30" Series 9 Professional 5 Burner Dual Fuel Range, LPG

Series 9 | Professional

Stainless Steel | LPG



Make a statement in less space, with this powerful gas burner range and spacious convection oven.

- Top burner heat of 19,000 BTU, for seriously fast boiling
- Convection oven with 4 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	29 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, while the oven cavity is large enough to allow you to cook multiple dishes at once.

SPECIFICATIONS

Accessories (sold separately)

Square handle option	AH-R30
Wok grate included	Yes

Burner ratings

Maximum burner power	19000 BTU
Power back left	11500BTU
Power back right	11500BTU
Power centre	19000BTU
Power front left	15000BTU
Power front right	15000BTU
Total cooktop power	72000 BTU

Capacity

Shelf positions	5
Shelf positions (main oven)	5
Total capacity (main oven)	4 L

Cleaning

Pyrolytic self-clean	•

Controls

Electric circuit	4
Metal illuminated dials	•

Gas Requirements

Fitting and pipe	□ NPT, min. □" □ flex line
Supply Pressure (LPG)	11" to 14" W.C

Oven features

Auto re-ignition system	•
Broil pan	•
Concealed element	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
True convection	•

Oven functions

Bake	•
Broil	•
Clean	•
Convection bake	•
Convection Broil	•
Number of functions	6
True convection	•

Oven performance

Bake power	3500W
Broil	4000 BTU
Main oven - True convection power	2500 W

Power requirements

Amperage	30 A
Rated current	30 A
Supply frequency	60 Hz

Product dimensions

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

Rangetop features

Sealed range top	•
Vent trim included	•

Recommended Back Guards Ventilation

Combustible situation	BGRV2-3030H
Minimum CFM	600
Non combustible situation	BGRV2-3030 / BGRV2-1230
Recommended hood	HCB30-6_N (Professional Range Hood)

Safety

Full extension telescopic sliding shelves	•

SKU 71375

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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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