

48" Series 9 Professional Dual Fuel 5 Burner with Griddle 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.
- Gas cooktop with a griddle and five burners that deliver up to 19,000 BTU for 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)

Dial kit Professional, Brass	ADLP3RD485BA
Dial kit Professional, Dark Copper	ADLP3RD485DC

Burner ratings

Maximum burner power	19000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	19000BTU
Power front left	15000BTU

Power front right	15000BTU	Gas Requirements		Oven features	
Power griddle	24000BTU	Fitting and pipe	½ NPT, min. ⅝" flex line	Auto re-ignition system	•
Total cooktop power	96000 BTU	Supply Pressure (LPG)	11" to 14" W.C	Concealed element	•
				Electronic oven control	•
				Full extension telescopic sliding shelves	•
				Titanium coated, illuminated metal dials	•
Capacity		Main oven features			
Shelf positions (main oven)	5	Concealed Element	•	Oven functions	
Shelf positions (second oven)	5	Electronic oven control	•	Air fry	•
Total capacity (main oven)	4.8 cu ft	Full extension telescopic racks	•	Bake	•
Total capacity second oven	2.1 cu ft	Internal light	•	Classic bake	•
Usable capacity (main oven)	3.8 cu ft	Large broil pan	•	Clean	•
		Self-clean proof side racks	•	Convection bake	•
Cleaning		Main oven functions		Convection Broil	•
Easy clean porcelain basepan	•	Air fry	•	Dehydrate	•
Pyrolytic self-clean	•	Bake	•	Maxi Broil	•
		Classic bake	•	Number of functions	15
		Clean	•	Pastry bake	•
		Convection bake	•	Pizza bake	•
Controls		Convection broil	•	Rapid proof	•
Dial with illuminated halo	•	Maxi broil	•	Roast	•
Dual control oven dials	•	Number of oven functions	15	Slow cook	•
Electric circuit	4	Pizza bake	•	True convection	•
High resolution display	•	Rapid proof	•	Warm	•
Metal illuminated dials	•	Roast	•		
Multi-language interface	•	Slow cook	•	Oven performance	
Precise cooking with food probe	•	True convection	•	Bake power	4600
recipeAndFoodBasedFunctions	•	Warm	•	Broil	3600 W
Sabbath mode	•			Main oven - True convection power	2500 W
Smart appliance	•				
Tilting touch screen interface	•				

Power Requirements		Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	SKU	82972
Connection	4-prong grounding type [NEMA 14-50 plug]				
Service	50 A			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	
Supply frequency	60 Hz	Safety			
Supply voltage	208 - 240 V	ADA compliant	•		
Product Details		Secondary oven features		Other product downloads available at fisherpaykel.com	
Self Cleaning Sf	Yes	3/4 Extension racks	2	↓	DWG
Product Dimensions		Concealed element	•	↓	DXF
		Electronic oven control	•	↓	Archicad
		Food probe	•	↓	Installation Guide (English)
Depth	29 1/8 "	Internal light	•	↓	Installation Guide (Canadian French)
Depth (excluding handles)	2918 mm	Secondary oven functions		↓	Planning Guide - 48" Professional Ranges & Backguards (English)
Height	35 3/4 - 36 3/4 "			↓	California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
Width	47 7/8 "			↓	Revit
Rangetop features		Air fry	•	↓	Rhino
Sealed range top	•	Bake	•	↓	Right To Repair Declaration (English, Canadian French)
Vent trim included	•	Classic bake	•	↓	SketchUp
Recommended Back Guards Ventilation		Convection bake	•	↓	User Guide (English)
		Convection broil	•	Where applicable:	
		Maxi broil	•		
Combustible situation	BGRV3-3048H	Number of secondary oven functions	11		
Non combustible situation	BGRV2-3048 / BGRV2-1248	Pastry bake	•	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.	
		Pizza bake	•		
		Rapid proof	•		
		Roast	•		
		Warm	•		

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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