

30" Series 9 Professional 4 Burner Dual Fuel Self-Cleaning Range, Natural Gas

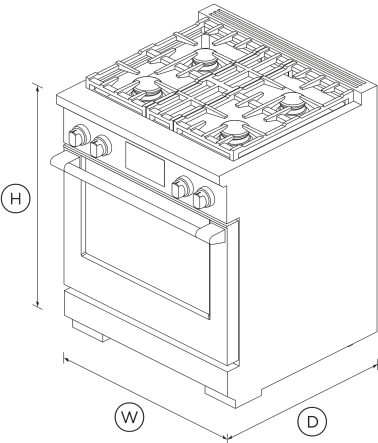
Professional



- Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.
- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
 - Top burner heat of 22,500 BTU, for seriously fast boiling
 - 4 cu ft total oven capacity
 - Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	29 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**
Featuring a generous total capacity of 4 cu ft, with enough room to fit a 26 lb turkey, or to cook several dishes at once.
- Cooking Flexibility**

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions 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 22,500 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)	
Square handle option	AH-R30

Burner ratings	
Maximum burner power	22500 BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	22500BTU

Power front right	18500BTU	Supply Pressure (natural gas)	6" to 9" W.C	Warm	•
Total cooktop power	78000 BTU				
Capacity		Main oven functions		Oven performance	
Shelf positions	5	Warm	•	Bake power	3500
				Main oven - True convection power	2500 W
Cleaning		Oven features		Power requirements	
Easy clean porcelain basepan	•	Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Pyrolytic self-clean	•	Broil pan	•	Service	30 A
		Concealed element	•	Supply frequency	60 Hz
		Electronic oven control	•	Supply voltage	240 V
		Food probe	•		
Consumption		Full extension telescopic sliding shelves	•		
Energy usage	490kWh/year	Self-clean proof side racks	•		
In-use energy carbon emissions estimate	62.0kgCO2e/year	Titanium coated, illuminated metal dials	•		
				Product dimensions	
				Depth	29 1/8 "
Controls		Oven functions		Depth (excluding handles)	2918 mm
Dial with illuminated halo	•	Air fry	•	Height	35 3/4 - 36 3/4 "
Electric circuit	4	Bake	•	Width	29 7/8 "
High resolution display	•	Classic bake	•		
Metal illuminated dials	•	Clean	•		
Multi-language interface	•	Convection bake	•	Rangetop features	
Precise cooking with food probe	•	Convection Broil	•	Sealed range top	•
Recipe and food based functions	•	Dehydrate	•	Vent trim included	•
Sabbath mode	•	Maxi Broil	•		
Smart appliance	•	Number of functions	15		
Tilting touch screen interface	•	Pastry bake	•		
		Pizza bake	•	Recommended Back Guards Ventilation	
		Rapid proof	•	Combustible situation	BGRV3-3030H
Gas Requirements		Roast	•	Non combustible situation	BGRV2-3030 / BGRV2-1230
Fitting and pipe	1/2" NPT, min. 1/2" flex line	Slow cook	•	Recommended hood	HCB30-6_N (Professional Range Hood)
		True convection	•		

Safety	
ADA compliant	•
Full extension telescopic sliding shelves	•

Secondary oven features	
Food probe	•

SKU	82943
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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

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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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