

Gas on Steel Cooktop, 90cm

Series 5 | Contemporary

Stainless Steel | Natural gas

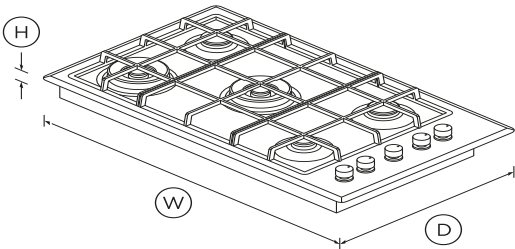


All the essentials in a large cooktop, including two wok burners for high heat cooking.

- Five burners including two wok burners
- A flame-failure safety device; if the flame goes out, the gas turns off

DIMENSIONS

Height	54mm
Width	914mm
Depth	533mm



FEATURES & BENEFITS

Precise Control

The consistent flame and heat distribution of the burners, including the wok burner, combined with highly responsive dials offer precise heat control. Perfect a slow simmer for sauces or an intense heat for searing steaks.

Easy Handling

With flat cast-iron grates, pots and pans can easily be slid across elements, coming in handy in busy cooking environments.

Complementary Design

The brushed stainless steel has been designed for durability but also provides a modern, stylish finish, matching the Fisher & Paykel family of kitchen appliances.

Safe & Sound

The flame failure safety device automatically turns off the gas if the flame is accidentally extinguished.

Handy Accessories

This cooktop comes with a small pan support and wok stand to complement different cooking styles.

Easy To Clean

The stainless steel component is easily accessible and quick to clean. Cast iron trivets provide a durable and stable cooking platform, while rubber feet prevent them from scratching the cooktop.

SPECIFICATIONS

Accessories

Wok stand	•
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Burner ratings

Auxiliary burner (natural gas)	3.6 MJ/h
Semi-rapid burner (natural gas)	8.5 MJ/h
Wok burner (natural gas)	15 MJ/h

Burners

Number of burners	5
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Cleaning

Easy clean cooktop design	•
Quick component removal	•

Controls	
Ergonomic control dials	•
Laser etched graphics	•

Performance	
Both LPG & NG models	•
Cast iron trivets	•
Electronic ignition	•
Quick connect gas valves	•

Power requirements	
Supply voltage	230 - 240V

Product dimensions	
Depth	533mm
Height	54mm
Width	914mm

Safety	
Flame failure system	•
Spill containment	2L

Warranty	
Parts and labour	2 years

Zones	
Number of elements	5

SKU 81465




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

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.

Other product downloads available at fisherpaykel.com

-  User Guide
-  Service & Warranty
-  Installation Guide



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