

# Gas Rangetop, 36"

Series 9 | Professional

Natural gas | Stainless Steel



Cook with the power and precision of a professional, with this large cooking space that includes six gas burners.

- Your burners can deliver anything from very high 23,500 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	35 7/8"
Depth	28"

## FEATURES & BENEFITS

### Cooktop power

Sealed Dual Flow Burners™ deliver rangetop power up to 23,500 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 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	23,500 BTU
Power back centre	18,500 BTU
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front centre	18,500 BTU
Power front left	23,500 BTU
Power front right	23,500 BTU
Total cooktop power	121,000 BTU

### Cleaning

- Easy clean porcelain basepan

### Controls

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

### Gas Requirements

Fitting and pipe	½ NPT, min. 5/8" flex line
Supply Pressure (natural gas)	6" to 9" W.C

### Performance

Sealed Dual Flow Burners™	6
Sealed cooking surface	•
Simmer on all burners	140°F

### Power requirements

Amperage	15A
Supply frequency	60Hz

Supply voltage	120VV
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Width	35 7/8"

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**Recommended Back Guards Ventilation**

Combustible situation	BGCV2-3036H
Non combustible situation	BGCV2-3036 / BGCV2-1236
Pro hood	HCB36-12 N / HCB36-6 N

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**Warranty**

Parts and labour	2 years
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SKU	82016
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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

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**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide
- [↓](#) User Guide
- [↓](#) Installation Guide
- [↓](#) Installation Guide
- [↓](#) Data Sheet Gas Rangetop and Low Thin Backguard
- [↓](#) Data Sheet Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) Data Sheet Gas Rangetop and High Thin Backguard

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