

30" Series 9 Professional 4 Burner Dual Fuel Self-Cleaning Range, LPG

Series 9 | Professional

Stainless Steel | LPG



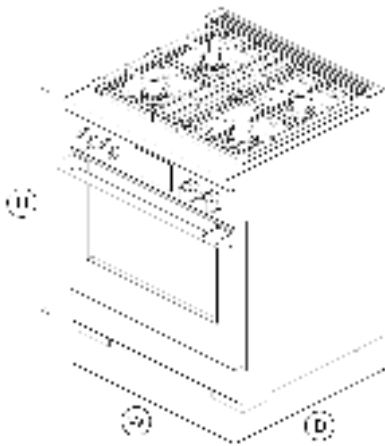
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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

- 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 "



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

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

Wok grate included	No	Gas Requirements	Roast	•
		Fitting and pipe	Slow cook	•
			True convection	•
			Warm	•
Burner ratings			Oven performance	
Maximum burner power	19000 BTU		Bake power	3500W
Power back left	13000BTU		Broil	4000 BTU
Power back right	13000BTU	Main oven functions	Main oven - True convection power	2500 W
Power front left	19000BTU	Warm		
Power front right	15000BTU			
Total cooktop power	60000 BTU			
		Oven features		
		Auto re-ignition system		
		Broil pan		
Capacity		Concealed element	Power Requirements	
Shelf positions	5	Electronic oven control	Connection	4-prong grounding type [NEMA 14-50 plug]
Total capacity	4 cu ft	Food probe	Service	30 A
Usable capacity	3.3 cu ft	Full extension telescopic sliding shelves	Supply	120 / 240 V, 60 Hz
		Titanium coated, illuminated metal dials		
Cleaning			Product Details	
Easy clean porcelain basepan	•	Oven functions	Self Cleaning Sf	Yes
Pyrolytic self-clean	•	Air fry		
		Bake		
		Classic bake		
		Clean		
Controls		Convection bake	Product Dimensions	
Dial with illuminated halo	•	Convection Broil	Depth	29 1/8 "
Electric circuit	4	Number of functions	Depth (excluding handles)	2918 mm
High resolution display	•	Pastry bake	Height	35 3/4 - 36 3/4 "
Metal illuminated dials	•	Pizza bake	Width	29 7/8 "
Multi-language interface	•	Rapid proof		
Sabbath mode	•			

Rangetop features

Vent trim included •

Recommended Back Guards Ventilation

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

Safety

ADA compliant •
Full extension telescopic sliding shelves •

Secondary oven features

Food probe •

SKU 82944

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-DWG Dual Fuel Range with Backguard BGRV2-1230
- ↓ 2D-DWG Dual Fuel Range with Backguard BGRV2-3030
- ↓ 2D-DWG Dual Fuel Range
- ↓ 2D-DXF Dual Fuel Range with Backguard BGRV2-1230
- ↓ 2D-DXF Dual Fuel Range with Backguard-BGRV2-3030
- ↓ 2D-DXF Dual Fuel Range
- ↓ ArchiCAD Dual Fuel Range
- ↓ Installation Guide EN
- ↓ Installation Guide FR
- ↓ Planning Guide - 30" Professional Ranges & Backguards
- ↓ Revit
- ↓ Rhino
- ↓ SketchUp
- ↓ User Guide Professional Range 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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