

Gas Cooktop, 30", LPG

Series 7 | Professional

Stainless Steel | LPG

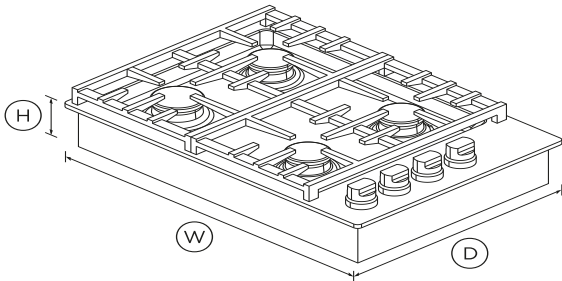


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- 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

DIMENSIONS

| | |
|--------|--------|
| Height | 5 1/2" |
| Width | 30" |
| Depth | 21" |



FEATURES & BENEFITS

- Perfect Heat**
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.

- 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.
- 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.
- 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 | 15000BTU |
| Power back right | 15000BTU |
| Power front left | 20000BTU |
| Power front right | 15000BTU |
| Controls | |
| Metal dials | • |
| Performance | |
| Sealed Dual Flow Burners™ | 4 |
| 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 | |
| Minimum CFM | 600 BTU |
| Pro hood | VS30 |
| Warranty | |
| Parts and labor | 2 years |
| Zones | |
| Number of elements | 4 |
| SKU | |
| 71395 | |

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

- [↓](#) Service & Warranty
- [↓](#) User Guide EN / Guide d'utilisation FR
- [↓](#) Installation Guide EN / Guide d'installation FR
- [↓](#) Data Sheet Gas Cooktop

A black circular logo with a white border. Inside the circle, the text "24/7" is written in white, bold, sans-serif font.

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 W www.fisherpaykel.com