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 140F 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
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

Cleaning

Pyrolytic self-clean	•

Controls

Electric circuit	4
Metal illuminated dials	•

Gas Requirements

Fitting and pipe	NPT, min. " flex line

Supply Pressure (natural gas)	6" to 9" W.C

Main oven features

Concealed Element	•
Electronic oven control	•
Full extension telescopic racks	•
Internal light	•
Large broil pan	•

Main oven functions

Bake	•
Broil	•
Clean	•
Convection bake	•
Convection broil	•
Number of oven functions	6
Self cleaning	•
True convection	•

Oven features

Auto re-ignition system	•

Oven performance

Bake power	4600
Broil	3600 W
Main oven - True convection power	2500 W

Power Requirements

Amperage	50 A
Rated current	50 A
Supply frequency	60 Hz

Product Dimensions

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
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	BGRV2-3048H
Minimum CFM	1200
Non combustible situation	BGRV2-3048 / BGRV2-1248
Recommended hood	HCB48-12_N (48"" Professional Range Hood, Dual Blower)

Safety

ADA compliant	•
Full extension telescopic sliding shelves	•

Secondary oven features

3/4 Extension racks	2
Broil	•
Concealed element	•
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

- DXF
- DXF
- DWG
- Installation Guide (English, Canadian French)
- Planning Guide (English)
- Right To Repair Declaration (English, Canadian French)
- 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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