Gas Cooktop, 30", LPG

Series 9 | Professional

Stainless Steel | LPG

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 a high 20,000 BTU heat per burner for fast boiling, to a 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	5 1/2″
Width	30″
Depth	21″

FEATURES & BENEFITS

Cooktop Power
Sealed Dual Flow Burners™ deliver cooktop power up to 20,000 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 cooktop dials. A precise full surface simmer is delivered across all burners.

Cooking Flexibility
The self-locating grates focus the flame on the base of each pan, where it is most required. They are designed for easy and safe sliding of pans across the cooktop surface. For cooking variety, a wok ring accessory is also available.

Easy To Clean
These cooktops are easy to clean with a commercial-style stainless steel finish, sealed burners and a single sheet cooking 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.

Complementary Design
Built to last with distinctive, bold styling, this cooktop is designed to match the Fisher & Paykel Professional style family of appliances.

SPECIFICATIONS

Burner ratings

Max burner power	Yes
Power back left	12,000 BTU
Power back right	12,000 BTU
Power front left	20,000 BTU
Power front right	12,000 BTU
Total cooktop power	56,000 BTU

Controls

Metal illuminated dials	•
Titanium coated, illuminated	•

Gas Requirements

Fitting and pipe	½ NPT, min. ⅝″ ⌀ flex line
Supply Pressure (LPG)	11″ to 14″ 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	120V

Product dimensions

Depth	21″
Height	5 1/2″

Width	30"

Recommended Back Guards Ventilation

Downdraft	HD30
Minimum CFM	600 BTU
Pro hood	HCB30-6 N
Traditional hood	ES30

Safety

ADA compliant	•

Warranty

Parts and labor	2 years

SKU	82378

Other product downloads available at fisherpaykel.com

↓ User Guide

↓ Service & Warranty

↓ Installation Guide

24/7

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 **W**www.fisherpaykel.com

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

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

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