

# Gas Rangetop, 30"

Series 9 | Professional

Stainless Steel | Natural gas

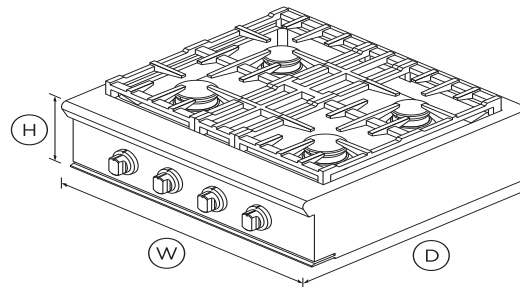


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- 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

### Burner ratings

Max burner power	22500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front left	22500BTU
Power front right	18500BTU

### Controls

Metal illuminated dials	•
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### 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	120VV

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**Product dimensions**

Depth	28"
Height	8 5/16"
Width	29 7/8"

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**Recommended Back Guards Ventilation**

Minimum CFM	600 BTU
Pro hood	VS30

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**Warranty**

Parts and labor	2 years
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SKU	71390
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**Other product downloads available at fisherpaykel.com**

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

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