

Gas Rangetop, 36"

Series 9 | Professional

Stainless Steel | Natural gas

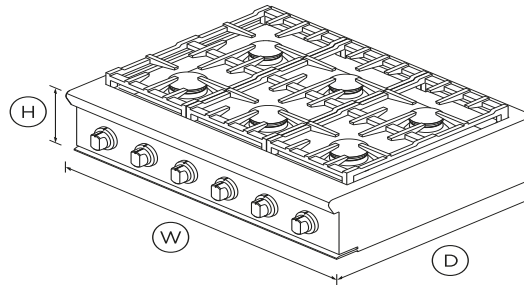


Cook with the power and precision of a professional, with this large cooking space that includes six gas burners.

- Your burners can deliver anything from very high 23,500 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 | 35 7/8" |
| Depth | 28" |



FEATURES & BENEFITS

Perfect heat

Sealed Dual Flow Burners™ deliver rangetop power up to 19,000 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 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 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.

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 | Yes |
| Power back centre | 13000BTU |
| Power back left | 13000BTU |
| Power back right | 13000BTU |
| Power front centre | 15000BTU |
| Power front left | 19000BTU |
| Power front right | 19000BTU |

Controls

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

Performance

| | |
|---------------------------|-------|
| Sealed Dual Flow Burners™ | 6 |
| Simmer on all burners | 140°F |

Power requirements

| | |
|------------------|------|
| Amperage | 15A |
| Supply frequency | 60Hz |
| Supply voltage | 120V |

Product dimensions

| | |
|--------|---------|
| Depth | 28" |
| Height | 8 5/16" |
| Width | 35 7/8" |

Recommended Back Guards Ventilation

| | |
|-------------|---------------|
| Minimum CFM | 600 BTU |
| Pro hood | VS36 / VS1236 |

Warranty

| | |
|-----------------|---------|
| Parts and labor | 2 years |
|-----------------|---------|

| | |
|-----|-------|
| SKU | 71388 |
|-----|-------|

Other product downloads available at fisherpaykel.com

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



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

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

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