30" Series 7 4 Burner Gas Cooktop, Natural Gas

Series 7 | 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 a high 20,000 BTU heat per burner for fast boiling, to a gentle flame for simmering
- Continuous surface grates designed for pots and pans to move safely across the cooktop

DIMENSIONS

Height	5 1/2 "
Width	30 "
Depth	21 "

FEATURES & BENEFITS

Perfect Heat

Sealed Dual Flow Burners™ deliver cooktop power up to 20,000 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 cooktop dials. A precise full surface simmer is delivered across all burners.

Easy Cleaning

These cooktops 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.

Cooking Flexibility

The self-locating grates focus the flame on the base of each pan, where it is most required. They are designed for easy and safe sliding of pans across the cooktop surface. For cooking variety, a wok ring accessory is also available.

Complementary Design

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

SPECIFICATIONS

Burner ratings

Maximum burner power	Yes
Power back left	15000BTU
Power back right	15000BTU
Power front left	20000BTU
Power front right	15000BTU

Burners

Number of burners	4

Controls

Metal 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	21 "
Height	5 1/2 "
Width	30 "

Recommended Back Guards Ventilation

Minimum CFM	600 BTU
Pro hood	VS30

Zones

Number of zones	4

SKU 71394

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
- DWG
- Installation Guide (English, Canadian French)
- Right To Repair Declaration (English, Canadian French)
- User Guide (English, 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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