

# Dual Fuel Range, 48", 8 Burners, Self-cleaning

Series 9 | Professional

Stainless Steel | Natural gas

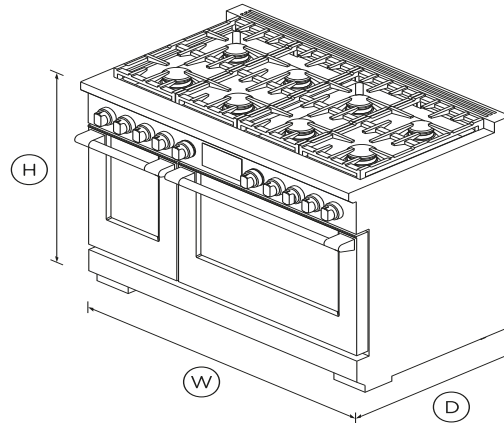


With intuitive touchscreen and specialized cooking functions across two ovens, this range is a stand-out addition to your kitchen.

- 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
- 6.9 cu ft total oven capacity across two oven cavities
- Beautiful LED halo-illuminated dials provide information at a glance

## DIMENSIONS

Height	35 <sup>3</sup> / <sub>4</sub> - 36 <sup>3</sup> / <sub>4</sub> "
Width	47 <sup>7</sup> / <sub>8</sub> "
Depth	29 <sup>1</sup> / <sub>8</sub> "



## 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

Two independently operating cavities provide a large total

capacity of 4.8 cu. ft. in the main cavity and 2.1 cu. ft. in the secondary. That's enough room for a 32 lb turkey in one oven, and your sides in the other.

### Cooking flexibility

No matter what you're cooking, you've got the right heat to get perfect results. Each of the 15 oven functions in the main cavity and 11 in the secondary 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 trivets, 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

Square handle option	AH-R48
----------------------	--------

### Cleaning

Easy clean porcelain basepan	•
Pyrolytic self-clean	•

**Controls**

- Dial with illuminated halo •
- Dual control oven dials •
- High resolution touch display •
- Multi-language interface •
- Precise cooking with food •
- Recipe and food based •
- Sabbath mode •
- Tilting touch screen interface •
- Titanium coated, illuminated •
- Wifi connectivity •

**Gas requirements**

- Fitting and pipe ½ NPT, min. ⅝" Ø flex line
- 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 •
- Food probe •
- Full extension telescopic racks 2
- Internal Light •
- Large broil pan •
- Self cleaning •
- Self-clean proof side racks •
- Shelf positions 5
- True convection •

**Main oven functions**

- Air fry •
- Bake •
- Classic bake •
- Clean •
- Convection bake •
- Convection broil •
- Dehydrate •
- Maxi broil •
- Number of main oven 15
- Pastry bake •
- Pizza bake •
- Rapid proof •
- Roast •
- Slow cook •
- True convection •
- Warm •

**Oven features**

- Pyrolytic self-clean •

**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™ 8
- 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 (2)
- Power back left 18,500 BTU
- Power back right 18,500 BTU
- Power front centre 18,500 BTU (2)
- Power front left 23,500 BTU
- Power front right 23,500 BTU
- Total cooktop power 158,000 BTU

**Recommended back guards and ventilation**

- Combustible situation BGRV3-3048H
- Non combustible situation BGRV2-3048 / BGRV2-1248
- Recommended hood HCB48-12\_N (48" Professional)

**Safety**

ADA compliant •

SKU 81896

**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 •  
 Food probe •  
 Internal light •  
 Shelf positions **5**

TEST 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

**Secondary oven functions**

Air fry •  
 Bake •  
 Classic bake •  
 Convection bake •  
 Convection broil •  
 Maxi broil •  
 Number of secondary oven **11**  
 Pastry bake •  
 Pizza bake •  
 Rapid proof •  
 Roast •  
 Warm •

**Warranty**

Parts and labour **Limited 2 years**

**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide
- [↓](#) Guide D'Utilisation
- [↓](#) Service & Warranty Booklet
- [↓](#) Installation Guide
- [↓](#) Guide D'Installation
- [↓](#) Resources (zip)



**A PEACE OF MIND SALE**

**24 Hours 7 Days a Week Customer Support**

**T 1.888.936.7872 W www.fisherpaykel.com**