

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

Series 9 | Professional

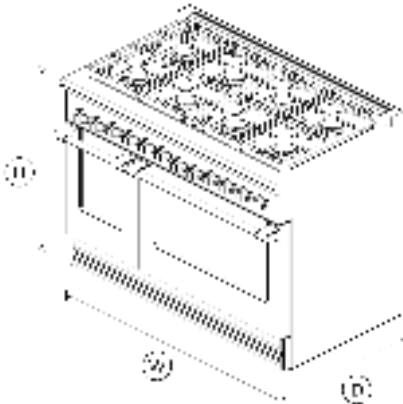
Stainless Steel | Natural Gas



- 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

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

Shelf positions	5
Shelf positions (main oven)	5
Shelf positions (second oven)	5

Cleaning

- Pyrolytic self-clean

Controls

Electric circuit	4
Metal illuminated dials	•

Gas Requirements

Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C.

Main oven features

- Concealed Element
- Electronic oven control
- Internal light
- Large broil pan

Main oven functions

- Bake
- Broil

Clean	•
Convection bake	•
Convection broil	•
Number of oven functions	6
Self cleaning	•
True convection	•

Oven features

- Auto re-ignition system

Oven performance

Bake power	4600
Broil	3600 W
Main oven - True convection power	2500 W

Power Requirements

Rated current	50 A
Supply frequency	60 Hz

Product Dimensions

Depth	29 1/8 "
Depth (excluding handles)	2918 mm
Height	35 3/4 - 36 3/4 "
Width	47 7/8 "

Rangetop features

- Sealed range top
- Vent trim included

Safety

- Full extension telescopic sliding shelves

Secondary oven features

- Broil
- Concealed element
- Electronic oven control
- Internal light

Secondary oven functions

Bake	•
Number of secondary oven functions	3
Proof	•

SKU 71366

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

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- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN / Guide d'installation FR
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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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