

48" Series 9 Professional 6 Burner Griddle Dual Fuel Range, LPG

Series 9 | Professional

Stainless Steel | LPG



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 a griddle and six burners that deliver up to 19,000 BTU for 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.

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 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.

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

Burner ratings

Maximum burner power	19000 BTU
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	19000BTU
Power front right	15000BTU
Power griddle	15000BTU
Total cooktop power	103000 BTU



Capacity		Concealed Element	•	Electronic oven control	•
Shelf positions (main oven)	5	Electronic oven control	•	Food probe	•
Shelf positions (second oven)	5	Food probe	•	Full extension telescopic sliding shelves	•
Total capacity (main oven)	4.8 cu ft	Full extension telescopic racks	•	Internal light	true
Total capacity second oven	2.1 cu ft	Internal light	•	Large broil pan	•
Usable capacity (main oven)	3.8 cu ft	Large broil pan	•	Self-clean proof side racks	•
		Self-clean proof side racks	•	True convection	•
		True convection	•		
Cleaning		Main oven functions		Oven functions	
Easy clean porcelain basepan	•	Air fry	•	Air fry	•
Pyrolytic proof shelf runners	•	Bake	•	Bake	•
		Broil	•	Broil	•
Controls		Classic bake	•	Classic bake	•
Dial with illuminated halo	•	Clean	•	Clean	•
Dual control oven dials	•	Convection bake	•	Convection bake	•
High resolution display	•	Convection broil	•	Convection Broil	•
Multi-language interface	•	Maxi broil	•	Dehydrate	•
Precise cooking with food probe	•	Number of oven functions	15	Dehydrate	•
recipeAndFoodBasedFunctions	•	Pizza bake	•	Maxi Broil	•
Sabbath mode	•	Rapid proof	•	Number of functions	15
Smart appliance	•	Roast	•	Pastry bake	•
Tilting touch screen interface	•	Slow cook	•	Pizza bake	•
		True convection	•	Rapid proof	•
Gas Requirements		Warm	•	Roast	•
Fitting and pipe	½ NPT, min. ⅝" flex line	Oven features		Slow cook	•
Supply Pressure (LPG)	11" to 14" W.C	Auto re-ignition system	•	True convection	•
		Concealed element	•	Warm	•
Main oven features				Power Requirements	

Connection	4-prong grounding type [NEMA 14-50P plug]	ADA compliant	•	SKU 82386
Service	50 A	Child lock	•	
Supply	120 / 240 V, 60 Hz			
Product Dimensions		Secondary oven features		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
Depth	29 1/8 "	3/4 Extension racks	2	
Height	35 3/4 - 36 3/4 "	Concealed element	•	
Width	47 7/8 "	Electronic oven control	•	Other product downloads available at fisherpaykel.com
Rangetop features		Food probe	•	
Sealed range top	•	Internal light	•	
Vent trim included	•	Secondary oven functions		↓ 2D-DWG Dual Fuel Range ↓ 2D-DXF Dual Fuel Range ↓ ArchiCAD Dual Fuel Range ↓ Data Sheet Professional Range ↓ Service & Warranty ↓ Planning Guide Professional Style Dial/Handle Accessories ↓ Revit Dual Fuel Range ↓ Rhino Dual Fuel Range ↓ SketchUp Dual Fuel Range ↓ User Guide EN
Rangetop Performance		Air fry	•	
Number of burners	6	Bake	•	
Recommended Back Guards Ventilation		Classic bake	•	
Combustible situation	BGRV3-3048H	Convection bake	•	
Non combustible situation	BGRV2-3048 / BGRV2-1248	Convection broil	•	
Recommended hood	HCB48-12_N (48" Professional Range Hood, Dual Blower)	Maxi broil	•	
Safety		Number of secondary oven functions	11	
		Pastry bake	•	
		Pizza bake	•	
		Rapid proof	•	
		Roast	•	
		Warm	•	
		Warranty		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.
		Parts and labor	Limited 2 years	

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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