

48" Series 9 Professional 8 Burner Dual Fuel Range, LPG

Professional



A striking addition to your kitchen, with eight powerful gas burners and two ovens with a combined capacity of 6.9 cu ft.

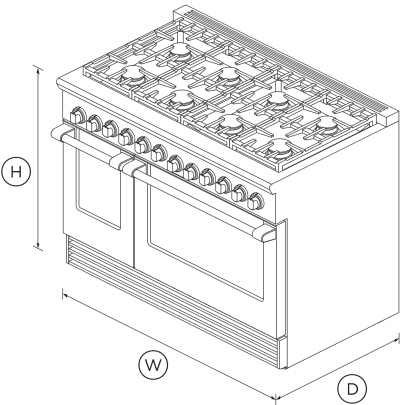
- Top burner heat of 19,000 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two convection oven cavities
- Non-tip full-extension shelves in main cavity for safe removal of hot dishes

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.
- Consistent broiling**
The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.
- Easy to clean**

- The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.
- 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.
- 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 |
| Total cooktop power | 120000 BTU |
- Capacity**
- | | |
|-----------------------------|---|
| Shelf positions | 5 |
| Shelf positions (main oven) | 5 |

Shelf positions (second oven) 5

Cleaning

Pyrolytic self-clean •

Controls

Electric circuit 4
Metal illuminated dials •

Gas Requirements

Fitting and pipe 1/2" NPT, min. 1/2" flex line
Supply Pressure (LPG) 11" to 14" W.C

Main oven features

Concealed Element •
Electronic oven control •
Internal light •
Large broil pan •

Main oven functions

Bake •
Broil •
Clean •
Convection bake •
Convection broil •
Number of oven functions 6
Self cleaning •
True convection •

Oven features

Auto re-ignition system •

Oven performance

Bake power 4600
Broil 3600 W
Main oven - True convection power 2500 W

Power requirements

Rated current 50 A
Supply frequency 60 Hz

Product dimensions

Depth 29 1/8 "
Depth (excluding handles) 2918 mm
Height 35 3/4 - 36 3/4 "
Width 47 7/8 "

Rangetop features

Sealed range top •
Vent trim included •

Safety

Full extension telescopic sliding shelves •

Secondary oven features

Broil •

Concealed element •
Electronic oven control •
Internal light •

Secondary oven functions

Bake •
Number of secondary oven functions 3
Proof •

SKU 71367

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, Canadian French)
- [↓](#) Planning Guide (English)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Canadian French)

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 [Wwww.fisherpaykel.com](http://www.fisherpaykel.com)