

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
- Continuous surface grates designed for pots and pans to move safely across the cooktop
- The stainless steel griddle is great for cooking anything from pancakes to bacon, grilled cheese to quesadillas
- Made from quality materials and real stainless steel

DIMENSIONS

Height	8 5/16"
Width	47 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.

Easy to clean
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 grates, and titanium coated dials.

SPECIFICATIONS

Burner ratings	
Max burner power	Yes
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front centre	23,500 BTU
Power front left	18,500 BTU
Power front right	18,500 BTU
Power griddle	24,000 BTU
Total cooktop power	121,500 BTU

Cleaning	
Easy clean porcelain basepan	•

Controls	
Metal illuminated dials	•
Star K Certification	•
Titanium coated, illuminated	•

Gas Requirements	
Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C

Performance	
Sealed Dual Flow Burners™	5
Sealed cooking surface	•
Sealed range top	•
Simmer on all burners	140°F

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	
Combustible situation	BGCV2-3048H
Non combustible situation	BGCV2-3048 / BGCV2-1248
Pro hood	HCB48-12_N
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Safety	
ADA compliant	•
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Warranty	
Parts and labour	2 years
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Zone ratings	
Front right	18500 BTU
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SKU	82010
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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
- [↓](#) Guide d'utilisation FR
- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN
- [↓](#) Guide d'installation FR
- [↓](#) 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
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories



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