

# Gas Rangetop, 48"

Series 9 | Professional

Stainless Steel | Natural gas

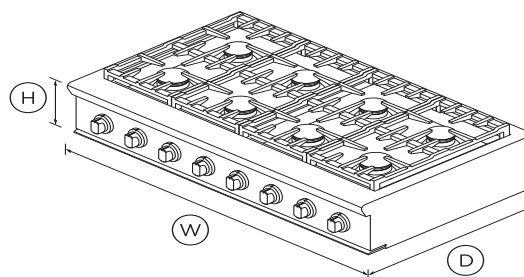


Eight burners for when you need maximum performance and cooktop space – great for those who love to cook for a crowd.

- Your burners can deliver anything from very high 23,500 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

## 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. Full coverage, deep-platform style grates are designed so heat goes directly onto the pot rather than the grates themselves, for a faster boil and energy efficiency.

## 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 rangetops 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	23500BTU
Power back centre	18500BTU
Power back centre (2)	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front centre (2)	18500BTU
Power front left	23500BTU
Power front right	23500BTU

### Controls

Metal illuminated dials

**Performance**

Sealed Dual Flow Burners™	8
Simmer on all burners	140°F

**Power requirements**

Amperage	15A
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 back guards and ventilation**

Minimum CFM	1200
Pro hood	VS48

**Warranty**

Parts and labor	Limited 2 Years Parts & Labor
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SKU	71384
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**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide
- [↓](#) Service & Warranty Booklet
- [↓](#) Installation Guide
- [↓](#) Resources (zip)

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