

30" Series 9 Professional 4 Zone Induction Self-Cleaning Range, with SmartZone

Professional

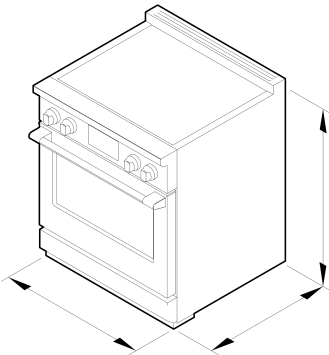


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Ability to pair two of the four induction cook zones to create a large SmartZone
- 4 cu ft total oven capacity
- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	29 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 generous total capacity of 4 cu ft, with enough room to fit a 26 lb turkey, or to cook several dishes at once.

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.

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.

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 (included)

Adjustable feet covers	•
Branded coin end cap	•

Accessories (sold separately)

Wok grate included	No
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Capacity

Shelf positions	5
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Total capacity	4 cu ft	Self-clean proof side racks	•	Product dimensions	
Usable capacity	3.3 cu ft	True convection	•	Depth	29 1/8 "
				Height	35 3/4 - 36 3/4 "
				Width	29 7/8 "
Cleaning		Oven functions			
Pyrolytic self-clean	•	Air fry	•	Rangetop features	
		Bake	•	Gentle heat	•
		Classic bake	•	Heat settings	9
Consumption		Clean	•	Induction cooking technology	•
Energy usage	490kWh/year	Convection bake	•	SmartZone	1
In-use energy carbon emissions estimate	62.0kgCO2e/year	Convection Broil	•	Zone bridging	•
		Dehydrate	•		
		Maxi Broil	•		
Controls		Number of functions	15	Rangetop Performance	
Electric circuit	4	Pastry bake	•	Left front zone rating	1400 (2200) W
High resolution display	•	Pizza bake	•	Left rear zone rating	2600 (3700) W
Metal illuminated dials	•	Rapid proof	•	Number of cooking zones	4
Multi-language interface	•	Roast	•	PowerBoost	•
Recipe and food based functions	•	Slow cook	•	Right front zone rating	2100 (3700) W
Sabbath mode	•	True convection	•	Right rear zone rating	2100 (3700) W
Smart appliance	•	Warm	•		
Tilting touch screen interface	•				
		Oven performance		Recommended Back Guards Ventilation	
Main oven functions		Bake power	3500	Combustible situation	BGRV3-3030H
Warm	•	Main oven - True convection power	2500 W	Non combustible situation	BGRV2-3030 / BGRV2-1230
				Recommended hood	HCB30-6_N (Professional Range Hood)
Oven features		Power requirements			
Broil pan	•	Connection	4-prong grounding type [NEMA 14-50P plug]	Safety	
Concealed element	•	Service	50 A	ADA compliant	•
Electronic oven control	•	Supply frequency	60 Hz	Pan detection system	•
Food probe	•	Supply voltage	208 - 240 V		
Full extension telescopic sliding shelves	•				

- Safety time out
- Surface hot indicators

Secondary oven features

- Food probe

SKU 82794

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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- ↓ DXF
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- ↓ Archicad
- ↓ DWG
- ↓ Installation Guide (English)
- ↓ Installation Guide (Canadian French)
- ↓ Planning Guide - 30" 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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