

Gas Cooktop, 30", LPG

Series 7 | Professional

Stainless Steel | LPG

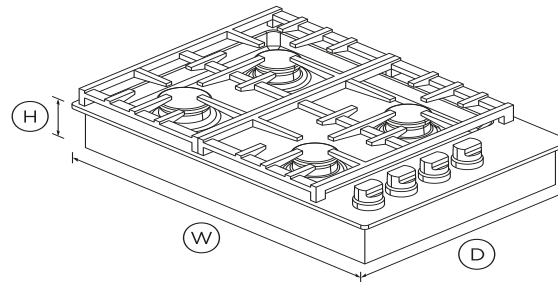


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- Your burners can deliver anything from a high 20,000 BTU heat per burner for fast boiling, to a gentle flame for simmering
- Continuous surface grates designed for pots and pans to move safely across the cooktop

DIMENSIONS

| | |
|--------|--------|
| Height | 5 1/2" |
| Width | 30" |
| Depth | 21" |



FEATURES & BENEFITS

Perfect heat

Sealed Dual Flow Burners™ deliver cooktop power up to 20,000 BTU 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 cooktop dials. A precise full surface simmer is delivered across all burners.

Easy cleaning

These cooktops 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.

Cooking flexibility

The self-locating grates focus the flame on the base of each pan, where it is most required. They are designed for easy and safe sliding of pans across the cooktop surface. For cooking variety, a wok ring accessory is also available.

Complementary design

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

SPECIFICATIONS

Burner ratings

| | |
|-------------------|----------|
| Max burner power | Yes |
| Power back left | 15000BTU |
| Power back right | 15000BTU |
| Power front left | 20000BTU |
| Power front right | 15000BTU |

Controls

| | |
|-------------|---|
| Metal dials | • |
|-------------|---|

Performance

| | |
|---------------------------|-------|
| Sealed Dual Flow Burners™ | 4 |
| Simmer on all burners | 140°F |

Power requirements

| | |
|----------|-----|
| Amperage | 15A |
|----------|-----|

| | |
|------------------|------|
| Supply frequency | 60Hz |
|------------------|------|

| | |
|----------------|------|
| Supply voltage | 120V |
|----------------|------|

Product dimensions

| | |
|-------|-----|
| Depth | 21" |
|-------|-----|

| | |
|--------|--------|
| Height | 5 1/2" |
|--------|--------|

| | |
|-------|-----|
| Width | 30" |
|-------|-----|

Recommended Back Guards Ventilation

| | |
|-------------|---------|
| Minimum CFM | 600 BTU |
|-------------|---------|

| | |
|----------|------|
| Pro hood | VS30 |
|----------|------|

Warranty

| | |
|------------------|---------|
| Parts and labour | 2 years |
|------------------|---------|

Zones

| | |
|--------------------|---|
| Number of elements | 4 |
|--------------------|---|

| | |
|-----|-------|
| SKU | 71395 |
|-----|-------|

Other product downloads available at fisherpaykel.com

[↓](#) Service & Warranty

[↓](#) User Guide EN / Guide d'utilisation FR

[↓](#) Installation Guide EN / Guide d'installation FR

[↓](#) Data Sheet Gas Cooktop

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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