# Gas Cooktop, 30"

Series 7 | 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
- Designed to match Professional style appliances
- Made from quality materials and real stainless steel

# DIMENSIONS

| Height | 5 <sup>1</sup> / <sub>2</sub> " |
|--------|---------------------------------|
| Width  | 30 ″                            |
| Depth  | 21 ″                            |

## **FEATURES & BENEFITS**

#### Cooktop power

Sealed Dual Flow Burners<sup>™</sup> 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.

# SPECIFICATIONS

| Burner ratings    |            |
|-------------------|------------|
| Max burner power  | 20,000 BTU |
| Power back left   | 15,000 BTU |
| Power back right  | 15,000 BTU |
| Power front left  | 20,000 BTU |
| Power front right | 15,000 BTU |
| Total Power       | 65,000 BTU |
|                   |            |

#### Controls

Titanium coated, illuminated

#### Gas requirements

| Fitting and pipe              | ½ NPT, min. ⁵⁄ଃ″ 🛛 flex line |
|-------------------------------|------------------------------|
| Supply Pressure (natural gas) | 6" to 9" W.C                 |

#### Performance

Sealed Dual Flow Burners™

# FISHER & PAYKEL

| Traditional hood                        | ES30                            |
|---|---------------------------------|
| Pro hood                                | HCB30-6 N                       |
| Minimum CFM                             | 600                             |
| Downdraft                               | HD30                            |
| Recommended back guards and ventilation | l                               |
| Width                                   | 30 "                            |
| Height                                  | 5 <sup>1</sup> / <sub>2</sub> " |
| Depth                                   | 21 "                            |
| Product dimensions                      |                                 |
| Supply voltage                          | 120V                            |
| Supply frequency                        | 60Hz                            |
| Amperage                                | 15A                             |
| Power requirements                      |                                 |
| Simmer on all burners                   | 140°F                           |
| Sealed cooking surface                  | •                               |
|   |                                 |

# Warranty

4

| Parts and labor | 2 years |
|-----------------|---------|
| SKU             | 82022   |

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

Other product downloads available at fisherpaykel.com

- ✓ User Guide
- Service & Warranty Booklet
- ▲ Installation Guide



## A PEACE OF MIND SALE

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