | • |

**Controls**

- Dial with illuminated halo
- Dual control oven dials
- High resolution touch display
- Multi-language interface
- Precise cooking with food
- Recipe and food based
- Sabbath mode
- Tilting touch screen interface
- Titanium coated, illuminated
- Wifi connectivity

**Gas requirements**

- Fitting and pipe **½ NPT, min. ⅝" Ø flex line**
- Supply Pressure (LPG) **11" to 14" W.C**

**Main oven features**

- Capacity total (AHAM) **4.8 cu ft**
- Capacity usable (AHAM) **3.8 cu ft**
- Concealed Element
- Electronic oven control
- Food probe
- 2 Full extension telescopic racks
- Internal Light
- Large broil pan
- Self cleaning
- Self-clean proof side racks
- 5 Shelf positions
- True convection

**Main oven functions**

- Air fry
- Bake
- Classic bake
- Clean
- Convection bake
- Convection broil
- Dehydrate
- Maxi broil
- 15 Number of main oven
- Pastry bake
- Pizza bake
- Rapid proof
- Roast
- Slow cook
- True convection
- Warm

**Oven performance**

- Main oven - Bake power **4600W**
- Main oven - Broil power **4000W**
- Main oven - True convection **2500W**
- Secondary oven - Bake power **2450W**
- Secondary oven - Broil power **3600W**

**Power requirements**

- Amperage **50A**
- Supply frequency **60Hz**
- Supply voltage **120 - 240V**

**Product dimensions**

- Depth **29 1/8"**
- Height **35 3/4" - 36 3/4"**
- Width **47 7/8"**

**Rangetop features**

- 8 Sealed Dual Flow Burners™
- Sealed range top
- 140°F Simmer on all burners
- Flat vent trim Vent trim included

**Rangetop Performance**

- 19,000 BTU Max burner power
- 13,000 BTU (2) Power back centre
- 13,000 BTU Power back left
- 13,000 BTU Power back right
- 15,000 BTU (2) Power front centre
- 19,000 BTU Power front left
- 19,000 BTU Power front right
- 120,000 BTU Total cooktop power

**Recommended back guards and ventilation**

- BGRV3-3048H Combustible situation
- BGRV2-3048 / BGRV2-1248 Non combustible situation
- HCB48-12\_N (48" Professional) Recommended hood

**Safety**

- ADA compliant

**Secondary oven features**

|                         |                  |
|-------------------------|------------------|
| 3/4 Extension racks     | <b>2</b>         |
| Capacity total (AHAM)   | <b>2.1 cu ft</b> |
| Capacity usable (AHAM)  | <b>1.8 cu ft</b> |
| Concealed element       | •                |
| Electronic oven control | •                |
| Food probe              | •                |
| Internal light          | •                |
| Shelf positions         | <b>5</b>         |

TEST 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

**Secondary oven functions**

|                          |           |
|--------------------------|-----------|
| Air fry                  | •         |
| Bake                     | •         |
| Classic bake             | •         |
| Convection bake          | •         |
| Convection broil         | •         |
| Maxi broil               | •         |
| Number of secondary oven | <b>11</b> |
| Pastry bake              | •         |
| Pizza bake               | •         |
| Rapid proof              | •         |
| Roast                    | •         |
| Warm                     | •         |

**Warranty**

|                  |                        |
|------------------|------------------------|
| Parts and labour | <b>Limited 2 years</b> |
|------------------|------------------------|

|     |       |
|-----|-------|
| SKU | 81897 |
|-----|-------|

**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide
- [↓](#) Guide D'Utilisation
- [↓](#) Service & Warranty Booklet
- [↓](#) Installation Guide
- [↓](#) Guide D'Installation
- [↓](#) Resources (zip)



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