

30cm Series 9 1 Burner Gas Cooktop, Natural Gas

Contemporary



- All the essentials in a large cooktop, including a wok burner for high heat cooking.
- Single wok burner
 - A flame-failure safety device; if a flame goes out, the gas turns off

DIMENSIONS

Height	66 mm
Width	298 mm
Depth	530 mm

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.
- Safe & Sound**
The flame failure safety device automatically turns off the gas if the flame is accidentally extinguished.
- Complementary Design**
The brushed stainless steel and polished metal trim has been designed for durability but also provides a modern, stylish finish, matching the Fisher & Paykel family of kitchen appliances.

- Easy Cleaning**
The stainless steel component is easily accessible and quick to clean. Cast iron trivets provide a durable and stable cooking platform, with rubber feet to prevent them from scratching the cooktop.
- Handy Accessories**
This cooktop comes with a small pan support and wok stand to complement different cooking styles.

SPECIFICATIONS

- Accessories (included)**
- | | |
|-------------------|------|
| Small pan support | • |
| Wok stand | true |
- Burners**
- | | |
|-------------------|---|
| Number of burners | 1 |
|-------------------|---|

- Cleaning**
- | | |
|---------------------------|---|
| Easy clean cooktop design | • |
| Quick component removal | • |

- Consumption**
- | | |
|--------------------|---------|
| Energy rating | Grade 2 |
| Heating efficiency | 59% |

- Controls**
- | | |
|-------------------------|---|
| Dual wok control | • |
| Ergonomic control dials | • |
| Laser etched graphics | • |
| Turned stainless dials | • |

- Performance**
- | | |
|--------------------------|---|
| Cast iron trivets | • |
| Electronic ignition | • |
| Quick connect gas valves | • |

- Power requirements**
- | | |
|------------------|-----------|
| Supply frequency | 50 Hz |
| Supply voltage | 220-240 V |

- Product dimensions**
- | | |
|--------|--------|
| Depth | 530 mm |
| Height | 66 mm |
| Width | 298 mm |

Safety	
Flame failure system	•
Zones	
Number of zones	1
SKU	
83044	

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

Other product downloads available at fisherpaykel.com

- [↓](#) Energy Label
- [↓](#) Installation Guide (Chinese)
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) User Guide (Chinese)

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.