

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

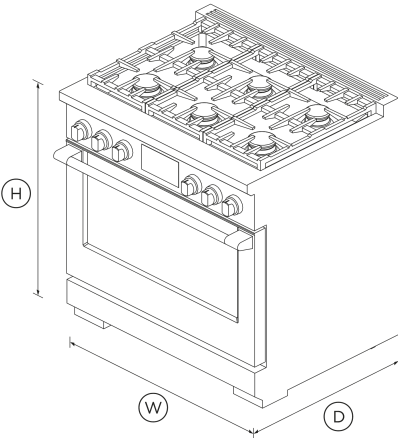
Professional



- 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
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Burner ratings

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

Power front centre	15000BTU	Main oven functions	Oven performance
Power front left	19000BTU	Warm	Main oven - True convection power
Power front right	19000BTU		2500 W
Total cooktop power	92000 BTU		
Capacity		Oven features	Power Requirements
Shelf positions	5	Auto re-ignition system	Connection
Total capacity	4.8 cu ft	Concealed element	4-prong grounding type [NEMA 14-50 plug]
Usable capacity	3.8 cu ft	Electronic oven control	Service
		Food probe	30 A
		Full extension telescopic sliding shelves	Supply frequency
		Large broil pan	60 Hz
		Self-clean proof side racks	Supply voltage
		True convection	208 - 240 V
Cleaning			Product Dimensions
Easy clean porcelain basepan			Depth
Pyrolytic self-clean			29 1/8 "
			Depth (excluding handles)
			29 1/8 "
			Height
			35 3/4 - 36 3/4 "
			Width
			35 7/8 "
Controls		Oven functions	Rangetop features
Dial with illuminated halo		Air fry	Vent trim included
Electric circuit	4	Bake	
High resolution display		Classic bake	
Metal illuminated dials		Clean	
Multi-language interface		Convection bake	
Precise cooking with food probe		Convection Broil	
recipeAndFoodBasedFunctions		Dehydrate	
Sabbath mode		Maxi Broil	
Smart appliance		Number of functions	15
Tilting touch screen interface		Pastry bake	
		Pizza bake	
		Rapid proof	
		Roast	
		Slow cook	
		True convection	
		Warm	
Gas Requirements			Recommended Back Guards Ventilation
Fitting and pipe	1/2" NPT, min. 1/2" flex line		Combustible situation
Supply Pressure (LPG)	11" to 14" W.C		BGRV3-3036H
			Non combustible situation
			BGRV2-3036 / BGRV2-1236
			Recommended hood
			HCB36-6_N (36" Professional Range Hood) / HCB36-12_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

Other product downloads available at fisherpaykel.com

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- ↓ DXF
- ↓ Archicad
- ↓ DWG
- ↓ 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)

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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