

48" Series 9 Professional Dual Fuel 6 Burner with Griddle Range, LPG

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
- Gas cooktop with a griddle and six burners that deliver up to 19,000 BTU for fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Use the food probe to monitor your cooking real time

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 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 trivets, 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	•
Telescopic sliding runners	true

Accessories (sold separately)

Dial kit Professional, Brass	ADLP3RD486BA
Dial kit Professional, Dark Copper	ADLP3RD486DC

Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	19000BTU
Power front right	15000BTU
Power griddle	15000BTU

Total cooktop power	103000 BTU	Main oven features	Food probe	•
		Concealed Element	Full extension telescopic sliding shelves	•
		Electronic oven control	Large broil pan	•
Capacity		Food probe	Self-clean proof side racks	•
Shelf positions (main oven)	5	Full extension telescopic racks	True convection	•
Shelf positions (second oven)	5	Internal light		
Total capacity (main oven)	4.8 cu ft	Large broil pan	Oven functions	
Total capacity second oven	2.1 cu ft	Self-clean proof side racks	Air fry	•
Usable capacity (main oven)	3.8 cu ft	True convection	Bake	•
			Classic bake	•
Cleaning		Main oven functions	Clean	•
Easy clean porcelain basepan	•	Air fry	Convection bake	•
Pyrolytic proof shelf runners	•	Bake	Convection Broil	•
		Classic bake	Dehydrate	•
		Clean	Maxi Broil	•
Controls		Convection broil	Number of functions	15
Dial with illuminated halo	•	Maxi broil	Pastry bake	•
Dual control oven dials	•	Number of oven functions	Pizza bake	•
High resolution display	•	Pizza bake	Rapid proof	•
Multi-language interface	•	Rapid proof	Roast	•
Precise cooking with food probe	•	Roast	Slow cook	•
Recipe and food based functions	•	Slow cook	True convection	•
Sabbath mode	•	True convection	Warm	•
Smart appliance	•	Warm		
Tilting touch screen interface	•		Power requirements	
		Oven features	Connection	4-prong grounding type [NEMA 14-50P plug]
Gas Requirements		Auto re-ignition system	Service	50 A
Fitting and pipe	½ NPT, min. ⅝" flex line	Concealed element	Supply frequency	60 Hz
Supply Pressure (LPG)	11" to 14" W.C	Electronic oven control		

Supply voltage208 - 240 V

Product dimensions

Depth29 1/8 "
Height35 3/4 - 36 3/4 "
Width47 7/8 "

Rangetop features

Sealed range top
Vent trim included

Recommended Back Guards Ventilation

Combustible situationBGRV3-3048H
Non combustible situationBGRV2-3048 / BGRV2-1248
Recommended hoodHCB48-12_N (48" Professional Range Hood, Dual Blower)

Safety

ADA compliant
Child lock

Secondary oven features

3/4 Extension racks2
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 functions11
Pastry bake
Pizza bake
Rapid proof
Roast
Warm

SKU82978

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

Other product downloads available at fisherpaykel.com

DWG

DXF

- [↓](#) Archicad
- [↓](#) Data Sheet (English)
- [↓](#) Energy Label
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Canadian French)
- [↓](#) Planning Guide - 48" Professional Ranges & Backguards (English)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Canadian French)

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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W www.fisherpaykel.com