

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

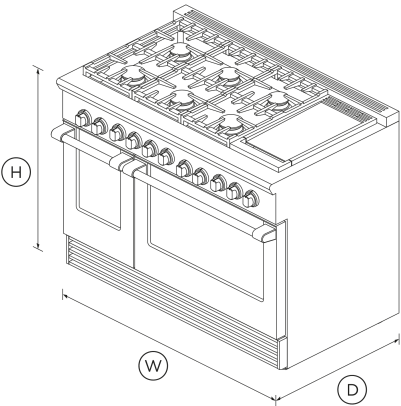
Series 9 | Professional



- A striking addition to your kitchen, with six gas burners, griddle, and two convection ovens for a combined capacity of 6.9 cu ft.
- Top burner heat of 23,500 BTU, for seriously fast boiling
 - 6.9 cu ft total oven capacity across two oven cavities
 - Non-tip full-extension shelves in main cavity for safe removal of hot dishes

DIMENSIONS

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



FEATURES & BENEFITS

- Cooktop Power**
Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.
- Total Control**
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.
- Consistent broiling**

The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

Easy to clean
The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

Instant Visibility
Control dials have halo-illumination glowing white – heating up; orange – temperature reached; red – self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

Cooking flexibility
The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.

SPECIFICATIONS

Accessories (sold separately)	
Square handle option	AH-R48

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	Bake	•	Rangetop features	
		Broil	•	Sealed range top	•
		Clean	•	Vent trim included	•
		Convection bake	•		
		Convection broil	•		
Capacity		Number of oven functions	6	Recommended Back Guards Ventilation	
Shelf positions (main oven)	5	Self cleaning	•	Combustible situation	BGRV2-3048H
Shelf positions (second oven)	5	True convection	•	Minimum CFM	1200
				Non combustible situation	BGRV2-3048 / BGRV2-1248
Cleaning				Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)
Pyrolytic self-clean	•	Oven features			
		Auto re-ignition system	•		
Controls		Oven performance			
Electric circuit	4 wire	Bake power	4600	Safety	
Metal illuminated dials	•	Broil	3600 W	ADA compliant	•
		Main oven - True convection power	2500 W	Full extension telescopic sliding shelves	•
Gas Requirements				Secondary oven features	
Fitting and pipe	½ NPT, min. ⅝" flex line	Power Requirements		3/4 Extension racks	2
Supply Pressure (natural gas)	6" to 9" W.C	Amperage	50 A	Broil	•
		Rated current	50 A	Concealed element	•
		Supply frequency	60 Hz	Electronic oven control	•
				Internal light	•
Main oven features		Product Dimensions			
Concealed Element	•	Depth	29 1/8 "	Secondary oven functions	
Electronic oven control	•	Depth (excluding handles)	2918 mm	Bake	•
Full extension telescopic racks	•	Height	35 3/4 - 36 3/4 "	Number of secondary oven functions	3
Internal light	•	Width	47 7/8 "		
Large broil pan	•				
Main oven functions					

Proof	•
SKU	71362

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

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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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.