

# Gas Rangetop, 48", Griddle

Series 9 | Professional

Stainless Steel | Natural gas



A powerful five 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
- Continuous surface grates designed for pots and pans to move safely across the cooktop
- The stainless steel griddle is great for cooking anything from pancakes to bacon, 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 23,500 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 grates, and titanium coated dials.

## SPECIFICATIONS

### Burner ratings

Max burner power	Yes
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front centre	23,500 BTU
Power front left	18,500 BTU
Power front right	18,500 BTU
Power griddle	24,000 BTU
Total cooktop power	121,500 BTU

### Cleaning

- Easy clean porcelain basepan

### Controls

- Metal illuminated dials
- Star K Certification
- Titanium coated, illuminated

### Gas Requirements

Fitting and pipe	½ NPT, min. 5/8" flex line
Supply Pressure (natural gas)	6" to 9" W.C

### Performance

Sealed Dual Flow Burners™	5
Sealed cooking surface	•
Sealed range top	•
Simmer on all burners	140°F

### Power requirements

Amperage	15A
----------	-----

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

---

**Product dimensions**

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

---

**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>

---

**Safety**

ADA compliant	<b>.</b>
---------------	----------

---

**Warranty**

Parts and labor	<b>2 years</b>
-----------------	----------------

---

**Zone ratings**

Front right	<b>18500 BTU</b>
-------------	------------------

---

SKU	<b>82010</b>
-----	--------------

---



---

**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide
- [↓](#) Service & Warranty
- [↓](#) Installation Guide
- [↓](#) Data Sheet Gas Rangetop and Low Backguard
- [↓](#) Data Sheet Gas Rangetop and High Shelf High Backguard
- [↓](#) Data Sheet Gas Rangetop and Low Shelf High Backguard


**A PEACE OF MIND SALE**
**24 Hours 7 Days a Week Customer Support**
**T 1.888.936.7872 W www.fisherpaykel.com**

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