

48" Series 9 Professional Dual Fuel 5 Burner with Griddle Self-Cleaning Range, LPG

Professional



- With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.
- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
 - Gas cooktop with a griddle and five burners that deliver up to 19,000 BTU for fast boiling
 - 6.9 cu ft total oven capacity across two oven cavities
 - Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	47 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**
Two independently operating cavities provide a large total capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

- Cooking Flexibility**
No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary 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)	
Dial kit Professional, Brass	ADLP3RD485BA
Dial kit Professional, Dark Copper	ADLP3RD485DC

Burner ratings	
Maximum burner power	19000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	19000BTU
Power front left	15000BTU
Power front right	15000BTU
Power griddle	24000BTU
Total cooktop power	96000 BTU

Capacity	
Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	4.8 cu ft
Total capacity second oven	2.1 cu ft
Usable capacity (main oven)	3.8 cu ft

Cleaning

- Easy clean porcelain basepan
- Pyrolytic self-clean

Consumption

Energy usage	470kWh/year
In-use energy carbon emissions estimate	59.5kgCO2e/year

Controls

- Dial with illuminated halo
- Dual control oven dials
- 4 Electric circuit
- High resolution display
- Metal illuminated dials
- Multi-language interface
- Precise cooking with food probe
- Recipe and food based functions
- Sabbath mode
- Smart appliance
- Tilting touch screen interface

Gas Requirements

Fitting and pipe	1/2" NPT, min. 1/2" flex line
Supply Pressure (LPG)	11" to 14" W.C.

Main oven features

- Concealed Element
- Electronic oven control
- Full extension telescopic racks

Internal light	
Large broil pan	
Self-clean proof side racks	

Main oven functions

Air fry	
Bake	
Classic bake	
Clean	
Convection bake	
Convection broil	
Maxi broil	
Number of oven functions	15
Pizza bake	
Rapid proof	
Roast	
Slow cook	
True convection	
Warm	

Oven features

- Auto re-ignition system
- Concealed element
- Electronic oven control
- Full extension telescopic sliding shelves
- Titanium coated, illuminated metal dials

Oven functions

Air fry

Bake

Classic bake

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

Oven performance

Bake power	4600
Broil	3600 W
Main oven - True convection power	2500 W

Power requirements

Connection	4-prong grounding type [NEMA 14-50 plug]
Service	50 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Product dimensions

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	47 7/8 "

Rangetop features

- Sealed range top
- Vent trim included

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3048H
Non combustible situation	BGRV2-3048 / BGRV2-1248
Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)

Safety

- ADA compliant

Secondary oven features

- | | |
|-------------------------|---|
| 3/4 Extension racks | 2 |
| Concealed element | |
| Electronic oven control | |
| Food probe | |
| Internal light | |

Secondary oven functions

- | | |
|------------------------------------|----|
| Air fry | |
| Bake | |
| Classic bake | |
| Convection bake | |
| Convection broil | |
| Maxi broil | |
| Number of secondary oven functions | 11 |

- Pastry bake
- Pizza bake
- Rapid proof
- Roast
- Warm

SKU 82972

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Other product downloads available at fisherpaykel.com

- DXF
- Archicad
- DWG
- Energy Label
- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide - 48" 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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