

# 30" Series 9 Professional 4 Burner Dual Fuel Pyrolytic Range, LPG

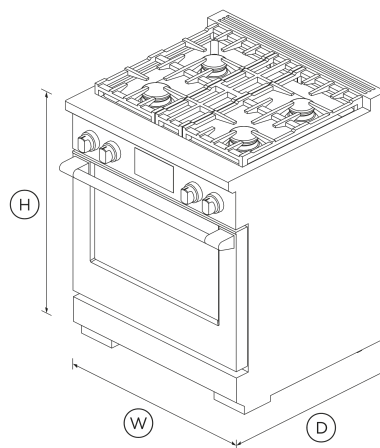
Series 9 | Professional

Stainless Steel | LPG

- 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 "



## 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 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

### Accessories (sold separately)

- Square handle option **AH-R30**

## 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.

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 19,000 BTU, for seriously fast boiling
- 4 cu ft total oven capacity

Wok grate included	<b>No</b>	Metal illuminated dials	•	Convection Broil	•
<hr/>		Multi-language interface	•	Number of functions	<b>15</b>
<b>Burner ratings</b>		Sabbath mode	•	Pastry bake	•
Maximum burner power	<b>19000 BTU</b>	<hr/>		Pizza bake	•
Power back left	<b>13000BTU</b>	<b>Gas Requirements</b>			
Power back right	<b>13000BTU</b>	Fitting and pipe	<b>½ NPT, min. 5/8" flex line</b>	Rapid proof	•
Power front left	<b>19000BTU</b>	Supply Pressure (LPG)	<b>11" to 14" W.C</b>	Roast	•
Power front right	<b>15000BTU</b>	<hr/>			
Total cooktop power	<b>60000 BTU</b>	<b>Main oven functions</b>			
<hr/>		Warm	•	<b>Oven performance</b>	
<b>Capacity</b>		<hr/>		Bake power	<b>3500W</b>
Shelf positions	<b>5</b>	<b>Oven features</b>			
Total capacity	<b>4 cu ft</b>	Auto re-ignition system	•	Broil	<b>4000 BTU</b>
Usable capacity	<b>3.3 cu ft</b>	Broil pan	•	Main oven - True convection power	<b>2500 W</b>
<hr/>		Concealed element	•	<hr/>	
<b>Cleaning</b>		Electronic oven control	•	<b>Power requirements</b>	
Easy clean porcelain basepan	•	Food probe	•	Connection	<b>4-prong grounding type [NEMA 14-50 plug]</b>
Pyrolytic self-clean	•	Full extension telescopic sliding shelves	•	Service	<b>30 A</b>
<hr/>		Internal light	<b>true</b>	Supply	<b>120 / 240 V, 60 Hz</b>
<b>Consumption</b>		Titanium coated, illuminated metal dials	•	<hr/>	
Energy usage	<b>490kWh/year</b>	<b>Oven functions</b>			
<hr/>		Air fry	•	<b>Product details</b>	
<b>Controls</b>		Bake	•	Self Cleaning Sf	<b>Yes</b>
Dial with illuminated halo	•	Classic bake	•	<hr/>	
Electric circuit	<b>4 wire</b>	Clean	•	<b>Product dimensions</b>	
High resolution display	•	Convection bake	•	Depth	<b>29 1/8 "</b>

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

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

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.

**Rangetop features**

Vent trim included	•
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**Recommended Back Guards Ventilation**

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

- [↓](#) 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
- [↓](#) ArchiCAD Dual Fuel Range
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- [↓](#) Rhino Dual Fuel Range
- [↓](#) Sketchup Dual Fuel Range
- [↓](#) User Guide Professional Range EN
- [↓](#) Guide d'utilisation FR
- [↓](#) Guide d'utilisation FR

**Safety**

ADA compliant	•
Full extension telescopic sliding shelves	•

**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.

**Secondary oven features**

Food probe	•
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SKU	82944
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