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48" Series 9 Professional 8 Burner Dual Fuel Pyrolytic Range, LPG

Series 9 | Professional

Stainless Steel | LPG



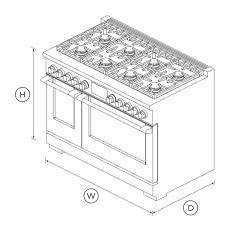
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 19,000 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 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)

Branded coin end cap

Adjustable feet covers •

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Accessories (sold separately)		Recipe and food based functions	•	Maxi Broil	•
Square handle option	AH-R48	Sabbath mode	•	Number of functions	15
·		Smart appliance	•	Pastry bake	•
		Tilting touch screen interface	•	Pizza bake	•
Burner ratings				Rapid proof	•
Maximum burner power	19000 BTU	Can Barrelmannants		Roast	•
Power back centre	13000BTU	Gas Requirements		Slow cook	•
Power back centre (2)	13000BTU	Fitting and pipe	½ NPT, min. 5%″ ∑ flex line	True convection	•
Power back left	13000BTU	Supply Pressure (LPG)	11" to 14" W.C	Warm	•
Power back right	13000BTU	Supply Fressure (Er G)	11 10 14 14.0		
Power front centre	15000BTU			Over newfermen	
Power front centre (2)	15000BTU	Oven features		Oven performance	
Power front left	19000BTU	Auto re-ignition system	•	Broil	3600 W
Power front right	19000BTU	Concealed element		Main oven - True convection power	2500 W
Total cooktop power	120000 BTU	Electronic oven control	•		
		Food probe		Power requirements	
		Full extension telescopic sliding shelves	•	Power requirements	
Cleaning		Internal light	true	Rated current	50 A
Dishwasher proof trivets	•	Large broil pan	•	Supply frequency	60 Hz
Easy clean porcelain basepan	•	Self-clean proof side racks	•		
Pyrolytic self-clean	•	True convection	•	Product dimensions	
					22.46.11
				Depth	29 1/8 "
Controls		Oven functions		Depth (excluding handles)	29 1/8 "
Dial with illuminated halo	•	Air fry	•	Height	35 3/4 - 36 3/4 "
Dual control oven dials	•	Bake	•	Width	47 7/8 "
Electric circuit	4 wire wire	Classic bake	•		
High resolution display	•	Clean	•	Rangetop features	
Metal illuminated dials	•	Convection bake	•		
Multi-language interface	•	Convection Broil	•	Sealed range top	•
Precise cooking with food probe	•	Dehydrate	•	Vent trim included	•

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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	•	
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

Warm	•

Warranty

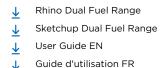
Parts and labor Limited 2 years

SKU 82970

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

$\overline{4}$	2D-DWG Dual Fuel Range
$\underline{\downarrow}$	2D-DXF Dual Fuel Range
$\underline{\downarrow}$	2D-DWG Dual Fuel Range with Backguard BGRV2-1248
$\underline{\downarrow}$	2D-DWG Dual Fuel Range with Backguard BGRV2-3048
<u></u>	2D-DWG Dual Fuel Range with Backguard BGRV2-3048H and Angled Trim
<u></u>	2D-DXF Dual Fuel Range with Backguard BGRV2-1248
$\underline{\downarrow}$	2D-DXF Dual Fuel Range with Backguard BGRV2-3048
<u></u>	2D-DXF Dual Fuel Range with Backguard BGRV2-3048H and Angled Trim
<u></u>	ArchiCAD Dual Fuel Range
$\underline{\downarrow}$	Energy Label
$\underline{\downarrow}$	Service & Warranty
J.	Planning Guide Professional Style Dial/Handle Accessories



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.



Revit Dual Fuel Range