

# Gas Cooktop, 30"

Series 9 | Professional

Stainless Steel | Natural gas

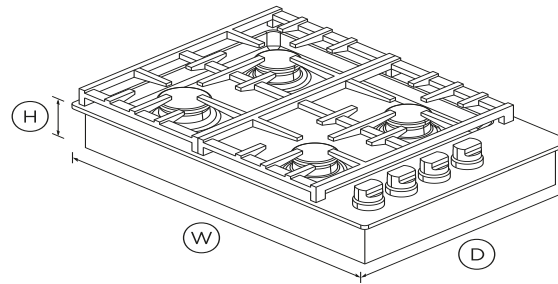


A powerful high-heat four burner with precision control and performance. Pair with any other appliance in our Professional range.

- 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.

## 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.

## 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 cooktop is designed to match the Fisher & Paykel Professional style family of appliances.

## SPECIFICATIONS

### Burner ratings

|                   |          |
|-------------------|----------|
| Max burner power  | 20000BTU |
| Power back left   | 12000BTU |
| Power back right  | 12000BTU |
| Power front left  | 20000BTU |
| Power front right | 12000BTU |

### Controls

|                         |   |
|-------------------------|---|
| Metal illuminated dials | • |
|-------------------------|---|

### Performance

|                           |       |
|---------------------------|-------|
| Sealed Dual Flow Burners™ | 4     |
| Simmer on all burners     | 140°F |

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**Power requirements**

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

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**Product dimensions**

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

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**Recommended back guards and ventilation**

|             |      |
|-------------|------|
| Minimum CFM | 600  |
| Pro hood    | VS30 |

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**Warranty**

|                 |                               |
|-----------------|-------------------------------|
| Parts and labor | Limited 2 Years Parts & Labor |
|-----------------|-------------------------------|

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|     |       |
|-----|-------|
| SKU | 71398 |
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**Other product downloads available at fisherpaykel.com**

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

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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