

30" Series 9 Professional 4 Zone Induction Self-Cleaning Range, with SmartZone

Series 9 | Professional

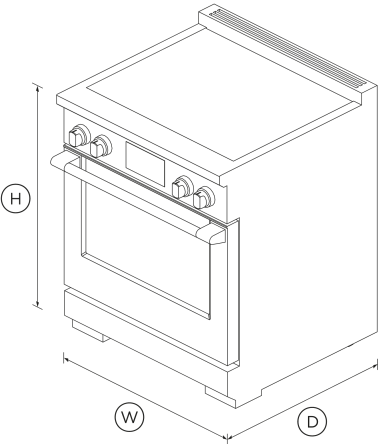


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Ability to pair two of the four induction cook zones to create a large SmartZone
- 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.

Cooktop Power

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

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.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, 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. The durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

Accessories (included)

- Adjustable feet covers
- Branded coin end cap

Accessories (sold separately)		Concealed element	•	Power Requirements	
Wok grate included	No	Electronic oven control	•	Connection	4-prong grounding type [NEMA 14-50P plug]
Capacity		Food probe	•	Service	50 A
Shelf positions	5	Full extension telescopic sliding shelves	•	Supply frequency	60 Hz
Total capacity	4 cu ft	Self-clean proof side racks	•	Supply voltage	208 - 240 V
Usable capacity	3.3 cu ft	True convection	•		
		Oven functions		Product Dimensions	
Cleaning		Air fry	•	Depth	29 1/8 "
Pyrolytic self-clean	•	Bake	•	Height	35 3/4 - 36 3/4 "
		Classic bake	•	Width	29 7/8 "
Controls		Clean	•		
Electric circuit	4	Convection bake	•	Rangetop features	
High resolution display	•	Convection Broil	•	Gentle heat	•
Metal illuminated dials	•	Dehydrate	•	Heat settings	9
Multi-language interface	•	Maxi Broil	•	Induction cooking technology	•
recipeAndFoodBasedFunctions	•	Number of functions	15	SmartZone	1
Sabbath mode	•	Pastry bake	•	Zone bridging	•
Smart appliance	•	Pizza bake	•		
Tilting touch screen interface	•	Rapid proof	•	Rangetop Performance	
		Roast	•	Left front zone rating	1400 (2200) W
Main oven functions		Slow cook	•	Left rear zone rating	2600 (3700) W
Warm	•	True convection	•	Number of cooking zones	4
		Warm	•	PowerBoost	•
		Oven performance		Right front zone rating	2100 (3700) W
Oven features		Bake power	3500	Right rear zone rating	2100 (3700) W
Broil pan	•	Main oven - True convection power	2500 W		

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3030H
Non combustible situation	BGRV2-3030 / BGRV2-1230
Recommended hood	HCB30-6_N (Professional Range Hood)

Safety

ADA compliant	•
Pan detection system	•
Safety time out	•
Surface hot indicators	•

Secondary oven features

Food probe	•
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SKU	82794
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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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