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30" Series 9 Professional 5 Burner Dual Fuel Range, LPG

Series 9 | Professional

Stainless Steel | LPG

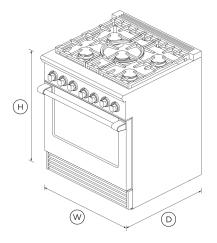


Make a statement in less space, with this powerful gas burner range and spacious convection oven.

- · Top burner heat of 19,000 BTU, for seriously fast boiling
- Convection oven with 4 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height 35 3/4 - 36 3/4 "
Width 29 7/8 "
Depth 29 1/8 "



FEATURES & BENEFITS

Cooktop Power

Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

Total Control

Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.

Consistent broiling

The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.

Easy to clean

The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

Instant Visibility

Control dials have halo-illumination glowing white - heating up; orange - temperature reached; red - self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

Cooking Flexibility

The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across, while the oven cavity is large enough to allow you to cook multiple dishes at once.

SPECIFICATIONS

Accessories (sold separately)

Square handle option	AH-R30
Wok grate included	Yes

Burner ratings

Maximum burner power	19000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	19000BTU
Power front left	15000BTU
Power front right	15000BTU

Total cooktop power	72000 BTU	Oven functions		Vent trim included
Capacity		Bake Broil	•	Recommended Back Guards Ve
	_	Clean	•	
Shelf positions	5	Convection bake	•	Combustible situation
Shelf positions (main oven)	5	Convection Broil	•	Minimum CFM
Total capacity (main oven)	4 L	Number of functions	6	Non combustible situation
		True convection	•	Recommended hood
Cleaning				
Pyrolytic self-clean	•	Oven performance		
		Bake power	3500W	Safety
Constructo		Broil	4000 BTU	-
Controls		Main oven - True convection power	2500 W	Full extension telescopic sliding
Electric circuit	4 wire			
Metal illuminated dials	•			
		Power Requirements		SKU
Coo Bomiliana anto		Amperage	30 A	
Gas Requirements		Rated current	30 A	
Fitting and pipe	½ NPT, min. %″ ∑ flex line	Supply frequency	60 Hz	The product dimensions and specification product and model. Under our policy or
Supply Pressure (LPG)	11" to 14" W.C			dimensions and specifications may cha check with Fisher & Paykel's Customer
		Product Dimensions		correctly describes the model currently Appliances Ltd 2020
Oven features		Depth	29 1/8 "	
Auto re-ignition system	•	Depth (excluding handles)	2918 mm	
Broil pan	•	Height	35 3/4 - 36 3/4 "	Other product downloads availab
Concealed element	•	Width	29 7/8 "	↓ 2D-DWG Dual Fuel Range
Electronic oven control	•			2D-DWG Dual Fuel Range2D-DWG Dual Fuel Range
Full extension telescopic sliding shelves	•			
Internal light	true	Rangetop features		± 2D-DXF Dual Fuel Range
True convection		Sealed range top	•	

Recommended Back Guards Ventilat	ion
Combustible situation	BGRV2-303
Minimum CFM	6
Non combustible situation	BGRV2-303 BGRV2-12
Recommended hood	HCB30-6 (Professio
Safety Full extension telescopic sliding shel	Range Hoo ves
Full extension telescopic sliding shel	
Safety Full extension telescopic sliding shel	ves

Fuel Range Fuel Range ual Fuel Range

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Datasheet Dual Fuel Range



Revit-18 Dual Fuel Range



Sketchup-8 Dual Fuel Range



2D-DWG Dual Fuel Range



2D-DXF Dual Fuel Range



Archicad Dual Fuel Range



Data Sheet Dual Fuel Range



Service & Warranty



Installation Guide EN / Guide d'installation FR



Planning Guide



Revit Dual Fuel Range



Sketchup Dual Fuel Range



User Guide 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.



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