

48" Series 9 Professional 8 Burner Dual Fuel Self-Cleaning Range, Natural Gas

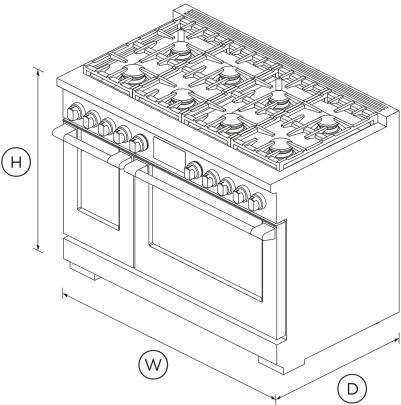
Professional



- 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.
 - Top burner heat of 23,500 BTU, for seriously 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 23,500 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)**
- | | |
|------------------------------------|--------------|
| Dial kit Professional, Brass | ADLP3RD488BA |
| Dial kit Professional, Dark Copper | ADLP3RD488DC |
| Square handle option | AH-R48 |
- Burner ratings**
- | | |
|----------------------|-----------|
| Maximum burner power | 23500 BTU |
|----------------------|-----------|

Power back centre	18500BTU	Metal illuminated dials	•	Slow cook	•
Power back centre (2)	18500BTU	Multi-language interface	•	True convection	•
Power back left	18500BTU	Precise cooking with food probe	•	Warm	•
Power back right	18500BTU	Recipe and food based functions	•		
Power front centre	18500BTU	Sabbath mode	•		
Power front centre (2)	18500BTU	Smart appliance	•	Oven features	
Power front left	23500BTU	Tilting touch screen interface	•	Auto re-ignition system	•
Power front right	23500BTU			Concealed element	•
Total cooktop power	158000 BTU			Electronic oven control	•
				Full extension telescopic sliding shelves	•
				Self-clean proof side racks	•
				Titanium coated, illuminated metal dials	•
Capacity		Gas Requirements		Oven functions	
Shelf positions (main oven)	5	Fitting and pipe	1/2" NPT, min. 1/2" flex line	Air fry	•
Shelf positions (second oven)	5	Supply Pressure (natural gas)	6" to 9" W.C	Bake	•
Total capacity (main oven)	4.8 cu ft			Classic bake	•
Total capacity second oven	2.1 cu ft	Main oven features		Clean	•
Usable capacity (main oven)	3.8 cu ft	Concealed Element	•	Convection bake	•
		Electronic oven control	•	Convection Broil	•
		Full extension telescopic racks	•	Dehydrate	•
		Internal light	•	Maxi Broil	•
		Self-clean proof side racks	•	Number of functions	15
				Pastry bake	•
				Pizza bake	•
				Rapid proof	•
				Roast	•
				Slow cook	•
				True convection	•
				Warm	•
Cleaning		Main oven functions		Oven performance	
Easy clean porcelain basepan	•	Air fry	•		
Pyrolytic self-clean	•	Bake	•		
		Classic bake	•		
		Clean	•		
		Convection bake	•		
		Convection broil	•		
		Maxi broil	•		
		Number of oven functions	15		
		Pizza bake	•		
		Rapid proof	•		
		Roast	•		
Consumption					
Energy usage	470kWh/year				
In-use energy carbon emissions estimate	54.2kgCO2e/year				
Controls					
Dial with illuminated halo	•				
Dual control oven dials	•				
Electric circuit	4				
High resolution display	•				

Bake power	4600
Broil	3600 W
Main oven - True convection power	2500 W

Power requirements

Connection	4-prong grounding type [NEMA 14-50 plug]
Service	50 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Product details

Self Cleaning Sf	Yes
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Product dimensions

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	47 7/8 "

Rangetop features

Sealed range top	•
Vent trim included	•

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3048H
Non combustible situation	BGRV2-3048 / BGRV2-1248

Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
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Safety

ADA compliant	•
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Secondary oven features

3/4 Extension racks	2
Concealed element	•
Electronic oven control	•
Food probe	•
Internal light	•

Secondary oven functions

Air fry	•
Bake	•
Classic bake	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of secondary oven functions	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•

SKU	82969
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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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