

# Dual Fuel Range, 48", 6 Burners with Griddle

Series 9 | Professional

Stainless Steel | Natural gas



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 griddle and a top burner heat up to 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Use the food probe to monitor your cooking real time

## 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.

### Design Quality

This range has craftsmanship in every detail, with real stainless steel, cast-iron trivets, 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.

## 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.

## 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

- Adjustable feet covers
- Branded coin end cap
- Telescopic sliding runners

### Accessories (sold separately)

Square handle option	AH-R48
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### Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Power griddle	18000BTU
Total cooktop power	134000 BTU

### Capacity

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

**Cleaning**

- Easy clean porcelain basepan
- Pyrolytic proof shelf runners

**Controls**

- Dial with illuminated halo
- Dual control oven dials
- High resolution display
- 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 (natural gas)	6" to 9" W.C

**Oven features**

- Auto re-ignition system
- Concealed element
- Electronic oven control
- Food probe

- Full extension telescopic
- Internal light
- Large broil pan
- Self-clean proof side racks
- True convection

**Oven functions**

- Air fry
- Bake
- Classic bake
- Clean
- Convection Broil
- Convection bake
- Dehydrate
- Maxi Broil
- Number of functions 15
- Pastry bake
- Pizza bake
- Rapid proof
- Roast
- Slow cook
- True convection
- Warm

**Power requirements**

Amperage	50A
Supply frequency	60Hz
Supply voltage	120/208, 120/240V

**Product dimensions**

Depth	29 1/8"
Height	35 3/4 - 36 3/4"
Width	47 7/8"

**Rangetop features**

- Sealed range top
- Vent trim included

**Rangetop Performance**

Number of burners	6
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**Recommended Back Guards Ventilation**

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

**Safety**

- ADA compliant
- Child lock

**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	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•

**Warranty**

Parts and labour **Limited 2 years**

SKU 82385

**Other product downloads available at fisherpaykel.com**

- [↓](#) Service & Warranty
- [↓](#) User Guide EN
- [↓](#) Installation Guide EN
- [↓](#) Data Sheet Professional Range
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories



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