

30" Series 9 4 Burner Gas Rangetop, Natural Gas

Professional



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 very high 22,500 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	29 7/8 "
Depth	28 "

FEATURES & BENEFITS

- Cooktop Power**
Sealed Dual Flow Burners™ deliver rangetop power up to 22,500 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. 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	
Maximum burner power	Yes

Power back left	18,500 BTU
Power back right	18,500 BTU
Power front left	22,500 BTU
Power front right	18,500 BTU
Total cooktop power	78,000 BTU

- Cleaning**
- Easy clean porcelain basepan

Consumption	
In-use energy carbon emissions estimate	0.0kgCO2e/year

- Controls**
- Metal illuminated dials
 - Star K Certification
 - Titanium coated, illuminated metal dials

Gas Requirements	
Fitting and pipe	1/2" NPT, min. 1/2" flex line
Supply Pressure (natural gas)	6" to 9" W.C

Performance	
Sealed cooking surface	
Sealed Dual Flow Burners™	4
Simmer on all burners	140 °F

Power requirements

Amperage	15A A
Supply frequency	60 Hz
Supply voltage	120 V

Product dimensions

Depth	28 "
Height	8 5/16 "
Width	29 7/8 "

Recommended Back Guards Ventilation

Combustible situation	BGCV2-3030H
Non combustible situation	BGCV2-3030 / BGCV2-1230
Pro hood	HCB30-6 N

SKU	82987
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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

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- ↓ Installation Guide (English)
- ↓ Installation Guide (Canadian French)
- ↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- ↓ Revit
- ↓ Rhino
- ↓ Right To Repair Declaration (English, Canadian French)
- ↓ SketchUp
- ↓ User Guide (English)
- ↓ User Guide (Canadian French)

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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