

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

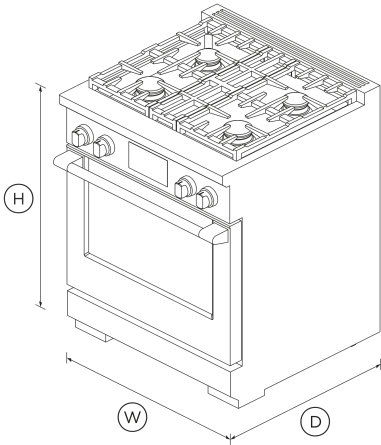
Professional



- 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 19,000 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 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-R30

Burner ratings	
Maximum burner power	19000 BTU
Power back left	13000BTU
Power back right	13000BTU
Power front left	19000BTU

Power front right	15000BTU	Oven features		Connection	4-prong grounding type [NEMA 14-50 plug]
Total cooktop power	60000 BTU	Auto re-ignition system	•	Service	30 A
		Broil pan	•	Supply frequency	60 Hz
		Concealed element	•	Supply voltage	240 V
		Electronic oven control	•		
Capacity		Food probe	•		
Shelf positions	5	Full extension telescopic sliding shelves	•	Product Dimensions	
Total capacity	4 cu ft	Titanium coated, illuminated metal dials	•	Depth	29 1/8 "
Usable capacity	3.3 cu ft			Depth (excluding handles)	2918 mm
				Height	35 3/4 - 36 3/4 "
				Width	29 7/8 "
Cleaning		Oven functions			
Easy clean porcelain basepan	•	Air fry	•	Rangetop features	
Pyrolytic self-clean	•	Bake	•	Vent trim included	•
		Classic bake	•		
		Clean	•		
Controls		Convection bake	•		
Dial with illuminated halo	•	Convection Broil	•		
Electric circuit	4	Number of functions	15		
High resolution display	•	Pastry bake	•	Recommended Back Guards Ventilation	
Metal illuminated dials	•	Pizza bake	•	Combustible situation	BGRV3-3030H
Multi-language interface	•	Rapid proof	•	Non combustible situation	BGRV2-3030 / BGRV2-1230
Sabbath mode	•	Roast	•	Recommended hood	HCB30-6_N (Professional Range Hood)
		Slow cook	•		
		True convection	•		
Gas Requirements		Warm	•		
Fitting and pipe	1/2" NPT, min. 1/2" flex line			Safety	
Supply Pressure (LPG)	11" to 14" W.C	Oven performance		ADA compliant	•
		Bake power	3500W	Full extension telescopic sliding shelves	•
		Broil	4000 BTU		
Main oven functions		Main oven - True convection power	2500 W		
Warm	•			Secondary oven features	
				Food probe	•
		Power Requirements			

SKU 82944

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

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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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.