

30" Series 9 Professional 4 Burner Dual Fuel Range, LPG

Professional



Make a statement in your kitchen with this Professional style range for powerful gas and convection cooking.

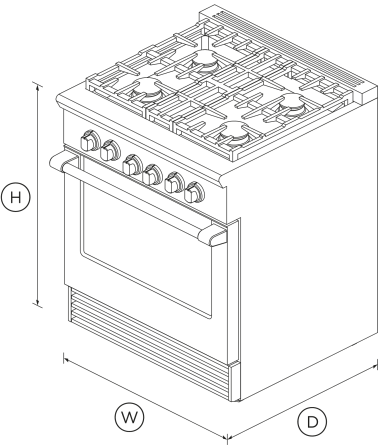
- Top burner heat of 19,000 BTU, for seriously fast boiling
- Convection oven with 4 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	29 7/8 "

Depth

29 1/8 "



FEATURES & BENEFITS

- Cooktop Power**
Sealed Dual Flow Burners™ deliver cooktop power up to 22,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.
- Total Control**
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.
- Consistent Broiling**
The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.
- Easy To Clean**

- The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.
- Instant Visibility**
Control dials have halo-illumination glowing white – heating up; orange – temperature reached; red – self-cleaning mode. The oven is illuminated by two powerful incandescent lights.
- Cooking Flexibility**
The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.
- SPECIFICATIONS**
- Accessories (sold separately)**
- | | |
|----------------------|--------|
| Square handle option | AH-R30 |
| Wok grate included | Yes |
- Burner ratings**
- | | |
|----------------------|-----------|
| Maximum burner power | 19000 BTU |
| Power back left | 13000BTU |
| Power back right | 13000BTU |
| Power front left | 19000BTU |
| Power front right | 15000BTU |
| Total cooktop power | 60000 BTU |
- Capacity**
- | | |
|-----------------------------|-----|
| Shelf positions (main oven) | 5 |
| Total capacity (main oven) | 4 L |
- Cleaning**

- ↓ DXF
- ↓ DXF
- ↓ Archicad
- ↓ DWG
- ↓ DWG
- ↓ Revit
- ↓ SketchUp
- ↓ DXF
- ↓ Archicad
- ↓ DWG
- ↓ Installation Guide (English, Canadian French)
- ↓ Planning Guide (English)
- ↓ Revit
- ↓ 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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