

Dual Fuel Range, 48", 6 Burners with Griddle

Series 9 | Professional

Stainless Steel | Natural gas

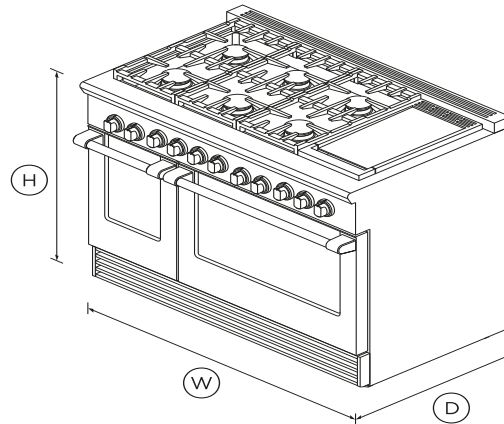


A striking addition to your kitchen, with six gas burners, griddle, and two convection ovens for a combined capacity of 6.9 cu ft.

- 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

Cooktop power

Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

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

Square handle option	AH-R48
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Cleaning

Dishwasher safe trivets	•
Pyrolytic self-clean	•

Controls

Metal illuminated dials	•
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Gas requirements

Fitting and pipe	½ NPT, min. ¾" Ø flex line
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Supply Pressure (natural gas) **6" to 9" W.C**

Main oven features

Capacity total (AHAM) **4.8 cu ft**
 Capacity usable (AHAM) **3.8 cu ft**
 Concealed Element **.**
 Electronic oven control **.**
 Full extension telescopic racks **3**
 Internal Light **.**
 Large broil pan **.**
 Self cleaning **.**
 Shelf positions **5**
 True convection **.**

Main oven functions

Bake **.**
 Broil **.**
 Clean **.**
 Convection bake **.**
 Convection broil **.**
 Number of main oven **6**
 True convection **.**

Oven performance

Main oven - Bake power **4600W**
 Main oven - Broil power **4000W**
 Main oven - True convection **2500W**
 Secondary oven - Bake power **2450W**
 Secondary oven - Broil power **3600W**

Power requirements

Amperage **50A**
 Supply frequency **60Hz**
 Supply voltage **120 - 240V**

Product dimensions

Depth **29 1/8 "**
 Height **35 3/4 - 36 3/4 "**
 Width **47 7/8 "**

Rangetop features

Sealed Dual Flow Burners™ **6**
 Sealed range top **.**
 Simmer on all burners **140°F**
 Vent trim included **Flat vent trim**

Rangetop Performance

Max burner power **23,500 BTU**
 Power back centre **18,500 BTU**
 Power back left **18,500 BTU**
 Power back right **18,500 BTU**
 Power front centre **18,500 BTU**
 Power front left **23,500 BTU**
 Power front right **18,500 BTU**
 Power griddle **18,000 BTU**
 Total cooktop power **134,000 BTU**

Recommended back guards and ventilation

Combustible situation **BGRV2-3048H**
 Minimum CFM **1,200**

Non combustible situation **BGRV2-3048 / BGRV2-1248**
 Recommended hood **HCB48-12_N (48" Professional)**

Safety

Full extension telescopic **.**

Secondary oven features

3/4 Extension racks **2**
 Capacity total (AHAM) **2.1 cu ft**
 Capacity usable (AHAM) **1.8 cu ft**
 Concealed element **.**
 Electronic oven control **.**
 Internal light **.**
 Shelf positions **5**

Secondary oven functions

Bake **.**
 Broil **.**
 Number of secondary oven **3**
 Proof **.**

Warranty

Parts and labor **Limited 2 years**

SKU **71362**

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User Guide



Service & Warranty Booklet



Installation Guide



Resources (zip)



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