36" Series 9 4 Burner + Griddle Gas Rangetop, Natural Gas

Series 9 | Professional

Stainless Steel | Natural gas

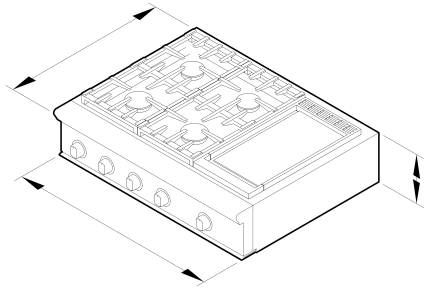


A powerful six burner rangetop with professional styling and the additional cooking flexibility of a stainless steel griddle.

- Your burners can deliver anything from very high 23,500 BTU heat for seriously fast boiling, to the most gentle flame for simmering
- The stainless steel griddle is great for cooking anything from pancakes to bacon, grilled cheese to quesadillas

DIMENSIONS

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



FEATURES & BENEFITS

Perfect Heat

Sealed Dual Flow Burners™ deliver rangetop power up to 23,500 BTU (NG models) 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. Heavyweight stainless steel griddles can be set to desired temperatures and then maintained evenly across the entire griddle surface.

Easy Cleaning

These rangetops 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

Maximum burner power	Yes
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front left	23,500 BTU
Power front right	18,500 BTU
Power griddle	18,000 BTU
Total cooktop power	97,000 BTU

Controls

Metal illuminated dials	•

Gas Requirements

Fitting and pipe	□ NPT, min. □" □ flex line
Supply Pressure (natural gas)	6" to 9" W.C

Performance

Sealed cooking surface	•
Sealed Dual Flow Burners™	4
Simmer on all burners	140 F

Power requirements

Amperage	15 A
Supply frequency	60 Hz
Supply voltage	120 V

Product dimensions

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

Recommended Back Guards Ventilation

Combustible situation	BGCV2-3036H
Minimum CFM	600 BTU
Non combustible situation	BGCV2-3036 / BGCV2-1236
Pro hood	VS36 / VS1236
Traditional hood	ES36

SKU	71386

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

- DXF
- Data Sheet (English)
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide (English)
- Right To Repair Declaration (English, Canadian French)
- User Guide (English)
- User Guide (Canadian French)

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.

24/7

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