

36" Series 9 Professional 6 Burner Dual Fuel Self-Cleaning Range, LPG

Series 9 | Professional

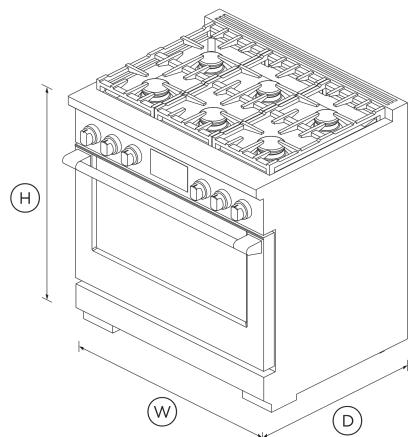


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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
- 4.8 cu ft total oven capacity
- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	35 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 large 4.8 cu ft total capacity convection oven, with enough room to fit a 32 lb turkey and full-size baking sheets.

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-R36
Wok grate included	No

Burner ratings		Smart appliance	•	Dehydrate	•
Maximum burner power	19000 BTU	Tilting touch screen interface	•	Maxi Broil	•
Power back centre	13000BTU			Number of functions	15
Power back left	13000BTU			Pastry bake	•
Power back right	13000BTU			Pizza bake	•
Power front centre	15000BTU	Fitting and pipe	½ NPT, min. 5/8" Ø flex line	Rapid proof	•
Power front left	19000BTU	Supply Pressure (LPG)	11" to 14" W.C	Roast	•
Power front right	19000BTU			Slow cook	•
Total cooktop power	92000 BTU			True convection	•
<hr/>				Warm	•
Capacity					
Shelf positions	5	Warm	•		
Total capacity	4.8 cu ft				
Usable capacity	3.8 cu ft				
<hr/>					
Cleaning					
Easy clean porcelain basepan	•	Oven features			
Pyrolytic self-clean	•	Auto re-ignition system	•		
<hr/>					
Controls		Concealed element	•		
Dial with illuminated halo	•	Electronic oven control	•		
Electric circuit	4	Food probe	•		
High resolution display	•	Full extension telescopic sliding shelves	•		
Metal illuminated dials	•	Large broil pan	•		
Multi-language interface	•	Self-clean proof side racks	•		
Precise cooking with food probe	•	True convection	•		
recipeAndFoodBasedFunctions	•				
Sabbath mode	•				
<hr/>					
Oven functions					
Air fry	•				
Bake	•				
Classic bake	•				
Clean	•				
Convection bake	•				
Convection Broil	•				
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Product Dimensions					
Depth				29 1/8 "	
Depth (excluding handles)				29 1/8 "	
Height				35 3/4 - 36 3/4 "	
Width				35 7/8 "	
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Rangetop features

Vent trim included

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Recommended Back Guards Ventilation

Combustible situation

BGRV3-3036H

Non combustible situation

**BGRV2-3036 /
BGRV2-1236**

Recommended hood

**HCB36-6_N (36"
Professional
Range Hood) /
HCB36-12_N (36"
Professional
Range Hood,
Dual Blower)****Safety**

ADA compliant

•

Full extension telescopic sliding shelves

•

Secondary oven features

Food probe

•

SKU

82942

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

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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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