

36" Series 9 Professional 6 Burner Dual Fuel Self-Cleaning Range, LPG

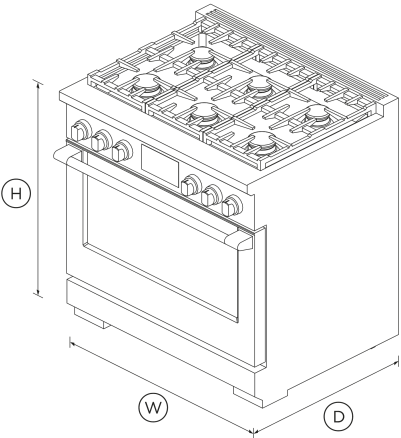
Professional



- Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.
- 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
 - 4.8 cu ft total oven capacity
 - Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	35 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**
Featuring a large 4.8 cu ft total capacity convection oven, with enough room to fit a 32 lb turkey and full-size baking sheets.
- Cooking Flexibility**

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions 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)	
Square handle option	AH-R36

Burner ratings	
Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU

Power front centre	15000BTU	Gas Requirements		Roast	•
Power front left	19000BTU	Fitting and pipe	1/2" NPT, min. 1/2" flex line	Slow cook	•
Power front right	19000BTU	Supply Pressure (LPG)	11" to 14" W.C	True convection	•
Total cooktop power	92000 BTU			Warm	•
Capacity		Main oven functions		Oven performance	
Shelf positions	5	Warm	•	Main oven - True convection power	2500 W
Total capacity	4.8 cu ft				
Usable capacity	3.8 cu ft	Oven features		Power requirements	
Cleaning		Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Easy clean porcelain basepan	•	Concealed element	•	Service	30 A
Pyrolytic self-clean	•	Electronic oven control	•	Supply frequency	60 Hz
		Food probe	•	Supply voltage	208 - 240 V
Consumption		Full extension telescopic sliding shelves	•		
Energy usage	490kWh/year	Large broil pan	•	Product dimensions	
In-use energy carbon emissions estimate	62.0kgCO2e/year	Self-clean proof side racks	•	Depth	29 1/8 "
		True convection	•	Depth (excluding handles)	29 1/8 "
Controls		Oven functions		Height	35 3/4 - 36 3/4 "
Dial with illuminated halo	•	Air fry	•	Width	35 7/8 "
Electric circuit	4	Bake	•	Rangetop features	
High resolution display	•	Classic bake	•	Vent trim included	•
Metal illuminated dials	•	Clean	•		
Multi-language interface	•	Convection bake	•	Recommended Back Guards Ventilation	
Precise cooking with food probe	•	Convection Broil	•	Combustible situation	BGRV3-3036H
Recipe and food based functions	•	Dehydrate	•	Non combustible situation	BGRV2-3036 / BGRV2-1236
Sabbath mode	•	Maxi Broil	•		
Smart appliance	•	Number of functions	15		
Tilting touch screen interface	•	Pastry bake	•		
		Pizza bake	•		
		Rapid proof	•		

Recommended hood

HC36-6_N (36" Professional Range Hood) / HC36-12_N (36" Professional Range Hood, Dual Blower)

Safety

- ADA compliant
- Full extension telescopic sliding shelves

Secondary oven features

- Food probe

SKU 82942

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

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- ↓ Energy Label
- ↓ Installation Guide (English)
- ↓ Installation Guide (Canadian French)
- ↓ Planning Guide - 36" 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)
- ↓ User Guide (Canadian French)
- ↓ 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.



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