

Dual Fuel Range, 48", 8 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural Gas

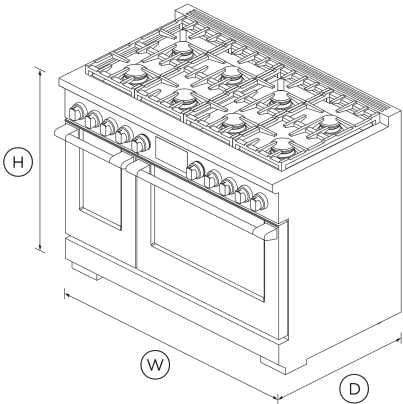


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- 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)

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 wire
High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food probe	•
recipeAndFoodBasedFunctions	•
Sabbath mode	•
Smart appliance	•
Tilting touch screen interface	•
Wi-Fi connectivity	•

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	•
Internal light	true
Self-clean proof side racks	•
Titanium coated, illuminated metal dials	•

Oven functions

Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection bake	•
Convection Broil	•
Dehydrate	•

Dehydrate		Height	35 3/4 - 36 3/4 "	Air fry	
Maxi Broil		Width	47 7/8 "	Bake	
Number of functions	15			Classic bake	
Pastry bake				Convection bake	
Pizza bake		Rangetop features		Convection broil	
Rapid proof		Sealed range top		Maxi broil	
Roast		Vent trim included		Number of secondary oven functions	11
Slow cook				Pastry bake	
True convection				Pizza bake	
Warm		Recommended Back Guards Ventilation		Rapid proof	
		Combustible situation	BGRV3-3048H	Roast	
		Non combustible situation	BGRV2-3048 / BGRV2-1248	Warm	
		Recommended hood	HCB48-12_N (48"" Professional Range Hood, Dual Blower)		
Oven performance				SKU	81896
Bake power	4600				
Broil	3600 W				
Main oven - True convection power	2500 W				
Power Requirements		Safety			
Amperage	50 A	ADA compliant			
Rated current	50 A				
Supply frequency	60 Hz				
Product Details		Secondary oven features		Other product downloads available at fisherpaykel.com	
Self Cleaning Sf	Yes	3/4 Extension racks	2	↓	2D-DWG Dual Fuel Range
		Concealed element		↓	2D-DXF Dual Fuel Range
		Electronic oven control		↓	2D-DWG Dual Fuel Cooker with Backguard BGRV2-1248
		Food probe		↓	2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048
		Internal light		↓	2D-DWG Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
Product Dimensions		Secondary oven functions		↓	2D-DXF Dual Fuel Cooker with Backguard BGRV2-1248
Depth	29 1/8 "			↓	
Depth (excluding handles)	2918 mm				

2D-DXF Dual Fuel Cooker with Backguard-BGRV2-3048

- [↓](#) 2D-DXF Dual Fuel Cooker with Backguard-BGRV2-3048H and Angled Trim
- [↓](#) ArchiCAD Dual Fuel Range
- [↓](#) Data Sheet Dual Fuel Cooker with Backguard BGRV2-1248
- [↓](#) Data Sheet Dual Fuel Cooker with Backguard BGRV2-3048
- [↓](#) Data Sheet Dual Fuel Cooker with Backguard BGRV2-3048H and Angled Trim
- [↓](#) Data Sheet Dual Fuel Range
- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN
- [↓](#) Guide d'installation FR
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories
- [↓](#) Revit Dual Fuel Cooker
- [↓](#) Rhino Dual Fuel Cooker
- [↓](#) Sketchup Dual Fuel Cooker
- [↓](#) Specification Guide
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Where applicable:

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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.