

# Gas Rangetop, 36", Griddle

Series 9 | Professional

Stainless Steel | Natural gas

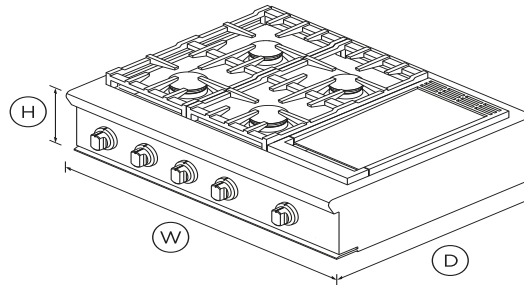


A powerful six burner rangetop with professional styling and the additional cooking flexibility of a stainless steel griddle.

- 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	35 <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.

## 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.

## 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.

## 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	23,500 BTU
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front left	23,500 BTU
Power front right	18,500 BTU
Power griddle	18,000 BTU
Total Power	97,000 BTU

### Cleaning

- Dishwasher safe trivets

### Controls

- Metal illuminated dials

**Gas requirements**

Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C

**Performance**

Sealed Dual Flow Burners™	4
Sealed cooking surface	•
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	35 <sup>7</sup> / <sub>8</sub> "

**Recommended back guards and ventilation**

Combustible situation	BGCV2-3036H
Minimum CFM	600-1,200
Non combustible situation	BGCV2-3036 / BGCV2-1236
Pro hood	VS36 / VS1236
Traditional hood	ES36

**Warranty**

Parts and labor	Limited 2 years
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TEST 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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