

# 48" Series 9 Professional 6 Burner + Griddle Dual Fuel Range, Natural Gas

Professional

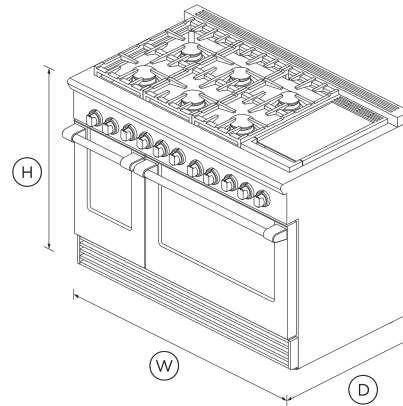


A striking addition to your kitchen, with six gas burners, griddle, and two convection ovens for a combined capacity of 6.9 cu ft.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two 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
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### Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Power griddle	18000BTU

<p>Total cooktop power <b>134000 BTU</b></p> <hr/> <p><b>Capacity</b></p> <p>Shelf positions (main oven) <b>5</b></p> <p>Shelf positions (second oven) <b>5</b></p> <hr/> <p><b>Cleaning</b></p> <p>Pyrolytic self-clean <b>•</b></p> <hr/> <p><b>Controls</b></p> <p>Electric circuit <b>4</b></p> <p>Metal illuminated dials <b>•</b></p> <hr/> <p><b>Gas Requirements</b></p> <p>Fitting and pipe <b>½ NPT, min. ⅝" flex line</b></p> <p>Supply Pressure (natural gas) <b>6" to 9" W.C</b></p> <hr/> <p><b>Main oven features</b></p> <p>Concealed Element <b>•</b></p> <p>Electronic oven control <b>•</b></p> <p>Full extension telescopic racks <b>•</b></p> <p>Internal light <b>•</b></p> <p>Large broil pan <b>•</b></p> <hr/> <p><b>Main oven functions</b></p>	<p>Bake <b>•</b></p> <p>Broil <b>•</b></p> <p>Clean <b>•</b></p> <p>Convection bake <b>•</b></p> <p>Convection broil <b>•</b></p> <p>Number of oven functions <b>6</b></p> <p>Self cleaning <b>•</b></p> <p>True convection <b>•</b></p> <hr/> <p><b>Oven features</b></p> <p>Auto re-ignition system <b>•</b></p> <hr/> <p><b>Oven performance</b></p> <p>Bake power <b>4600</b></p> <p>Broil <b>3600 W</b></p> <p>Main oven - True convection power <b>2500 W</b></p> <hr/> <p><b>Power Requirements</b></p> <p>Amperage <b>50 A</b></p> <p>Rated current <b>50 A</b></p> <p>Supply frequency <b>60 Hz</b></p> <hr/> <p><b>Product Dimensions</b></p> <p>Depth <b>29 1/8 "</b></p> <p>Depth (excluding handles) <b>2918 mm</b></p> <p>Height <b>35 3/4 - 36 3/4 "</b></p> <p>Width <b>47 7/8 "</b></p> <hr/>	<p><b>Rangetop features</b></p> <p>Sealed range top <b>•</b></p> <p>Vent trim included <b>•</b></p> <hr/> <p><b>Recommended Back Guards Ventilation</b></p> <p>Combustible situation <b>BGRV2-3048H</b></p> <p>Minimum CFM <b>1200</b></p> <p>Non combustibile situation <b>BGRV2-3048 / BGRV2-1248</b></p> <p>Recommended hood <b>HCB48-12_N (48" Professional Range Hood, Dual Blower)</b></p> <hr/> <p><b>Safety</b></p> <p>ADA compliant <b>•</b></p> <p>Full extension telescopic sliding shelves <b>•</b></p> <hr/> <p><b>Secondary oven features</b></p> <p>¾ Extension racks <b>2</b></p> <p>Broil <b>•</b></p> <p>Concealed element <b>•</b></p> <p>Electronic oven control <b>•</b></p> <p>Internal light <b>•</b></p> <hr/> <p><b>Secondary oven functions</b></p> <p>Bake <b>•</b></p> <p>Number of secondary oven functions <b>3</b></p>
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Proof •

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SKU 71362

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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.