

48" Series 11 Professional 6 Zone Induction Self-Cleaning Range, 2 SmartZones

Professional

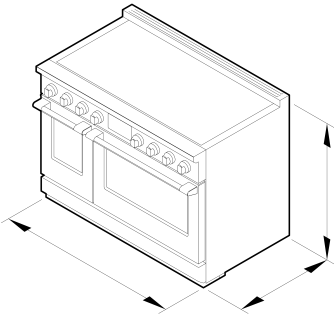


Experience the ultimate cooking flexibility. The large induction cooktop allows you to create two large cook zones, while two ovens mean you can cook different dishes simultaneously.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe
- Six induction cook zones, with the option to create up to two large SmartZones
- 6.9 cu ft total oven capacity across two oven cavities
- Self-cleaning function breaks down food residue for an easy clean

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

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, 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. The induction zones only need a quick wipe after use to keep them clean.

SPECIFICATIONS

Accessories (sold separately)

Dial kit Professional, Brass	ADLP3RI486BA
Dial kit Professional, Dark Copper	ADLP3RI486DC

Capacity

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

Usable capacity (main oven) 3.8 cu ft

Cleaning

- Easy clean porcelain basepan
- Pyrolytic self-clean

Controls

- Dial with illuminated halo
- Dual control oven dials
- High resolution display
- Metal illuminated dials
- Multi-language interface
- Precise cooking with food probe
- recipeAndFoodBasedFunctions
- Sabbath mode
- Smart appliance
- Tilting touch screen interface

Power Requirements

Connection 4-prong grounding type [NEMA 14-50P plug]

Service 50 A

Supply frequency 60 Hz

Supply voltage 208 - 240 V

Product Dimensions

Depth 29 1/8 "

Height 35 3/4 - 36 3/4 "

Width 47 7/8 "

SKU 83028

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

Other product downloads available at fisherpaykel.com

- DXF
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide (English)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)
- User Guide (Canadian French)

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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