

36" Series 9 Contemporary 5 Burner Dual Fuel Self-Cleaning Range

Contemporary



Get the best of both worlds with dual fuel. A gas cooktop with powerful burners is paired with a large convection oven with nine functions.

- Five burner gas cooktop, including one dual ring and two triple ring wok burners
- Convection oven with 4.9 cu.ft total capacity, nine oven functions including Roast, Aero Pastry™ with pizza mode and rapid proof for making bread
- Non-tip full-extension shelves for safe removal of hot dishes
- High-temperature self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height	35 3/4 - 37 1/4 "
Width	35 7/8 "
Depth	25 1/4 "

FEATURES & BENEFITS

Multi-Shelf Cooking

Our AeroTech™ system circulates air evenly throughout the entire oven so dishes on the top shelf turn out just as perfect as food cooking on the bottom shelf.

Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, durable cooktop grates and machined stainless dials with glowing halo all add up to an exceptional, premium range.

Easy To Clean

Cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new. The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

Burner power & control

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer a delicate sauce to perfection.

Large Capacity Oven

The generous 4.9 cu.ft total capacity oven gives you plenty of space to cook multiple dishes at once, with enough room to fit a 32 lb turkey.

Even Heat

Accurate, electronically-controlled oven heat ensures a great result every time.

SPECIFICATIONS

Accessories (included)

2-pc grill system (Broil pan and Grill rack)	•
Broil pan	•
Full extension telescopic shelves	2 sets (part 578744)
Grill rack	TRUE
Small pot support	1 (part 533981 cast)

Accessories (sold separately)

Kick strip, stainless steel (optional)	KICKOR36X1
Wok grate included	Yes

Burner ratings

Dual wok burner inner/outer (LPG)	1000 - 18000BTU
Dual wok burner inner/outer (natural gas)	1000 - 18000BTU
Maximum burner power	18000 BTU
Semi-rapid burner (LPG)	1500 - 7600BTU
Semi-rapid burner (natural gas)	1500 - 8000BTU
Total cooktop power	62000 BTU
Triple ring wok burner (LPG) x2	6100 - 12000BTU
Triple ring wok burner (natural gas) x2	6100 - 14000BTU

Capacity

Shelf positions	7
Total capacity	4.9 cu ft
Usable capacity	4.3 cu ft

Cleaning

Acid resistant graphite enamel	•
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Dishwasher proof trivets	•	Main oven functions		CoolTouch door	Quadruple glazed
Drop down broil element	•	Warm	•	Warming drawer power	220 W
Flat easy clean glass surface	•				
Pyrolytic proof shelf runners	•				
Pyrolytic self-clean	•	Oven features		Power requirements	
Removable oven door	•	AeroTech™ technology	•	Amperage	40 A
Removable shelf runners	•	Auto re-ignition system	•	Supply frequency	60 Hz
		Automatic rapid pre-heat	•	Supply voltage	208 - 240 V
		Concealed element	•		
Consumption		Electronic oven control	•	Product dimensions	
Energy usage	305kWh/year	Full extension telescopic sliding shelves	•	Depth	25 1/4 "
In-use energy carbon emissions estimate	35.2kgCO2e/year	Soft open/close door	•	Height	35 3/4 - 37 1/4 "
		True convection	•	Width	35 7/8 "
Controls		Turned stainless steel clock dial	•		
Audio feedback	•	Twin cavity fans	•		
Automatic cooking/minute timer	•	Warming drawer	•	Rangetop features	
Automatic pre-set temperatures	•			Brass burner spreader (power burner)	•
Celsius/Fahrenheit temperature	•	Oven functions		Embossed brass burner cap (power burner)	•
Electronic capacitive touch controls	•	Aero Broil	•	Hob rail	•
Electronic clock	•	Aero™ Bake	•	LPG / Natural Gas compatible	•
High resolution display	•	Aero™ Pastry with Pizza mode	•	Sealed range top	•
Laser etched graphics	•	Bake	•		
Metal illuminated dials	•	Broil	•	Safety	
Precise electronic temperature control	•	Maxi Broil	•	ADA compliant	•
Sabbath mode	•	Number of functions	9	Advanced cooling system	•
Turned stainless steel clock buttons	•	Pyrolytic self-clean	•	Anti-tilt bracket	•
Turned stainless steel clock crown (dial)	•	Rapid proof	•	Balanced oven door	•
Turned stainless steel dials with illuminated halos	•	Roast	•	Catalytic venting system	•
		True Aero	•	CoolTouch door	•
Gas Requirements				Full extension telescopic shelves	2 sets (part 578744)
Supply Pressure (LPG)	11" W.C.P	Oven performance		Non-tip shelves	•
Supply Pressure (natural gas)	4" W.C.P	Broil power	4300 W		

Spill containment 5/8 gallon

SKU 82762

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.