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

Series 9 | Professional

Stainless Steel | Natural gas

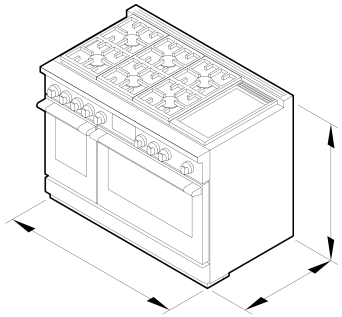


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Gas cooktop with griddle and a top burner heat up to 23,500 BTU, for seriously 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.

### 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.

### Cooktop Power

Sealed dual flow burners deliver cooktop power up to 23,500 BTU for seriously fast boiling, and precise 140°F full surface, low temperature cooking with the gentlest of flames.

### 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 |

### Accessories (sold separately)

| | |
|---|---|
| Dial kit Professional, Brass | ADLP3RD486BA |

| | |
|---|---|
| Dial kit Professional, Dark Copper | ADLP3RD486DC |

### Burner ratings

| | |
|---|---|
| Maximum burner power | 23500 BTU |
| Power back centre | 18500BTU |
| Power back left | 18500BTU |
| Power back right | 18500BTU |
| Power front centre | 18500BTU |
| Power front left | 23500BTU |
| Power front right | 18500BTU |
| Power griddle | 18000BTU |
| Total cooktop power | 134000 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 | • |
| recipeAndFoodBasedFunctions | • |
| Sabbath mode | • |
| Smart appliance | • |
| Tilting touch screen interface | • |

### Gas Requirements

| | |
|---|---|
| Fitting and pipe | ½ NPT, min. ½" flex line |
| Supply Pressure (natural gas) | 6" to 9" 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 | • |
| Classic bake | • |
| Clean | • |
| 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 | • |
| 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 | • |

### Power Requirements

| | |
|---|---|
| Connection | 4-prong grounding type [NEMA 14-50P plug] |
| Service | 50 A |
| Supply frequency | 60 Hz |
| Supply voltage | 208 - 240 V |

### Product Dimensions

| | |
|---|---|
| Depth | 29 1/8 " |
| Height | 35 3/4 - 36 3/4 " |
| Width | 47 7/8 " |

### Rangetop features

| | |
|---|---|
| Sealed range top | • |
| Vent trim included | • |

### 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 | • |
| Child lock | • |

### Secondary oven features

| | |
|---|---|
| 3/4 Extension racks | 2 |
| 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 | • |
| Roast | • |
| Warm | • |

SKU 82977

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**

- DXF
- Archicad
- Data Sheet (English)
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide - 48" Professional Ranges & Backguards (English)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)

**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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