

Dual Fuel Range, 36", 6 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural gas

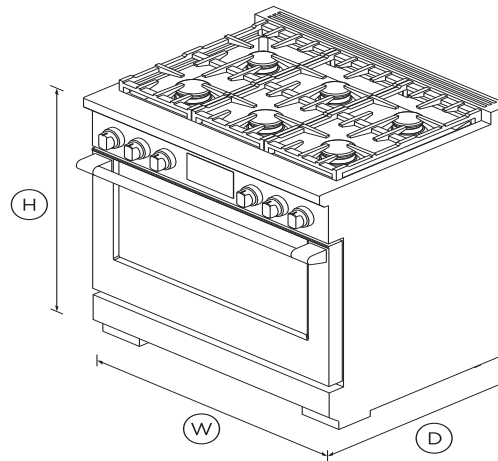


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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

Square handle option	AH-R36
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Capacity

Shelf positions	5
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Cleaning

Pyrolytic self-clean	•
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Controls

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

Gas Requirements

- Fitting and pipe **½ NPT, min. 5/8" flex line**
- Supply Pressure (LPG) **6" to 9" W.C**
- Supply Pressure (natural gas) **6" to 9" W.C**

Oven features

- Concealed element •
- Electronic oven control •
- Food probe •
- Full extension telescopic •
- Internal light •
- Large broil pan •
- Self-clean proof side racks •
- Titanium coated, illuminated •

Oven functions

- Air fry •
- Bake •

- Classic bake •
- Clean •
- Convection Broil •
- Convection bake •
- Number of functions **15**
- Pizza bake •
- Rapid proof •
- Roast •
- Slow cook •
- True convection •
- Warm •

Oven performance

- Bake power **4600W**
- Broil **4000W**
- Main oven - True convection **2500W**

Power requirements

- Amperage **30A**
- Rated current **30A**
- Supply frequency **60Hz**

Product dimensions

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

Rangetop features

- Sealed Dual Flow Burners™ **6**
- Vent trim included •

Rangetop Performance

- Power back centre **18,500 BTU**
- Power back left **18,500 BTU**
- Power back right **18,500 BTU**
- Power front centre **18,500 BTU**
- Power front left **23,500 BTU**
- Power front right **23,500 BTU**

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 •
- Full extension telescopic •

SKU 81898

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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