

48" Series 9 Professional 8 Burner Dual Fuel Range, Natural Gas

Professional



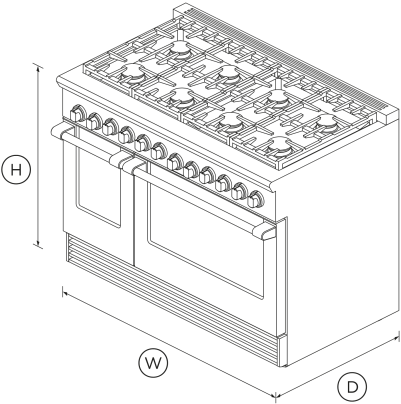
A striking addition to your kitchen, with eight high powered gas burners and two ovens with a combined capacity of 6.9 cu ft.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Non-tip full-extension shelves in main cavity for safe removal of hot dishes

DIMENSIONS

Height 35 3/4 - 36 3/4 "

Width 47 7/8 "
Depth 29 1/8 "



FEATURES & BENEFITS

Cooktop Power
Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

Total Control
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.

Consistent broiling
The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

Easy to clean

The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

Instant Visibility
Control dials have halo-illumination glowing white – heating up; orange – temperature reached; red – self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

Cooking flexibility
The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.

SPECIFICATIONS

Accessories (sold separately)	
Square handle option	AH-R48

Burner ratings	
Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back centre (2)	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front centre (2)	18500BTU
Power front left	23500BTU
Power front right	23500BTU
Total cooktop power	158000 BTU

Capacity	
Shelf positions	5
Shelf positions (main oven)	5

Shelf positions (second oven)	5	Oven features		Concealed element	•
		Auto re-ignition system	•	Electronic oven control	•
Cleaning				Internal light	•
Pyrolytic self-clean	•	Oven performance			
		Bake power	4600	Secondary oven functions	
		Broil	3600 W	Bake	•
Controls		Main oven - True convection power	2500 W	Number of secondary oven functions	3
Electric circuit	4			Proof	•
Metal illuminated dials	•				
		Power Requirements			
Gas Requirements		Rated current	50 A	SKU	71366
Fitting and pipe	1/2" NPT, min. 1/2" flex line	Supply frequency	60 Hz		
Supply Pressure (natural gas)	6" to 9" W.C				
		Product Dimensions		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	
Main oven features		Depth	29 1/8 "	Other product downloads available at fisherpaykel.com	
Concealed Element	•	Depth (excluding handles)	2918 mm		
Electronic oven control	•	Height	35 3/4 - 36 3/4 "		
Internal light	•	Width	47 7/8 "		
Large broil pan	•				
		Rangetop features		↓ DXF	
Main oven functions		Sealed range top	•	↓ Archicad	
Bake	•	Vent trim included	•	↓ DWG	
Broil	•			↓ Installation Guide (English, Canadian French)	
Clean	•	Safety		↓ Planning Guide (English)	
Convection bake	•	Full extension telescopic sliding shelves	•	↓ Revit	
Convection broil	•			↓ Rhino	
Number of oven functions	6	Secondary oven features		↓ Right To Repair Declaration (English, Canadian French)	
Self cleaning	•			↓ SketchUp	
True convection	•	Broil	•	↓ User Guide (English)	
				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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