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

Series 9	T	Professional
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Stainless Steel | LPG



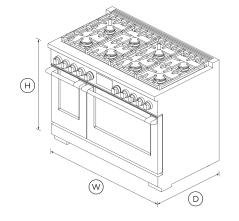
With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- 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)

Adjustable feet covers

Branded coin end cap

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Accessories (sold separately)

Square handle option	AH-R48

Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back centre (2)	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front centre (2)	15000BTU
Power front left	19000BTU
Power front right	19000BTU
Total cooktop power	120000 BTU

Cleaning

Dishwasher proof trivets
Easy clean porcelain basepan
Pyrolytic self-clean

Controls

Dial with illuminated halo	•
Dual control oven dials	•
Electric circuit	4 wire wire
High resolution display	•
Metal illuminated dials	•
Multi-language interface	•
Precise cooking with food probe	•

$recipe {\sf And} {\sf Food} {\sf Based} {\sf Functions}$ Sabbath mode Smart appliance Tilting touch screen interface

Gas Requirements	
Fitting and pipe	½ NPT, min. 5⁄4″ ⊠ flex line
Supply Pressure (LPG)	11" to 14" W.C

Oven features

Auto re-ignition system	•
Concealed element	•
Electronic oven control	•
Food probe	•
Full extension telescopic sliding shelves	•
Internal light	true
Large broil pan	•
Self-clean proof side racks	•
True convection	•

Oven functions

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

Maxi Broil • Number of functions 15 Pastry bake Pizza bake Rapid proof Roast Slow cook True convection Warm

Oven performance

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Broil	3600 W
Main oven - True convection power	2500 W

Power Requirements

Rated current	50 A
Supply frequency	60 Hz

Product Dimensions

Depth	29 1/8 ″
Depth (excluding handles)	29 1/8 "
Height	35 3/4 - 36 3/4 "
Width	47 7/8 "

Rangetop features

Sealed range top Vent trim included

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Recommended Back Guards Ventilation 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
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	•

Parts and labor	
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SKU

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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2D-DWG Dual Fuel Range

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2D-DXF Dual Fuel Range

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- ↓ 2D-DWG Dual Fuel Range with Backguard BGRV2-3048H and Angled Trim
 ↓ 2D-DXF Dual Fuel Range with Backguard BGRV2-1248
 ↓ 2D-DXF Dual Fuel Range with Backguard BGRV2-3048
- ↓ 2D-DXF Dual Fuel Range with Backguard BGRV2-3048H and Angled Trim
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- Planning Guide Professional Style Dial/Handle Accessories
- Revit Dual Fuel Range
- Rhino Dual Fuel Range

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Where applicable:

Limited 2 years

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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.



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