

48" Series 9 6 Burner Gas with Griddle Rangetop, Natural Gas

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.

- Griddle with burners that deliver up to 23,500 BTU heat per burner, for seriously fast boiling
- Continuous surface grates designed for pots and pans to move safely across the cooktop

- The stainless steel griddle is great for cooking anything from grilled cheese to quesadillas
- Made from quality materials and real stainless steel

DIMENSIONS

Height	8 5/16 "
Width	47 7/8 "
Depth	28 "

FEATURES & BENEFITS

Cooktop Power

Sealed Dual Flow Burners™ deliver rangetop power up to 23,500 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 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 trivets, and titanium coated dials.

SPECIFICATIONS

Burner ratings

Maximum burner power	Yes
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	18500BTU
Power griddle	18000BTU
Total cooktop power	134000BTU

Burners

Number of burners	6
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Cleaning

Easy clean porcelain basepan	•
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Controls

Metal illuminated dials	•
Star K Certification	•



Gas Requirements

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

Performance

Auto re-ignition system	•
Sealed Dual Flow Burners™	6
Sealed range top	•
Simmer on all burners	140 °F

Power Requirements

Supply frequency	60 Hz
Supply voltage	120 V

Product Dimensions

Depth	28 "
Height	8 5/16 "
Width	47 7/8 "

Recommended Back Guards Ventilation

Combustible situation	BGCV2-3048H
Non combustible situation	BGCV2-3048 / BGCV2-1248
Pro hood	HCB48-12_N

Safety

ADA compliant •

Warranty

Parts and labor Limited 2 years

Zones

Number of zones 6

SKU 82387

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

- ↓ ArchiCAD Gas Rangetop
- ↓ Service & Warranty
- ↓ Installation Guide EN
- ↓ Planning Guide Professional Style Dial/Handle Accessories
- ↓ Revit Gas Rangetop
- ↓ Rhino Gas Rangetop
- ↓ SketchUp Gas Rangetop
- ↓ User Guide EN

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 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.



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