

# Gas Rangetop, 30"

Series 9 | Professional

Natural gas | Stainless Steel



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
- Designed to match Professional style appliances
- Made from quality materials and real stainless steel

## DIMENSIONS

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

## FEATURES & BENEFITS

### Cooktop power

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. The deep-platform style grates provide full coverage so heat goes directly onto the pot, for a faster boil.

### <<Missing Feature Title>>

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 trivets, and titanium coated dials.

## SPECIFICATIONS

### Burner ratings

Max burner power	22,500 BTU
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front left	22,500 BTU
Power front right	18,500 BTU
Total cooktop power	78,000 BTU

### Cleaning

- Easy clean porcelain basepan

### Controls

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

### Gas Requirements

Fitting and pipe	1/2 NPT, min. 5/8" flex line
Supply Pressure (natural gas)	6" to 9" W.C

### Performance

Sealed Dual Flow Burners™	4
Sealed cooking surface	•
Simmer on all burners	140°F

### Power requirements

Amperage	15A
Supply frequency	60Hz
Supply voltage	120VV

---

**Product dimensions**

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

---

**Recommended Back Guards Ventilation**

Combustible situation	BGCV2-3030H
Non combustible situation	BGCV2-3030 / BGCV2-1230
Pro hood	HCB30-6 N

---

**Warranty**

Parts and labour	2 years
------------------	---------

---

SKU	82018
-----	-------

---

TEST 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
- [↓](#) User Guide
- [↓](#) Installation Guide
- [↓](#) Installation Guide
- [↓](#) Data Sheet Gas Rangetop
- [↓](#) 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**