30" Series 9 4 Burner Gas Rangetop, Natural Gas

Series 9 | Professional

Stainless Steel | Natural gas

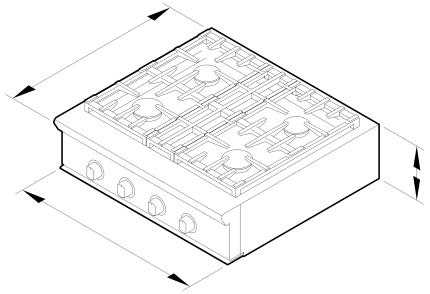


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- 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 140F 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

Maximum burner power	Yes
Power back left	18500BTU
Power back right	18500BTU
Power front left	22500BTU
Power front right	18500BTU

Controls

Metal illuminated dials	•

Performance

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	29 7/8 "

Recommended Back Guards Ventilation

Minimum CFM	600 BTU
Pro hood	VS30

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

- DXF
- Archicad
- Data Sheet (English)
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Planning Guide (English)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- 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.



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