

Induction Range, 36", 5 Zones with SmartZone, Self-cleaning

Series 9 | Professional

Stainless Steel

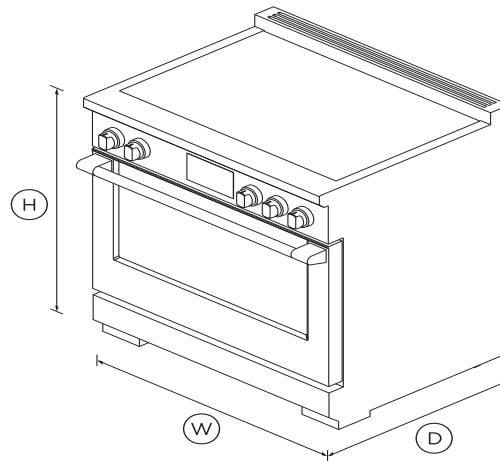


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- 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

- Adjustable feet covers •
- Branded coin end cap •

Accessories (sold separately)

- Square handle option **AH-R36**

Capacity	
Shelf positions	5
Total capacity	4.8cu ft
Usable capacity	3.8cu ft

Cleaning	
Pyrolytic self-clean	•

Controls	
Dial with illuminated halo	•
Electric circuit	4 wire
High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food	•
Sabbath mode	•
Tilting touch screen interface	•
Wi-Fi connectivity	•

Oven features	
Concealed element	•
Electronic oven control	•
Food probe	•
Internal light	•
Large broil pan	•
Self-clean proof side racks	•
True convection	•

Oven functions	
Air fry	•

Bake	•
Classic bake	•
Clean	•
Convection Broil	•
Convection bake	•
Dehydrate	•
Maxi Broil	•
Number of functions	15
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Slow cook	•
True convection	•
Warm	•

Oven performance	
Bake power	4600
Main oven - True convection	2500W

Power requirements	
Connection	4-prong grounding type
Power supply	120 / 240 V, 60 Hz
Service	50 A

Product dimensions	
Depth	29 1/8"
Height	35 3/4 - 36 3/4"
Width	35 7/8"

Rangetop features	
Dual zones	•
Gentle heat	•
Heat settings	9
Induction cooking technology	•
SmartZone	1
Zone bridging	•

Rangetop Performance	
Centre	2600W
Left front zone rating	2100 (3700)W
Left rear zone rating	2100 (3700)W
Number of cooking zones	5
PowerBoost	•
Right front zone rating	2100 (3700)W
Right rear zone rating	2100 (3700)W

Recommended Back Guards Ventilation	
Combustible situation	BGRV3-3036H
Non combustible situation	BGRV2-3036 / BGRV2-1236
Recommended hood	HCB36-6_N (36" Professional)

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

Secondary oven features	
Food probe	•

Warranty

Parts and labor	Limited 2 years
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SKU	81892
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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.

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.

Other product downloads available at fisherpaykel.com[Service & Warranty](#)[User Guide Professional Range EN](#)[Installation Guide EN](#)[Guide d'installation FR](#)[Specification Guide Induction Range](#)[Data Sheet Induction Range and Professional Range Backguard](#)[Data Sheet Induction Range and Professional Range Backguard](#)[Data Sheet Induction Range and Professional Range Backguard with Angled Vent Trim](#)[Data Sheet Induction Range](#)[Planning Guide Induction Range](#)[Planning Guide Professional Style Dial/Handle Accessories](#)**A PEACE OF MIND SALE****24 Hours 7 Days a Week Customer Support****T 1.888.936.7872 W www.fisherpaykel.com**