

Gas Rangetop, 36", Griddle

Series 9 | Professional

Stainless Steel | Natural gas

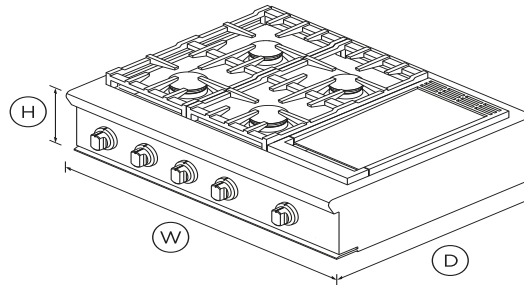


A powerful six burner rangetop with professional styling and the additional cooking flexibility of a stainless steel griddle.

- Your burners can deliver anything from very high 23,500 BTU heat for seriously fast boiling, to the most gentle flame for simmering
- The stainless steel griddle is great for cooking anything from pancakes to bacon, grilled cheese to quesadillas

DIMENSIONS

Height	8 5/16"
Width	35 7/8"
Depth	28"



FEATURES & BENEFITS

PERFECT HEAT

Sealed Dual Flow Burners™ deliver rangetop power up to 23,500 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. Heavyweight stainless steel griddles can be set to desired temperatures and then maintained evenly across the entire griddle surface.

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.

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.

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	23,500 BTU
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front left	23,500 BTU
Power front right	18,500 BTU
Power griddle	18,000 BTU
Total cooktop power	97,000 BTU

Controls

- Metal illuminated dials

Gas Requirements

Fitting and pipe $\frac{1}{2}$ NPT, min. $\frac{5}{8}$ " 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 **35 7/8"**

Recommended Back Guards Ventilation

Combustible situation **BGCV2-3036H**
 Minimum CFM **600 BTU**
 Non combustible situation **BGCV2-3036 / BGCV2-1236**
 Pro hood **VS36 / VS1236**
 Traditional hood **ES36**

Warranty

Parts and labour **2 years**

SKU **71386**

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

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