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48" Series 9 Professional 6 Burner + Griddle Dual Fuel Range, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas

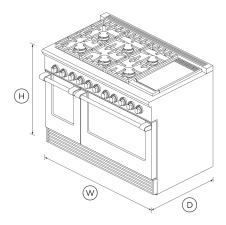


A striking addition to your kitchen, with six gas burners, griddle, and two convection ovens for a combined capacity of 6.9 cu ft.

- Top burner heat of 23,500 BTU, for seriously fast boiling
- 6.9 cu ft total oven capacity across two oven cavities
- Non-tip full-extension shelves in main cavity for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	47 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. The oven is large enough to hold full size baking sheets.

SPECIFICATIONS

Accessories (sold separately)

Square handle option AH-R48

Burner ratings

Maximum burner power 23500 BTU

Power back centre 18500BTU

Power back left 18500BTU

Power back right	18500BTU	Internal light	•	Product dimensions	
Power front centre	18500BTU	Large broil pan	•	Depth	29 1/8 "
Power front left	23500BTU			Depth (excluding handles)	2918 mm
Power front right	18500BTU			Height	35 3/4 - 36 3/4 "
Power griddle	18000BTU	Main oven functions		Width	47 7/8 "
Total cooktop power	134000 BTU	Bake	•		
		Broil	•		
		Clean	•	Rangetop features	
Capacity		Convection bake	•	Sealed range top	•
Shelf positions (main oven)	5	Convection broil	•	Vent trim included	•
Shelf positions (second oven)	5	Number of oven functions	6		
		Self cleaning	•		
		True convection	•	Recommended Back Guards Ventilation	
Cleaning				Combustible situation	BGRV2-3048H
Pyrolytic self-clean	•			Minimum CFM	1200
		Oven features		Non combustible situation	BGRV2-3048 /
		Auto re-ignition system	•		BGRV2-1248
Controls		Internal light	true	Recommended hood	HCB48-12_N (48""
Electric circuit	4 wire				Professional
Metal illuminated dials	•				Range Hood, Dual Blower)
		Oven performance			
		Bake power	4600		
Gas Requirements		Broil	3600 W	Safety	
Fitting and pipe	½ NPT, min. ⅓″ ∑ flex line	Main oven - True convection power	2500 W	ADA compliant	•
Supply Pressure (natural gas)	6" to 9" W.C			Full extension telescopic sliding shelves	•
		Power requirements			
Main oven features		Amperage	50 A	Secondary oven features	
		Rated current	50 A	3/4 Extension racks	2
Concealed Element	•	Supply frequency	60 Hz	Broil	•
Electronic oven control	•			Concealed element	•
Full extension telescopic racks	•				

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Electronic oven control	•
Internal light	•
Secondary oven functions	
Bake	•
Number of secondary oven functions	3
Proof	•
SKU	71362

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

Other product downloads available at fisherpaykel.com

- 2D-DXF Dual Fuel Range
 - Datasheet Dual Fuel Range
 - 2D-DWG Dual Fuel Range
- 2D-DXF Dual Fuel Range
- L Service & Warranty
- ↓ Installation Guide EN / Guide d'installation FR
- Planning Guide Dual Fuel Range
- ↓ User Guide EN
- ↓ Guide d'installation FR

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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