

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

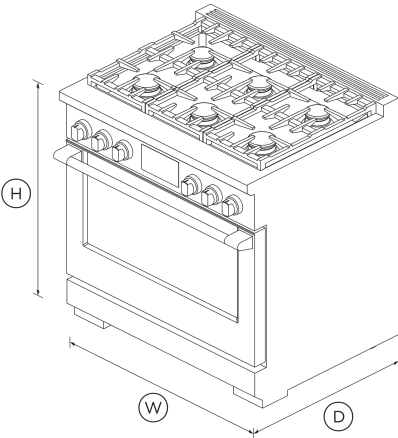
Professional



- 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 23,500 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 23,500 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)

Dial kit Professional, Brass	ADLP3RD366BA
Dial kit Professional, Dark Copper	ADLP3RD366DC
Square handle option	AH-R36

Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU

Power back left	18500BTU	Fitting and pipe	1/2" NPT, min. 1/2" flex line	True convection	•
Power back right	18500BTU	Supply Pressure (natural gas)	6" to 9" W.C	Warm	•
Power front centre	18500BTU				
Power front left	23500BTU				
Power front right	23500BTU				
Total cooktop power	121000 BTU				
Capacity		Main oven functions		Oven performance	
Shelf positions	5	Warm	•	Bake power	4600W
Total capacity	4.8 cu ft			Broil	4000 BTU
Usable capacity	3.8 cu ft			Main oven - True convection power	2500 W
Cleaning		Oven features		Power Requirements	
Easy clean porcelain basepan	•	Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Pyrolytic self-clean	•	Concealed element	•	Service	30 A
		Electronic oven control	•	Supply frequency	60 Hz
		Food probe	•	Supply voltage	208 - 240 V
		Full extension telescopic sliding shelves	•		
		Large broil pan	•		
		Self-clean proof side racks	•		
		Titanium coated, illuminated metal dials	•		
Controls		Oven functions		Product Details	
Dial with illuminated halo	•	Air fry	•	Self Cleaning Sf	Yes
Electric circuit	4	Bake	•		
High resolution display	•	Classic bake	•	Product Dimensions	
Metal illuminated dials	•	Clean	•	Depth	29 1/8 "
Multi-language interface	•	Convection bake	•	Depth (excluding handles)	2918 mm
Precise cooking with food probe	•	Convection Broil	•	Height	35 3/4 - 36 3/4 "
recipeAndFoodBasedFunctions	•	Dehydrate	•	Width	35 7/8 "
Sabbath mode	•	Maxi Broil	•		
Smart appliance	•	Number of functions	15	Rangetop features	
Tilting touch screen interface	•	Pastry bake	•	Sealed range top	•
		Pizza bake	•	Vent trim included	•
		Rapid proof	•		
		Roast	•		
		Slow cook	•		

Recommended Back Guards Ventilation

Combustible situation	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	•
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SKU	82941
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- ↓ 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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