

36" Series 9 Professional 5 Zone Induction Self-Cleaning Range, 2 SmartZones

Series 9 | Professional

Stainless Steel



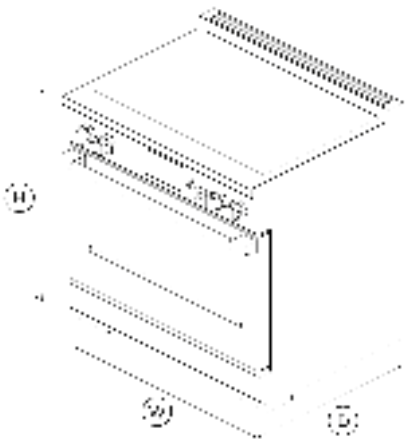
With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, cooking on this refined range is a joy.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Five induction cooking zones, which can be paired to form two large SmartZones
- 4.8 cu ft total oven capacity

- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	35 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 large 4.8 cu ft total capacity convection oven, with enough room to fit a 32 lb turkey and full-size baking sheets.

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

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since most of the heat generated by the cooktop is transferred into cookware, induction offers an energy-efficient cooking option.

Design Quality

This range has craftsmanship in every detail, with real stainless steel, high-quality glass, 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. The durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

Accessories (included)

- Adjustable feet covers
- Branded coin end cap

Accessories (sold separately)		Concealed element	•	Connection	4-prong grounding type [NEMA 14-50P plug]
Wok grate included	No	Electronic oven control	•		
		Food probe	•	Service	50 A
Capacity		Large broil pan	•	Supply	120 / 240 V, 60 Hz
Shelf positions	5	Self-clean proof side racks	•		
Total capacity	4.8 cu ft	True convection	•		
Usable capacity	3.8 cu ft				
		Oven functions		Product Dimensions	
Cleaning		Air fry	•	Depth	29 1/8 "
Pyrolytic self-clean	•	Bake	•	Depth (excluding handles)	2918 mm
		Classic bake	•	Height	35 3/4 - 36 3/4 "
		Convection Broil	•	Width	35 7/8 "
		Dehydrate	•		
Controls		Maxi Broil	•	Rangetop features	
Dial with illuminated halo	•	Number of functions	14	Dual zones	•
Electric circuit	4	Pastry bake	•	Gentle heat	•
High resolution display	•	Pizza bake	•	Heat settings	9
Metal illuminated dials	•	Rapid proof	•	Induction cooking technology	•
Multi-language interface	•	Roast	•	SmartZone	1
Precise cooking with food probe	•	Self-clean function	•	Zone bridging	•
Sabbath mode	•	Slow cook	•		
Smart appliance	•	True convection	•	Rangetop Performance	
Tilting touch screen interface	•	Warm	•	Centre	2600 W
				Left front zone rating	2100 (3700) W
Main oven functions		Oven performance		Left rear zone rating	2100 (3700) W
Warm	•	Bake power	4600	Number of cooking zones	5
		Main oven - True convection power	2500 W	PowerBoost	•
				Right front zone rating	2100 (3700) W
Oven features		Power Requirements		Right rear zone rating	2100 (3700) W

Recommended Back Guards Ventilation

Combustible situation	BGRV3-3036H
Non combustible situation	BGRV2-3036 / BGRV2-1236
Recommended hood	HCB36-6_N (36" Professional Range Hood) / HCB36-12_N (36" Professional Range Hood, Dual Blower)

Safety

ADA compliant	•
Pan detection system	•
Safety time out	•
Surface hot indicators	•

Secondary oven features

Food probe	•
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Warranty

Parts and labor	Limited 2 years
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SKU	82795
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Other product downloads available at fisherpaykel.com

- 2D-DWG Induction Range and Professional Range Backguard
- 2D-DWG Induction Range and Professional Range Backguard
- 2D-DWG Induction Range and Professional Range Backguard with Angled Vent Trim
- 2D-DWG Induction Range
- 2D-DXF Induction Range and Professional Range Backguard
- 2D-DXF Induction Range and Professional Range Backguard
- 2D-DXF Induction Range and Professional Range Backguard with Angled Vent Trim
- 2D-DXF Induction Range
- ArchiCAD Induction Range
- Service & Warranty
- Installation Guide EN
- Installation Guide FR
- Planning Guide Professional Style Dial/Handle Accessories
- Planning Guide - 36" 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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