

Dual Fuel Range, 36", 6 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural Gas

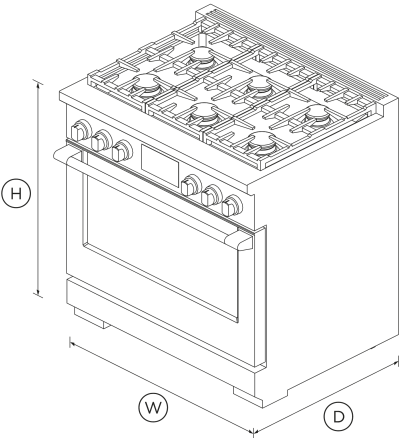


Get the best of gas and convection technology in this striking range with intuitive touchscreen and specialized cooking functions.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- Top burner heat of 23,500 BTU, for seriously fast boiling
- 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

Sealed dual flow burners deliver cooktop power up to 23,500 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-R36
Wok grate included	No

Burner ratings	
Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	23500BTU
Total cooktop power	121000 BTU

Capacity	
Shelf positions	5
Total capacity	4.8 cu ft
Usable capacity	3.8 cu ft

Cleaning	
Easy clean porcelain basepan	•
Pyrolytic self-clean	•

Consumption	
Energy usage	490kWh/year

Controls	
Dial with illuminated halo	•
Electric circuit	4 wire
High resolution display	•
Metal illuminated dials	•

Multi-language interface	•
Precise cooking with food probe	•
Recipe and food based functions	•
Sabbath mode	•
Smart appliance	•
Tilting touch screen interface	•
Wi-Fi connectivity	•

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

Main oven functions	
Warm	•

Oven features	
Auto re-ignition system	•
Concealed element	•
Electronic oven control	•
Food probe	•
Full extension telescopic sliding shelves	•
Internal light	true
Large broil pan	•
Self-clean proof side racks	•
Titanium coated, illuminated metal dials	•

Oven functions	
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Air fry	•
Bake	•
Classic bake	•
Clean	•
Convection bake	•
Convection Broil	•
Dehydrate	•
Dehydrate	•
Maxi Broil	•
Number of functions	15
Pastry bake	•
Pizza bake	•
Rapid proof	•
Roast	•
Slow cook	•
True convection	•
Warm	•

Oven performance	
Bake power	4600W
Broil	4000 BTU
Main oven - True convection power	2500 W

Power requirements	
Amperage	30 A
Supply frequency	60 Hz

Product details	
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Self Cleaning Sf Yes

Product dimensions

Depth 29 1/8 "

Depth (excluding handles) 2918 mm

Height 35 3/4 - 36 3/4 "

Width 35 7/8 "

Rangetop features

Sealed range top •

Vent trim included •

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 •

Full extension telescopic sliding shelves •

Secondary oven features

Food probe •

SKU 81898

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
- 2D-DXF Dual Fuel Range
- 2D-DWG Dual Fuel Range with Backguard BGRV2-1236
- 2D-DWG Dual Fuel Range with Backguard BGRV2-3036
- 2D-DWG Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim
- 2D-DXF Dual Fuel Range with Backguard BGRV2-1236
- 2D-DXF Dual Fuel Range with Backguard-BGRV2-3036
- 2D-DXF Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim
- ArchiCAD Dual Fuel Range
- Data Sheet Dual Fuel Range with Backguard BGRV2-1236
- Data Sheet Dual Fuel Range with Backguard BGRV2-3036
- Data Sheet Dual Fuel Range with Backguard BGRV2-3036H and Angled Trim
- Data Sheet Dual Fuel Range
- Energy Label Dual Fuel Cooker
- Service & Warranty
- Installation Guide EN
- Guide d'installation FR
- Planning Guide Professional Style Dial/Handle Accessories

- Revit Dual Fuel Range
- Rhino Dual Fuel Range
- Sketchup Dual Fuel Range
- Specification Guide Dual Fuel Range
- User Guide Professional Range EN
- Guide d'utilisation FR
- Guide d'utilisation FR

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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