QUICK REFERENCE GUIDE > CPV2-304N N

Gas Rangetop, 30"

Series 9 | Professional

Stainless Steel | Natural gas

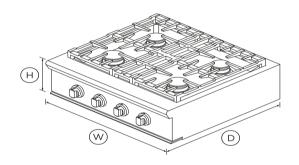


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- Your burners can deliver anything from very high 22,500 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 | 29 7/8" |
| Depth | 28" |



FEATURES & BENEFITS

Perfect heat

Sealed Dual Flow Burners™ deliver rangetop power up to 22,500 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. 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.

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.

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.

Complementary design

Built to last with distinctive, bold styling, this rangetop is designed to match the Fisher & Paykel Professional style family of appliances.

SPECIFICATIONS

| Yes 18500BTU |
|-----------------|
| 18500BTU |
| |
| 18500BTU |
| 22500BTU |
| 18500BTU |
| |

Controls

Metal illuminated dials

Performance

Sealed Dual Flow Burners[™] 4
Simmer on all burners 140°F

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| Power requirements | |
|-------------------------------------|---------|
| Amperage | 15A |
| Supply frequency | 60Hz |
| Supply voltage | 120V |
| Product dimensions | |
| Depth | 28" |
| Height | 8 5/16" |
| Width | 29 7/8" |
| Recommended Back Guards Ventilation | |
| Minimum CFM | 600 BTU |
| Pro hood | VS30 |
| Warranty | |
| Parts and labour | 2 years |
| SKU | 71390 |

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



User Guide



Guide d'utilisation FR



Service & Warranty



Installation Guide EN



Guide d'installation FR



Data Sheet Gas Cooktop



Planning Guide Gas Cooktop



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