

Gas Rangetop, 30"

Series 9 | Professional

Stainless Steel | Natural gas

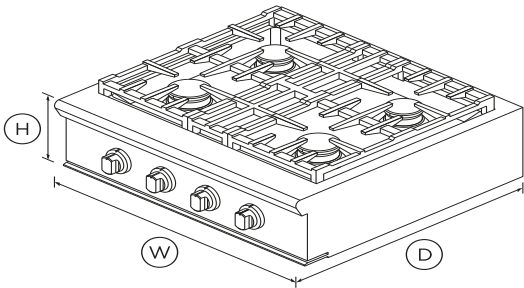


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- Your burners can deliver anything from very high 22,500 BTU heat for seriously fast boiling, to the most gentle flame for simmering
- Continuous surface grates designed for pots and pans to move safely across the cooktop

DIMENSIONS

Height	8 5/16"
Width	29 7/8"
Depth	28"



FEATURES & BENEFITS

Perfect heat
Sealed Dual Flow Burners™ deliver rangetop power up to 22,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

Precise Control
From the highest to the lowest temperatures you get total control with halo-illuminated rangetop dials. A precise full surface simmer is delivered across all burners.

Cooking flexibility
The continuous surface grates are designed for pots and pans to move safely across the rangetop. Full coverage, deep-platform style grates are designed so heat goes directly onto the pot rather than the grates themselves, for a faster boil and energy efficiency.

Easy cleaning
These rangetops have sealed burners and a single sheet cooking surface which, combined with a commercial-style stainless steel finish and dishwasher-safe grates, allow easy cleaning.

Information at a glance
LED halo control dials provide information at a glance and assist in alerting you if any burners are accidentally left on.

Complementary design
Built to last with distinctive, bold styling, this rangetop is designed to match the Fisher & Paykel Professional style family of appliances.

SPECIFICATIONS

Burner ratings	
Max burner power	22500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	22500BTU
Power front right	18500BTU
Controls	
Metal illuminated dials	•
Performance	
Sealed Dual Flow Burners™	4
Simmer on all burners	140°F



Power requirements

Amperage	15A
Supply frequency	60Hz
Supply voltage	120VV

Product dimensions

Depth	28"
Height	8 5/16"
Width	29 7/8"

Recommended Back Guards Ventilation

Minimum CFM	600 BTU
Pro hood	VS30

Warranty

Parts and labour	2 years
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SKU 71390

Other product downloads available at fisherpaykel.com

- [↓](#) User Guide
- [↓](#) Guide D'Utilisation
- [↓](#) Service & Warranty
- [↓](#) Installation Guide
- [↓](#) Guide D'Installation
- [↓](#) Data Sheet Gas Cooktop
- [↓](#) Planning Guide Gas Cooktop

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