

48" Series 9 Professional 8 Burner Dual Fuel Self-Cleaning Range, LPG

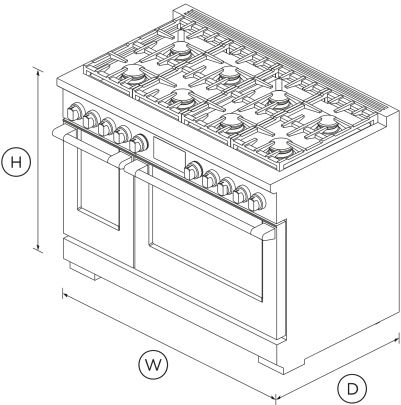
Professional



- 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.
 - Top burner heat of 19,000 BTU, for seriously 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)**
- Square handle option **AH-R48**
- Burner ratings**
- | | |
|-----------------------|-----------|
| Maximum burner power | 19000 BTU |
| Power back centre | 13000BTU |
| Power back centre (2) | 13000BTU |

Power back left	13000BTU	Oven features		Power requirements	
Power back right	13000BTU	Auto re-ignition system	•	Service	50 A
Power front centre	15000BTU	Concealed element	•	Supply frequency	60 Hz
Power front centre (2)	15000BTU	Electronic oven control	•	Supply voltage	208 - 240 V
Power front left	19000BTU	Food probe	•		
Power front right	19000BTU	Full extension telescopic sliding shelves	•		
Total cooktop power	120000 BTU	Large broil pan	•	Product dimensions	
		Self-clean proof side racks	•	Depth	29 1/8 "
		True convection	•	Depth (excluding handles)	29 1/8 "
				Height	35 3/4 - 36 3/4 "
Cleaning				Width	47 7/8 "
Dishwasher proof trivets	•	Oven functions			
Easy clean porcelain basepan	•	Air fry	•	Rangetop features	
Pyrolytic self-clean	•	Bake	•	Sealed range top	•
		Classic bake	•	Vent trim included	•
		Clean	•		
Controls		Convection bake	•		
Dial with illuminated halo	•	Convection Broil	•		
Dual control oven dials	•	Dehydrate	•	Recommended Back Guards Ventilation	
Electric circuit	4 wire	Maxi Broil	•	Combustible situation	BGRV3-3048H
High resolution display	•	Number of functions	15	Non combustible situation	BGRV2-3048 / BGRV2-1248
Metal illuminated dials	•	Pastry bake	•	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
Multi-language interface	•	Pizza bake	•		
Precise cooking with food probe	•	Rapid proof	•		
Recipe and food based functions	•	Roast	•		
Sabbath mode	•	Slow cook	•		
Smart appliance	•	True convection	•	Safety	
Tilting touch screen interface	•	Warm	•	ADA compliant	•
Gas Requirements		Oven performance		Secondary oven features	
Fitting and pipe	1/2" NPT, min. 1/2" flex line	Broil	3600 W	3/4 Extension racks	2
Supply Pressure (LPG)	11" to 14" W.C	Main oven - True convection power	2500 W	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	•
SKU	82970

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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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