

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

Series 9 | 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 griddle and a top burner heat up to 23,500 BTU, for seriously 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.

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.

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.

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

Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Power griddle	18000BTU
Total cooktop power	134000 BTU

Capacity

Shelf positions (main oven)	5
Shelf positions (second oven)	5

Total capacity (main oven)	4.8 cu ft	Full extension telescopic racks	•	True convection	•
Total capacity second oven	2.1 cu ft	Internal light	•		
Usable capacity (main oven)	3.8 cu ft	Large broil pan	•		
		Self-clean proof side racks	•	Oven functions	
		True convection	•	Air fry	•
Cleaning				Bake	•
Easy clean porcelain basepan	•	Main oven functions		Classic bake	•
Pyrolytic proof shelf runners	•	Air fry	•	Clean	•
		Bake	•	Convection bake	•
		Classic bake	•	Convection Broil	•
Controls		Clean	•	Dehydrate	•
Dial with illuminated halo	•	Convection broil	•	Maxi Broil	•
Dual control oven dials	•	Maxi broil	•	Number of functions	15
High resolution display	•	Number of oven functions	15	Pastry bake	•
Multi-language interface	•	Pizza bake	•	Pizza bake	•
Precise cooking with food probe	•	Rapid proof	•	Rapid proof	•
recipeAndFoodBasedFunctions	•	Roast	•	Roast	•
Sabbath mode	•	Slow cook	•	Slow cook	•
Smart appliance	•	True convection	•	True convection	•
Tilting touch screen interface	•	Warm	•	Warm	•
Gas Requirements		Oven features		Power Requirements	
Fitting and pipe	½ NPT, min. ¾" flex line	Auto re-ignition system	•	Connection	4-prong grounding type [NEMA 14-50P plug]
Supply Pressure (natural gas)	6" to 9" W.C	Concealed element	•	Service	50 A
		Electronic oven control	•	Supply frequency	60 Hz
Main oven features		Food probe	•	Supply voltage	208 - 240 V
Concealed Element	•	Full extension telescopic sliding shelves	•		
Electronic oven control	•	Large broil pan	•		
Food probe	•	Self-clean proof side racks	•	Product Dimensions	

Depth	29 1/8 "
Height	35 3/4 - 36 3/4 "
Width	47 7/8 "

Rangetop features

Sealed range top	•
Vent trim included	•

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3048H
Non combustible situation	BGRV2-3048 / BGRV2-1248
Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)

Safety

ADA compliant	•
Child lock	•

Secondary oven features

3/4 Extension racks	2
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 functions	11
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Warm	•

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Other product downloads available at [fisherpaykel.com](https://www.fisherpaykel.com)

- ↓ 2D-DWG Dual Fuel Range
- ↓ 2D-DXF Dual Fuel Range
- ↓ ArchiCAD Dual Fuel Range
- ↓ Data Sheet Professional Range
- ↓ Installation Guide EN
- ↓ Installation Guide FR

- ↓ Planning Guide Professional Style Dial/Handle Accessories
- ↓ Planning Guide - 48" Professional Ranges & Backguards
- ↓ Revit
- ↓ Rhino
- ↓ Right To Repair Declaration (English, French)
- ↓ SketchUp
- ↓ User Guide EN

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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