

30" Series 9 Professional 4 Burner Dual Fuel Self-Cleaning Range, Natural Gas

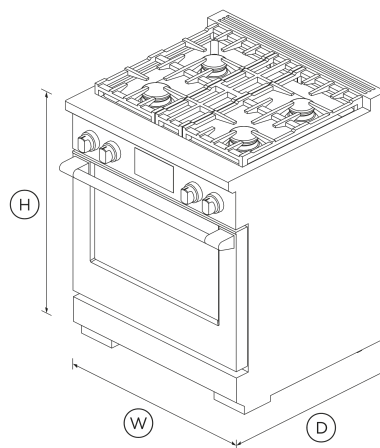
Series 9 | Professional

Stainless Steel | Natural Gas

- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	29 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

Featuring a generous total capacity of 4 cu ft, with enough room to fit a 26 lb turkey, or to cook several dishes at once.

Cooking Flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions 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 22,500 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-R30**

Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 22,500 BTU, for seriously fast boiling
- 4 cu ft total oven capacity

Wok grate included	No	Tilting touch screen interface	•	Dehydrate	•
<hr/>		<hr/>		<hr/>	
Burner ratings		Gas Requirements		Dehydrate	•
Maximum burner power	22500 BTU	Fitting and pipe	½ NPT, min. ⅝" flex line	Maxi Broil	•
Power back left	18500BTU	Supply Pressure (natural gas)	6" to 9" W.C	Number of functions	15
Power back right	18500BTU	<hr/>		Pastry bake	•
Power front left	22500BTU	Main oven functions		Pizza bake	•
Power front right	18500BTU	Warm	•	Rapid proof	•
Total cooktop power	78000 BTU	<hr/>		Roast	•
<hr/>		<hr/>		Slow cook	•
Capacity		Oven features		True convection	•
Shelf positions	5	Auto re-ignition system	•	Warm	•
<hr/>		Broil pan	•	<hr/>	
Cleaning		Concealed element	•	Oven performance	
Easy clean porcelain basepan	•	Electronic oven control	•	Bake power	3500
Pyrolytic self-clean	•	Food probe	•	Main oven - True convection power	2500 W
<hr/>		Full extension telescopic sliding shelves	•	<hr/>	
Controls		Internal light	true	Power Requirements	
Dial with illuminated halo	•	Self-clean proof side racks	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Electric circuit	4 wire	Titanium coated, illuminated metal dials	•	Service	30 A
High resolution display	•	<hr/>		Supply	120 / 240 V, 60 Hz
Metal illuminated dials	•	Oven functions		<hr/>	
Multi-language interface	•	Air fry	•	Product Details	
Precise cooking with food probe	•	Bake	•	Self Cleaning Sf	Yes
recipeAndFoodBasedFunctions	•	Classic bake	•	<hr/>	
Sabbath mode	•	Clean	•	Product Dimensions	
Smart appliance	•	Convection bake	•	<hr/>	
		Convection Broil	•	<hr/>	

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	29 7/8 "

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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Rangetop features

- Sealed range top •
- Vent trim included •

Other product downloads available at fisherpaykel.com

- ↓ [2D-DWG Dual Fuel Range](#)
- ↓ [2D-DXF Dual Fuel Range](#)
- ↓ [2D-DWG Dual Fuel Range with Backguard BGRV2-1230](#)
- ↓ [2D-DWG Dual Fuel Range with Backguard BGRV2-3030](#)
- ↓ [2D-DXF Dual Fuel Range with Backguard-BGRV2-1230](#)
- ↓ [2D-DXF Dual Fuel Range with Backguard BGRV2-3030](#)
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- ↓ [Rhino Dual Fuel Range](#)
- ↓ [SketchUp Dual Fuel Range](#)
- ↓ [User Guide Professional Range EN](#)

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3030H
Non combustible situation	BGRV2-3030 / BGRV2-1230
Recommended hood	HCB30-6_N (Professional Range Hood)

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.

Safety

- ADA compliant •
- Full extension telescopic sliding shelves •

Secondary oven features

- Food probe •

SKU	82943
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