

48" Series 9 Professional Dual Fuel 5 Burner with Griddle Self-Cleaning Range, Natural Gas

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 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
- Ensure perfect results with the food probe, included

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 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 (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	23500 BTU
Power back centre	23500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	18500BTU
Power front right	18500BTU
Power griddle	24000BTU
Total cooktop power	121500 BTU

Capacity

Shelf positions (main oven)	5
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Shelf positions (second oven)	5	Full extension telescopic racks	•	Classic bake	•
Total capacity (main oven)	4.8 cu ft	Internal light	•	Clean	•
Total capacity second oven	2.1 cu ft	Large broil pan	•	Convection bake	•
Usable capacity (main oven)	3.8 cu ft	Self-clean proof side racks	•	Convection Broil	•
				Dehydrate	•
				Maxi Broil	•
Cleaning		Main oven functions		Number of functions	15
Easy clean porcelain basepan	•	Air fry	•	Pastry bake	•
Pyrolytic self-clean	•	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	•		
Controls		Oven features		Power Requirements	
Dial with illuminated halo	•	Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Dual control oven dials	•	Concealed element	•	Service	50 A
Electric circuit	4	Electronic oven control	•	Supply frequency	60 Hz
High resolution display	•	Full extension telescopic sliding shelves	•	Supply voltage	208 - 240 V
Metal illuminated dials	•	Titanium coated, illuminated metal dials	•		
Multi-language interface	•				
Precise cooking with food probe	•	Oven functions		Product Details	
recipeAndFoodBasedFunctions	•	Air fry	•	Self Cleaning Sf	Yes
Sabbath mode	•	Bake	•		
Smart appliance	•				
Tilting touch screen interface	•				
Gas Requirements					
Fitting and pipe	½ NPT, min. ½" flex line				
Supply Pressure (natural gas)	6" to 9" W.C				
Main oven features					
Concealed Element	•				
Electronic oven control	•				

Product Dimensions

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	•
Bake	•
Classic bake	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of secondary oven functions	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•

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↓	Installation Guide (English)
↓	Installation Guide (Canadian French)
↓	Planning Guide - 48" 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)

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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