

36" Series 9 Contemporary 5 Burner Dual Fuel Self-Cleaning Range

Contemporary



Get the best of both worlds with dual fuel. A gas cooktop with powerful burners is paired with a large convection oven with nine functions.

- Five burner gas cooktop, including one dual ring and two triple ring wok burners
- Convection oven with 4.9 cu.ft total capacity, nine oven functions including Roast, Aero Pastry™ with pizza mode and rapid proof for making bread
- Non-tip full-extension shelves for safe removal of hot dishes
- High-temperature self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height	35 3/4 - 37 1/4 "
Width	35 7/8 "
Depth	25 1/4 "

FEATURES & BENEFITS

Multi-Shelf Cooking

Our AeroTech™ system circulates air evenly throughout the entire oven so dishes on the top shelf turn out just as perfect as food cooking on the bottom shelf.

Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, durable cooktop grates and machined stainless dials with glowing halo all add up to an exceptional, premium range.

Easy To Clean

Cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new. The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

Burner power & control

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer a delicate sauce to perfection.

Large Capacity Oven

The generous 4.9 cu.ft total capacity oven gives you plenty of space to cook multiple dishes at once, with enough room to fit a 32 lb turkey.

Even Heat

Accurate, electronically-controlled oven heat ensures a great result every time.

SPECIFICATIONS

Accessories (included)

2-pc grill system (Broil pan and Grill rack)	•
Broil pan	•
Full extension telescopic shelves	2 sets (part 578744)
Grill rack	TRUE
Small pot support	1 (part 533981 cast)

Accessories (sold separately)

Kick strip, stainless steel (optional)	KICKOR36X1
Wok grate included	Yes

Burner ratings

Dual wok burner inner/outer (LPG)	1000 - 18000BTU
Dual wok burner inner/outer (natural gas)	1000 - 18000BTU
Maximum burner power	18000 BTU
Semi-rapid burner (LPG)	1500 - 7600BTU
Semi-rapid burner (natural gas)	1500 - 8000BTU
Total cooktop power	62000 BTU
Triple ring wok burner (LPG) x2	6100 - 12000BTU
Triple ring wok burner (natural gas) x2	6100 - 14000BTU

Capacity

Shelf positions	7
Total capacity	4.9 cu ft
Usable capacity	4.3 cu ft

Cleaning

Acid resistant graphite enamel	•
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Dishwasher proof trivets	•
Drop down broil element	•
Flat easy clean glass surface	•
Pyrolytic proof shelf runners	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	•

Consumption

Energy usage	305kWh/year
In-use energy carbon emissions estimate	38.6kgCO2e/year

Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Electronic capacitive touch controls	•
Electronic clock	•
High resolution display	•
Laser etched graphics	•
Metal illuminated dials	•
Precise electronic temperature control	•
Sabbath mode	•
Turned stainless steel clock buttons	•
Turned stainless steel clock crown (dial)	•
Turned stainless steel dials with illuminated halos	•

Gas Requirements

Supply Pressure (LPG)	11" W.C.P
Supply Pressure (natural gas)	4" W.C.P

Main oven functions	•
Warm	•

Oven features

AeroTech™ technology	•
Auto re-ignition system	•
Automatic rapid pre-heat	•
Concealed element	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
Soft open/close door	•
True convection	•
Turned stainless steel clock dial	•
Twin cavity fans	•
Warming drawer	•

Oven functions

Aero Broil	•
Aero™ Bake	•
Aero™ Pastry with Pizza mode	•
Bake	•
Broil	•
Maxi Broil	•
Number of functions	9
Pyrolytic self-clean	•
Rapid proof	•
Roast	•
True Aero	•

Oven performance

Broil power	4300 W
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CoolTouch door	Quadruple glazed
Warming drawer power	220 W

Power requirements

Amperage	40 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Product dimensions

Depth	25 1/4 "
Height	35 3/4 - 37 1/4 "
Width	35 7/8 "

Rangetop features

Brass burner spreader (power burner)	•
Embossed brass burner cap (power burner)	•
Hob rail	•
LPG / Natural Gas compatible	•
Sealed range top	•

Safety

ADA compliant	•
Advanced cooling system	•
Anti-tilt bracket	•
Balanced oven door	•
Catalytic venting system	•
CoolTouch door	•
Full extension telescopic shelves	2 sets (part 578744)
Non-tip shelves	•

Spill containment 5/8 gallon

SKU 82762

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

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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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.