

# Gas Rangetop, 48", Griddle, LPG

Series 9 | Professional

Stainless Steel | LPG

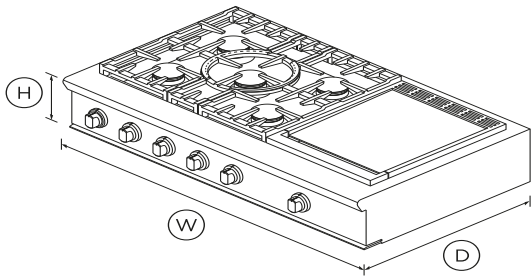


A powerful five burner rangetop with Professional styling and the additional cooking flexibility of a stainless steel griddle.

- Your burners can deliver anything from a high 19,000 BTU heat per burner for fast boiling, to a gentle flame for simmering
- The 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
Power requirements	
Amperage	15A
Supply frequency	60Hz
Supply voltage	120V
Product dimensions	
Depth	28"
Height	8 5/16"
Width	47 7/8"
Recommended Back Guards Ventilation	
Minimum CFM	1200 BTU
Pro hood	VS48
Warranty	
Parts and labour	2 years
SKU	
71379	

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.

Other product downloads available at [fisherpaykel.com](https://fisherpaykel.com)

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- [↓](#) Guide d'utilisation FR
- [↓](#) Service & Warranty
- [↓](#) Installation Guide
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