

# Gas Rangetop, 48", Griddle

Series 9 | professional

Stainless Steel | LPG

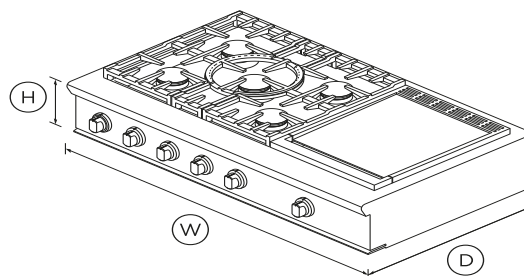


A powerful five burner rangetop with Professional styling and the additional cooking flexibility of a stainless steel griddle.

- Your burners can deliver anything from very high 23,500 BTU heat for seriously fast boiling, to the most gentle flame for simmering
- The stainless steel griddle is great for cooking anything from pancakes to bacon, grilled cheese to quesadillas

## DIMENSIONS

Height	8 <sup>5</sup> / <sub>16</sub> "
Width	47 <sup>7</sup> / <sub>8</sub> "
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

Back left	18500BTU
Back right	18500BTU
Centre	23500BTU
Front left	18500BTU
Front right	18500BTU
Griddle	24000BTU

### Cleaning

- Dishwasher proof trivets
- Sealed range top

### Controls

- Metal dials

Metal illuminated dials •

**Element ratings**

Centre **23500BTU**

**Performance**

Maximum burner power **23500BTU**

Sealed Dual Flow Burners™ **5**

Simmer on all burners **140°F**

Total cooktop power **121500BTU**

**Power requirements**

Amperage **15A**

Electric circuit **3 wire**

Supply frequency **60Hz**

Supply voltage **120V**

**Product dimensions**

Depth **28 "**

Height **8 <sup>5</sup>/<sub>16</sub> "**

Width **47 <sup>7</sup>/<sub>8</sub> "**

**Recommended Ventilation**

Minimum CFM **1200**

Pro hood **VS48**

**Warranty**

Parts and labor **Limited 2 Years Parts & Labor**

**Zone ratings**


Centre **23500BTU**

SKU **71378**

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 2019.

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