

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

Series 9 | Professional

Stainless Steel | LPG



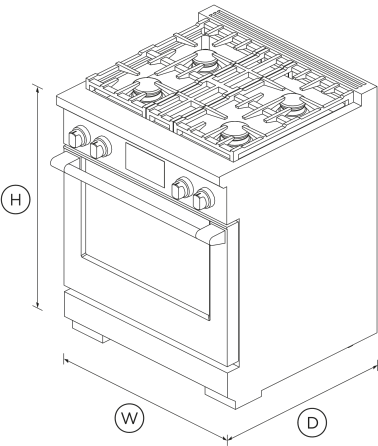
Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- 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		Rapid proof	•
		Fitting and pipe	½ NPT, min. ⅝" flex line	Roast	•
		Supply Pressure (LPG)	11" to 14" W.C	Slow cook	•
Burner ratings				True convection	•
Maximum burner power	19000 BTU			Warm	•
Power back left	13000BTU	Main oven functions			
Power back right	13000BTU	Warm	•	Oven performance	
Power front left	19000BTU			Bake power	3500W
Power front right	15000BTU			Broil	4000 BTU
Total cooktop power	60000 BTU			Main oven - True convection power	2500 W
		Oven features			
Capacity		Auto re-ignition system	•	Power Requirements	
Shelf positions	5	Broil pan	•	Connection	4-prong grounding type [NEMA 14-50 plug]
Total capacity	4 cu ft	Concealed element	•		
Usable capacity	3.3 cu ft	Electronic oven control	•	Service	30 A
		Food probe	•	Supply	120 / 240 V, 60 Hz
Cleaning		Full extension telescopic sliding shelves	•		
Easy clean porcelain basepan	•	Internal light	true	Product Details	
Pyrolytic self-clean	•	Titanium coated, illuminated metal dials	•	Self Cleaning Sf	Yes
		Oven functions			
Controls		Air fry	•	Product Dimensions	
Dial with illuminated halo	•	Bake	•	Depth	29 1/8 "
Electric circuit	4 wire	Classic bake	•	Depth (excluding handles)	2918 mm
High resolution display	•	Clean	•	Height	35 3/4 - 36 3/4 "
Metal illuminated dials	•	Convection bake	•	Width	29 7/8 "
Multi-language interface	•	Convection Broil	•		
Sabbath mode	•	Number of functions	15		
		Pastry bake	•		
		Pizza bake	•		

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
- Service & Warranty
- Revit Dual Fuel Range
- Rhino Dual Fuel Range
- Sketchup Dual Fuel Range
- 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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