

36" Series 9 Professional 5 Zone Induction Self-Cleaning Range, 2 SmartZones

Professional

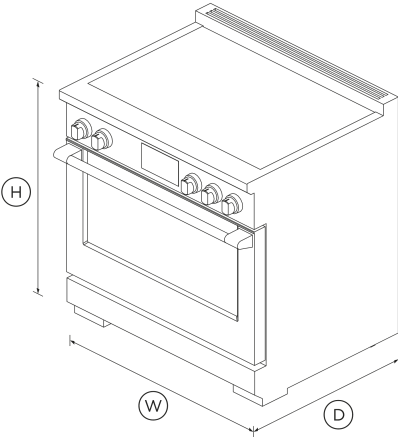


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Five induction cooking zones, which can be paired to form two large SmartZones
- 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

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, 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. The durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

Accessories (included)

Adjustable feet covers	•
Branded coin end cap	•

Accessories (sold separately)

Dial kit Professional, Brass	ADLP3RI365BA
Dial kit Professional, Dark Copper	ADLP3RI365DC
Wok grate included	No

Capacity

Shelf positions	5	Large broil pan	•	Product dimensions	
Total capacity	4.8 cu ft	Self-clean proof side racks	•	Depth	29 1/8 "
Usable capacity	3.8 cu ft	True convection	•	Depth (excluding handles)	2918 mm
				Height	35 3/4 - 36 3/4 "
				Width	35 7/8 "
Cleaning		Oven functions			
Pyrolytic self-clean	•	Air fry	•	Rangetop features	
		Bake	•	Dual zones	•
		Classic bake	•	Gentle heat	•
Consumption		Convection Broil	•	Heat settings	9
Energy usage	492kWh/year	Dehydrate	•	Induction cooking technology	•
In-use energy carbon emissions estimate	62.2kgCO2e/year	Maxi Broil	•	SmartZone	1
		Number of functions	14	Zone bridging	•
		Pastry bake	•		
Controls		Pizza bake	•		
Dial with illuminated halo	•	Rapid proof	•		
Electric circuit	4	Roast	•	Rangetop Performance	
High resolution display	•	Self-clean function	•	Centre	2600 W
Metal illuminated dials	•	Slow cook	•	Left front zone rating	2100 (3700) W
Multi-language interface	•	True convection	•	Left rear zone rating	2100 (3700) W
Precise cooking with food probe	•	Warm	•	Number of cooking zones	5
Sabbath mode	•			PowerBoost	•
Smart appliance	•	Oven performance		Right front zone rating	2100 (3700) W
Tilting touch screen interface	•	Bake power	4600	Right rear zone rating	2100 (3700) W
		Main oven - True convection power	2500 W		
Main oven functions				Recommended Back Guards Ventilation	
Warm	•	Power requirements		Combustible situation	BGRV3-3036H
		Connection	4-prong grounding type [NEMA 14-50P plug]	Non combustible situation	BGRV2-3036 / BGRV2-1236
Oven features		Service	50 A	Recommended hood	HCB36-6_N (36" Professional Range Hood) / HCB36-12_N (36" Professional Range Hood, Dual Blower)
Concealed element	•	Supply frequency	60 Hz		
Electronic oven control	•	Supply voltage	208 - 240 V		
Food probe	•				

Safety	
ADA compliant	•
Pan detection system	•
Safety time out	•
Surface hot indicators	•

Secondary oven features	
Food probe	•

SKU	82795
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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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- ↓ 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)

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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