

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

Professional

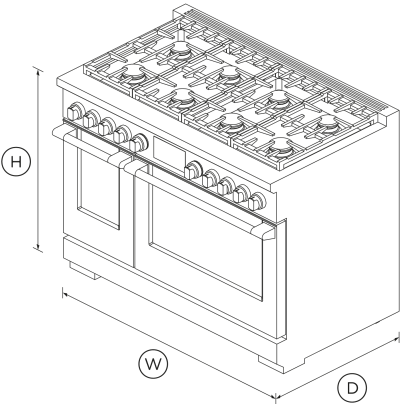


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- 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
Power back centre (2)	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front centre (2)	18500BTU
Power front left	23500BTU
Power front right	23500BTU
Total cooktop power	158000 BTU
Capacity	
Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	4.8 cu ft
Total capacity second oven	2.1 cu ft
Usable capacity (main oven)	3.8 cu ft
Cleaning	
Easy clean porcelain basepan	•
Pyrolytic self-clean	•

Controls	
Dial with illuminated halo	•
Dual control oven dials	•
Electric circuit	4
High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food probe	•
recipeAndFoodBasedFunctions	•
Sabbath mode	•
Smart appliance	•
Tilting touch screen interface	•
Gas Requirements	
Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C
Main oven features	
Concealed Element	•
Electronic oven control	•
Full extension telescopic racks	•
Internal light	•
Self-clean proof side racks	•
Main oven functions	
Air fry	•
Bake	•

Classic bake	•
Clean	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of oven functions	15
Pizza bake	•
Rapid proof	•
Roast	•
Slow cook	•
True convection	•
Warm	•
Oven features	
Auto re-ignition system	•
Concealed element	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
Self-clean proof side racks	•
Titanium coated, illuminated metal dials	•
Oven functions	
Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection bake	•
Convection Broil	•
Dehydrate	•

Maxi Broil	•	Depth (excluding handles)	2918 mm	Air fry	•
Number of functions	15	Height	35 3/4 - 36 3/4 "	Bake	•
Pastry bake	•	Width	47 7/8 "	Classic bake	•
Pizza bake	•			Convection bake	•
Rapid proof	•			Convection broil	•
Roast	•	Rangetop features		Maxi broil	•
Slow cook	•	Sealed range top	•	Number of secondary oven functions	11
True convection	•	Vent trim included	•	Pastry bake	•
Warm	•			Pizza bake	•
				Rapid proof	•
				Roast	•
				Warm	•
Oven performance		Recommended Back Guards Ventilation			
Bake power	4600	Combustible situation	BGRV3-3048H		
Broil	3600 W	Non combustible situation	BGRV2-3048 / BGRV2-1248		
Main oven - True convection power	2500 W	Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	SKU	82969
Power Requirements					
Connection	4-prong grounding type [NEMA 14-50 plug]	Safety			
Service	50 A	ADA compliant	•		
Supply frequency	60 Hz				
Supply voltage	208 - 240 V	Secondary oven features			
		3/4 Extension racks	2		
		Concealed element	•	↓ DWG	
Product Details		Electronic oven control	•	↓ DWG	
Self Cleaning Sf	Yes	Food probe	•	↓ DWG	
		Internal light	•	↓ DWG	
				↓ DXF	
				↓ DXF	
				↓ DXF	
Product Dimensions		Secondary oven functions			
Depth	29 1/8 "				

- [↓](#) DXF
- [↓](#) Archicad
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Canadian French)
- [↓](#) Planning Guide - 48" Professional Ranges & Backguards (English)
- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) 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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