

# Gas Rangetop, 48", Griddle

Series 9 | Professional

Stainless Steel | Natural gas

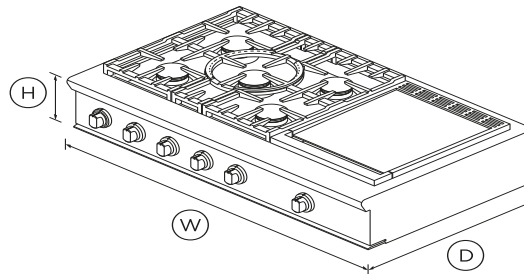


A powerful five burner rangetop with Professional styling and the additional cooking flexibility of a stainless steel griddle.

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

## DIMENSIONS

Height	8 5/16"
Width	47 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.

## 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 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.

## 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	Yes
Power back left	18500BTU
Power back right	18500BTU
Power front left	18500BTU
Power front right	18500BTU
Power griddle	24500BTU

### Controls

Metal illuminated dials	•
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### Performance

Electric circuit	3 wire
Sealed Dual Flow Burners™	5

Sealed range top	•
Simmer on all burners	140°F

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**Power requirements**

Amperage	15A
Supply frequency	60Hz
Supply voltage	120V

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**Product dimensions**

Depth	28"
Height	8 5/16"
Width	47 7/8"

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**Recommended Back Guards Ventilation**

Minimum CFM	1200 BTU
Pro hood	VS48

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**Warranty**

Parts and labour	2 years
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SKU	71378
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**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide
- [↓](#) Guide d'utilisation FR
- [↓](#) Service & Warranty
- [↓](#) Installation Guide
- [↓](#) Guide d'installation FR
- [↓](#) Data Sheet Gas Cooktop
- [↓](#) Planning Guide Gas Cooktop

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