QUICK REFERENCE GUIDE > OR36SDG6X1

36" Series 9 Contemporary 5 Burner Duel Fuel Pyrolytic Range

Series 9 | Contemporary

Stainless Steel



Get the best of both worlds with dual fuel. A gas cooktop with powerful burners is paired with a large convection oven with nine functions.

- Five burner gas cooktop, including one dual ring and two triple ring wok burners
- Convection oven with 4.9 cu.ft total capacity, nine oven functions including Roast, Aero Pastry™ with pizza mode and rapid proof for making bread

- Non-tip full-extension shelves for safe removal of hot dishes
- High-temperature self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height 35 3/4 - 37 1/4 "

Width 35 7/8 "

Depth 25 1/4 "

FEATURES & BENEFITS

Multi-Shelf Cooking

Our AeroTech™ system circulates air evenly throughout the entire oven so dishes on the top shelf turn out just as perfect as food cooking on the bottom shelf.

Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, durable cooktop grates and machined stainless dials with glowing halo all add up to an exceptional, premium range.

Easy To Clean

Cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new. The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

Burner power & control

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer a delicate sauce to perfection.

Large Capacity Oven

The generous 4.9 cu.ft total capacity oven gives you plenty of space to cook multiple dishes at once, with enough room to fit a 32 lb turkey.

Even Heat

Accurate, electronically-controlled oven heat ensures a great result every time.

SPECIFICATIONS

Accessories (included)

2-pc grill system (Broil pan and Grill rack)

Broil pan

Full extension telescopic shelves

2 sets (part 578744)

Grill rack

true

Small pot support

1 (part 533981 cast)

Accessories (sold separately)

Kick strip, stainless steel (optional)

Wok grate included

Yes

Burner ratings

Dual wok burner inner/outer (LPG) 1000 - 18000BTU

Dual wok burner inner/outer (natural gas) 1000 - 18000BTU

Maximum burner power 18000 BTU

Semi-rapid burner (LPG) 1500 - 7600BTU

Semi-rapid burner (natural gas) 1500 - 8000BTU

Total cooktop power 62000 BTU

Triple ring wok burner (LPG) x2 6100 - 12000BTU

Triple ring wok burner (natural gas) x2	6100 - 14000BTU	Sabbath mode	•	Oven functions	
		Turned stainless steel clock buttons	•	Aero Broil	•
		Turned stainless steel clock crown (dial)	•	Aero™ Bake	•
Capacity		Turned stainless steel dials with illuminated		Aero™ Pastry with Pizza mode	•
Shelf positions	7	halos		Bake	•
Total capacity	4.9 cu ft			Broil	
Usable capacity	4.3 cu ft	Gas Requirements		Maxi Broil	•
			11// NA C D	Number of functions	9
		Supply Pressure (LPG)	11" W.C.P	Pyrolytic self-clean	•
Cleaning		Supply Pressure (natural gas)	4" W.C.P	Rapid proof	
Acid resistant graphite enamel	•	-		Roast	•
Dishwasher proof trivets	•	Main oven functions		True Aero	•
Drop down broil element	•				
Flat easy clean glass surface	•	Warm	•		
Pyrolytic proof shelf runners	•			Oven performance	
Pyrolytic self-clean	•	Oven features		Broil power	4300 W
Removable oven door	•			CoolTouch door	Quadruple glazed
Removable shelf runners	•	AeroTech™ technology	•	Warming drawer power	220 W
		Auto re-ignition system	•		
		Automatic rapid pre-heat	•		
Controls		Concealed element	•	Power Requirements	
Audio feedback	•	Electronic oven control	•	Amperage	30 A
Automatic cooking/minute timer	•	Full extension telescopic sliding shelves	•	Supply frequency	60 Hz
Automatic pre-set temperatures	•	Internal light	4 x 25W halogen (2 side & 2 top)	Supply voltage	120 - 240 V
Celsius/Fahrenheit temperature	•	Soft open/close door	•		
Electronic capacitive touch controls	•	True convection	•		
Electronic clock	•	Turned stainless steel clock dial	•	Product Dimensions	
High resolution display	•	Twin cavity fans	•	Depth	25 1/4 "
Laser etched graphics	•	Warming drawer	•	Height	35 3/4 - 37 1/4 "
Metal illuminated dials	•	-		Width	35 7/8 "
Precise electronic temperature control	•				22.70

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Rangetop	features
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Brass burner spreader (power burner)

Embossed brass burner cap (power burner)

Hob rail

LPG / Natural Gas compatible

Sealed range top

Rangetop Performance

Number of burners

Safety

ADA compliant

Advanced cooling system

Anti-tilt bracket

Balanced oven door

Catalytic venting system

CoolTouch door

Full extension telescopic shelves

Spill containment

•

Anti-tilt bracket

•

2 sets (part 578744)

Spill containment

5/8 gallon

Warranty

Parts and labor 2 years

SKU 82762

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

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Service & Warranty

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5

Guide d'installation FR

Revit Dual Fuel Range

, Rhino Dual Fuel Range

Sketchup Dual Fuel Range

User Guide Freestanding Range EN

User Guide Freestanding Range 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.

