

Gas Rangetop, 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 very high 22,500 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
- Designed to match Professional style appliances
- Made from quality materials and real stainless steel

DIMENSIONS

Height	8 5/16"
Width	29 7/8"
Depth	28"

FEATURES & BENEFITS

Cooktop Power

Sealed Dual Flow Burners™ deliver rangetop power up to 22,500 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. The deep-platform style grates provide full coverage so heat goes directly onto the pot, for a faster boil.

EASY TO CLEAN

These rangetops are easy to clean with sealed burners and a continuous, porcelain basepan.

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.

Design quality

This rangetop is built to last with craftsmanship in every detail, featuring real stainless steel, cast-iron grates, and titanium coated dials.

SPECIFICATIONS

Burner ratings

Max burner power	Yes
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front left	22,500 BTU
Power front right	18,500 BTU
Total cooktop power	78,000 BTU

Cleaning

- Easy clean porcelain basepan

Controls

- Metal illuminated dials
- Star K Certification
- Titanium coated, illuminated

Gas Requirements

Fitting and pipe	½ NPT, min. 5/8" 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	15AA
Supply frequency	60Hz
Supply voltage	120V

Product dimensions

Depth	28"
Height	8 5/16"
Width	29 7/8"

Recommended Back Guards Ventilation

Combustible situation	BGCV2-3030H
Non combustible situation	BGCV2-3030 / BGCV2-1230
Pro hood	HCB30-6 N

Safety

ADA compliant	•
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Warranty

Parts and labor	2 years
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SKU	82018
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making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

Other product downloads available at fisherpaykel.com

- [↓](#) User Guide
- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN
- [↓](#) Data Sheet Gas Rangetop
- [↓](#) Data Sheet Gas Rangetop and Low Backguard
- [↓](#) Data Sheet Gas Rangetop and High Shelf High Backguard
- [↓](#) Data Sheet Gas Rangetop and Low Shelf High Backguard

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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

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in