

48" Series 9 Professional 8 Burner Dual Fuel Range, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas

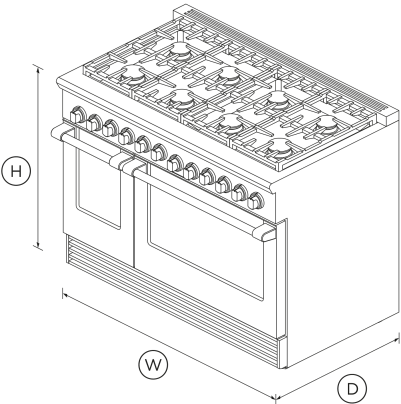


A striking addition to your kitchen, with eight high powered gas burners and two ovens with a combined capacity of 6.9 cu ft.

- 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

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
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Burner ratings

Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back centre (2)	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front centre (2)	18500BTU
Power front left	23500BTU
Power front right	23500BTU
Total cooktop power	158000 BTU

Capacity		Clean	•	Sealed range top	•
Shelf positions	5	Convection bake	•	Vent trim included	•
Shelf positions (main oven)	5	Convection broil	•		
Shelf positions (second oven)	5	Number of oven functions	6		
		Self cleaning	•	Safety	
		True convection	•	Full extension telescopic sliding shelves	•
Cleaning					
Pyrolytic self-clean	•	Oven features		Secondary oven features	
		Auto re-ignition system	•	Broil	•
				Concealed element	•
Controls		Oven performance		Electronic oven control	•
Electric circuit	4	Bake power	4600	Internal light	•
Metal illuminated dials	•	Broil	3600 W		
		Main oven - True convection power	2500 W	Secondary oven functions	
Gas Requirements				Bake	•
Fitting and pipe	½ NPT, min. ⅝" flex line	Power Requirements		Number of secondary oven functions	3
Supply Pressure (natural gas)	6" to 9" W.C	Rated current	50 A	Proof	•
		Supply frequency	60 Hz		
Main oven features				SKU	71366
Concealed Element	•	Product Dimensions			
Electronic oven control	•	Depth	29 1/8 "	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	
Internal light	•	Depth (excluding handles)	2918 mm		
Large broil pan	•	Height	35 3/4 - 36 3/4 "		
		Width	47 7/8 "		
Main oven functions		Rangetop features		Other product downloads available at fisherpaykel.com	
Bake	•				
Broil	•				

- [↓](#) 2D-DWG Dual Fuel Range
- [↓](#) 2D-DXF Dual Fuel Range
- [↓](#) Archicad Dual Fuel Range
- [↓](#) Data Sheet Dual Fuel Range
- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN / Guide d'installation FR
- [↓](#) Planning Guide Dual Fuel Range
- [↓](#) Revit Dual Fuel Range
- [↓](#) Rhino 5
- [↓](#) Sketchup Dual Fuel Range
- [↓](#) User Guide 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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