

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

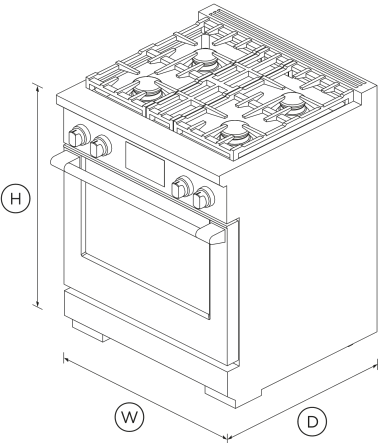
Professional



- 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	Main oven functions		Main oven - True convection power	2500 W
Total cooktop power	60000 BTU	Warm	•		
Capacity		Oven features		Power requirements	
Shelf positions	5	Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Total capacity	4 cu ft	Broil pan	•	Service	30 A
Usable capacity	3.3 cu ft	Concealed element	•	Supply frequency	60 Hz
		Electronic oven control	•	Supply voltage	240 V
		Food probe	•		
Cleaning		Full extension telescopic sliding shelves	•	Product details	
Easy clean porcelain basepan	•	Titanium coated, illuminated metal dials	•	Self Cleaning Sf	Yes
Pyrolytic self-clean	•				
Consumption		Oven functions		Product dimensions	
Energy usage	490kWh/year	Air fry	•	Depth	29 1/8 "
In-use energy carbon emissions estimate	56.5kgCO2e/year	Bake	•	Depth (excluding handles)	2918 mm
		Classic bake	•	Height	35 3/4 - 36 3/4 "
		Clean	•	Width	29 7/8 "
		Convection bake	•		
		Convection Broil	•		
Controls		Number of functions	15	Rangetop features	
Dial with illuminated halo	•	Pastry bake	•	Vent trim included	•
Electric circuit	4	Pizza bake	•		
High resolution display	•	Rapid proof	•		
Metal illuminated dials	•	Roast	•		
Multi-language interface	•	Slow cook	•	Recommended Back Guards Ventilation	
Sabbath mode	•	True convection	•	Combustible situation	BGRV3-3030H
		Warm	•	Non combustible situation	BGRV2-3030 / BGRV2-1230
				Recommended hood	HCB30-6_N (Professional Range Hood)
Gas Requirements		Oven performance			
Fitting and pipe	1/2" NPT, min. 1/2" flex line	Bake power	3500W		
Supply Pressure (LPG)	11" to 14" W.C	Broil	4000 BTU		

Safety	
ADA compliant	•
Full extension telescopic sliding shelves	•

Secondary oven features

Food probe	•
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SKU	82944
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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

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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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