

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		Internal light	•	Clean	•
Easy clean porcelain basepan	•	Large broil pan	•	Convection bake	•
Pyrolytic self-clean	•	Self-clean proof side racks	•	Convection Broil	•
				Dehydrate	•
				Maxi Broil	•
Consumption		Main oven functions		Number of functions	15
Energy usage	470kWh/year	Air fry	•	Pastry bake	•
In-use energy carbon emissions estimate	54.2kgCO2e/year	Bake	•	Pizza bake	•
		Classic bake	•	Rapid proof	•
		Clean	•	Roast	•
		Convection bake	•	Slow cook	•
		Convection broil	•	True convection	•
		Maxi broil	•	Warm	•
		Number of oven functions	15		
		Pizza bake	•	Oven performance	
		Rapid proof	•	Bake power	4600
		Roast	•	Broil	3600 W
		Slow cook	•	Main oven - True convection power	2500 W
		True convection	•		
		Warm	•		
				Power requirements	
Controls		Oven features		Connection	4-prong grounding type [NEMA 14-50 plug]
Dial with illuminated halo	•	Auto re-ignition system	•	Service	50 A
Dual control oven dials	•	Concealed element	•	Supply frequency	60 Hz
Electric circuit	4	Electronic oven control	•	Supply voltage	208 - 240 V
High resolution display	•	Full extension telescopic sliding shelves	•		
Metal illuminated dials	•	Titanium coated, illuminated metal dials	•		
Multi-language interface	•			Product details	
Precise cooking with food probe	•			Self Cleaning Sf	Yes
Recipe and food based functions	•				
Sabbath mode	•			Product dimensions	
Smart appliance	•				
Tilting touch screen interface	•				
Gas Requirements					
Fitting and pipe	1 NPT, min. 1/2" flex line				
Supply Pressure (LPG)	11" to 14" W.C				
Main oven features		Oven functions			
Concealed Element	•	Air fry	•		
Electronic oven control	•	Bake	•		
Full extension telescopic racks	•	Classic bake	•		

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	•
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Secondary oven features

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

Secondary oven functions

Air fry	•
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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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↓	California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
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↓	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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