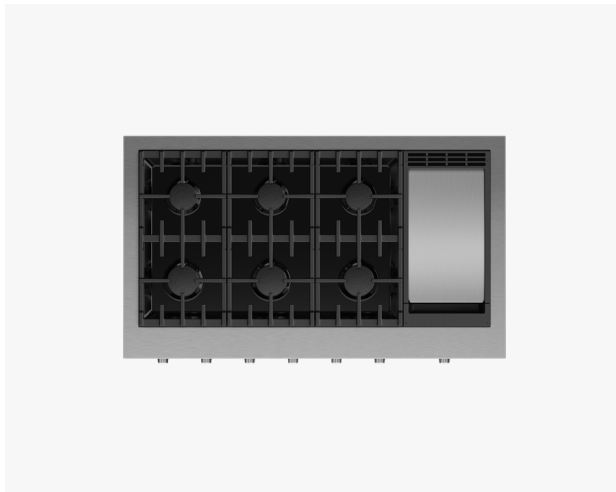


# Gas Rangetop, 48", Griddle

Series 9 | Professional

Stainless Steel | LPG



A powerful six burner rangetop with Professional styling and the additional cooking flexibility of a stainless steel griddle.

- Griddle with burners that deliver up to 19,000 BTU heat per burner, for seriously fast boiling
- Continuous surface grates designed for pots and pans to move safely across the cooktop
- The stainless steel griddle is great for cooking anything from grilled cheese to quesadillas
- Made from quality materials and real stainless steel

## DIMENSIONS

Height	8 5/16"
Width	47 7/8"
Depth	28"

## FEATURES & BENEFITS

### Cooktop power

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. The deep-platform style grates provide full coverage so heat goes directly onto the pot, for a faster boil.

### Easy to clean

These rangetops are easy to clean with sealed burners and a continuous, porcelain basepan.

### 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.

### DESIGN QUALITY

This rangetop is built to last with craftsmanship in every detail, featuring real stainless steel, cast-iron trivets, and titanium coated dials.

## 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	15000BTU
Power griddle	15000BTU
Total cooktop power	103000BTU

### Burners

Number of burners	6
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### Cleaning

Easy clean porcelain basepan	•
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### Controls

Metal illuminated dials	•
Star K Certification	•

### Gas Requirements

Fitting and pipe	½ NPT, min. 5/8" flex line
Supply Pressure (LPG)	11" to 14" W.C

### Performance

Auto re-ignition system	•
Sealed Dual Flow Burners™	6
Sealed range top	•
Simmer on all burners	140°F

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**Power requirements**

Supply frequency	<b>60Hz</b>
Supply voltage	<b>120V</b>

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**Product dimensions**

Depth	<b>28"</b>
Height	<b>8 5/16"</b>
Width	<b>47 7/8"</b>

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**Recommended Back Guards Ventilation**

Combustible situation	<b>BGCV2-3048H</b>
Non combustible situation	<b>BGCV2-3048 / BGCV2-1248</b>
Pro hood	<b>HCB48-12_N</b>

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**Safety**

ADA compliant	•
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**Warranty**

Parts and labour	<b>Limited 2 years</b>
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SKU	82388
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**Other product downloads available at fisherpaykel.com**

- [↓](#) Service & Warranty
- [↓](#) User Guide EN
- [↓](#) Guide d'utilisation FR
- [↓](#) Energy Label
- [↓](#) Installation Guide EN
- [↓](#) Guide d'installation FR
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories

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