

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

DIMENSIONS

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

FEATURES & BENEFITS

Cooktop power

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.

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These cooktops are easy to clean with a commercial-style stainless steel finish, sealed burners and a single sheet cooking surface.

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

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 cooktop power	65,000 BTU

Controls

- Metal illuminated dials
- Titanium coated, illuminated

Gas Requirements

Fitting and pipe	½ NPT, min. ¾" 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	120VV

Product dimensions

Depth	21"
Height	5 1/2"

Width **30"**

Recommended Back Guards Ventilation

Downdraft **HD30**

Minimum CFM **600 BTU**

Pro hood **HCB30-6 N**

Traditional hood **ES30**

Safety

ADA compliant **.**

Warranty

Parts and labor **2 years**

SKU **82026**

Other product downloads available at fisherpaykel.com

 [User Guide](#)

 [Installation Guide](#)



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