

48" Series 9 Professional 6 Burner Griddle Dual Fuel 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
- Gas cooktop with a griddle and six burners that deliver up to 19,000 BTU for fast boiling
- 6.9 cu ft total oven capacity across two oven cavities

- Use the food probe to monitor your cooking real time

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 trivets, 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	•
Telescopic sliding runners	true

Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	19000BTU
Power front right	15000BTU
Power griddle	15000BTU
Total cooktop power	103000 BTU

Capacity	
Shelf positions (main oven)	5
Shelf positions (second oven)	5
Total capacity (main oven)	4.8 cu ft
Total capacity second oven	2.1 cu ft
Usable capacity (main oven)	3.8 cu ft

Cleaning	
Easy clean porcelain basepan	•
Pyrolytic proof shelf runners	•

Controls	
Dial with illuminated halo	•
Dual control oven dials	•
High resolution display	•
Multi-language interface	•
Precise cooking with food probe	•
Recipe and food based functions	•
Sabbath mode	•
Smart appliance	•
Tilting touch screen interface	•

Gas Requirements	
Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (LPG)	11" to 14" W.C

Main oven features

Concealed Element	•
Electronic oven control	•
Food probe	•
Full extension telescopic racks	•
Internal light	•
Large broil pan	•
Self-clean proof side racks	•
True convection	•

Main oven functions	
Air fry	•
Bake	•
Broil	•
Classic bake	•
Clean	•
Convection bake	•
Convection broil	•
Maxi broil	•
Number of oven functions	15
Pizza bake	•
Rapid proof	•
Roast	•
Slow cook	•
True convection	•
Warm	•

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

Power requirements

Connection	4-prong grounding type [NEMA 14-50P plug]	ADA compliant	•	SKU	82386
Service	50 A	Child lock	•		
Supply	120 / 240 V, 60 Hz				
Product dimensions		Secondary oven features		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	
Depth	29 1/8 "	3/4 Extension racks	2	Other product downloads available at fisherpaykel.com	
Height	35 3/4 - 36 3/4 "	Concealed element	•	↓ 2D-DWG Dual Fuel Range	
Width	47 7/8 "	Electronic oven control	•	↓ 2D-DXF Dual Fuel Range	
Rangetop features		Food probe	•	↓ ArchiCAD Dual Fuel Range	
Sealed range top	•	Internal light	•	↓ Data Sheet Professional Range	
Vent trim included	•			↓ Energy Label	
Rangetop Performance		Secondary oven functions		↓ Service & Warranty	
Number of burners	6	Air fry	•	↓ Planning Guide Professional Style Dial/Handle Accessories	
Recommended Back Guards Ventilation		Bake	•	↓ Revit Dual Fuel Range	
Combustible situation	BGRV3-3048H	Classic bake	•	↓ Rhino Dual Fuel Range	
Non combustibile situation	BGRV2-3048 / BGRV2-1248	Convection bake	•	↓ SketchUp Dual Fuel Range	
Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	Convection broil	•	↓ User Guide EN	
		Maxi broil	•	↓ Guide d'utilisation FR	
		Number of secondary oven functions	11		
		Pastry bake	•		
		Pizza bake	•		
		Rapid proof	•		
		Roast	•		
		Warm	•		
		Warranty		Where applicable:	
		Parts and labor	Limited 2 years	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.	
Safety					

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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